



VAASU

by Atul Kochhar

APPETISERS

MALAI TULSI MURG TIKKA Basil & Lemon marinated Chicken Tikka with Tomato chutney	7
ATUL'S CHICKEN TIKKA PIE Chargrilled Chicken Tikka Masala with Potato mash and Berry chutney	8
MAKAI AUR GOSHT KE SEEKH (2PCS) Corn and ground Lamb Kebab with Mint chutney	8
AJWAINI JHINGA CHAAT Tandoori Prawns and Mango salad	9
KURKURI MACCHI AMRITSARI Crisp fried spicy Tilapia with Tomato chutney	7
GALI KI KADAK ALOO CHAAT Crisp Potato salad with Tamarind, Yoghurt and Mint chutney	6
SAMOSA Ginger flavoured Potato Samosa with Tamarind Chutney	5
TANDOORI SALMON (2 pcs) Tandoori grilled Salmon with Honey and Kasundi Mustard	8
BAIGAN BHAJIA Aubergine fritters in Chickpea flour with Mint chutney	7

RICE, BREAD, ACCOMPANIMENTS

SADE CHAWAL / JEERA PULAO Basmati Rice / Saffron and Cumin braised Rice	3.5
DUM BIRIYANI Tender pieces of Lamb, Chicken or Vegetables with Spiced Basmati Rice and Cucumber Raita	16 / 14 / 12
TANDOORI ROTI / NAAN (G) Wholemeal bread / plain bread	3.5
SPECIAL BREADS (G) Garlic naan / Peshawari naan (N) / Cheese naan	3.95
POPPADUMS With homemade chutneys	2.5
CUCUMBER RAITA	3
ONION TOMATO SALAD	3

MAIN COURSES

JHINGA TAWA MASALA Prawns pan fried with Ajwain, Onions and Peppers	7
PATIALASHAHI MACHHI CURRY Tilapia fillets in Cumin, Onion and Corriander sauce	8
BUTTER CHICKEN Mother of Chicken Tikka Masala, Rich Tomato, Butter Chicken curry	8
METHI MURG North India's favourite Chicken curry with Fenugreek	9
MURG TARIWALA Classic homestyle Chicken curry	7
NAWABI MURG KORMA (N) Chicken Tikka in Cashew and Cardamom Korma sauce	6
ROGAN JOSH Classic slow cooked Lamb with Kashmiri Chilli	5
LASOONI SAAG GOSHT Lamb with Spinach and Garlic leaves	8
NARIYAL GOSHT Braised Lamb sauteed with Coconut and Onions	7

SIDES

	SIDE / MAIN
GOBI ALOO Spiced Cauliflower and Potatoes	5.5 / 10
KALONJI BAIGAN Spiced Baby Aubergines with Onion seeds	5.5 / 10
SUBJ PUNJRATANI Seasonal Vegetable curry with Onion and Tomato	5.5 / 10
MUTTER PANEER BHURJEE Scrambled Peas and Cheese with Cumin and Onion	5.5 / 10
SAAG ALOO Spinach and Potatoes with Cumin and Garlic	5.5 / 10
MALAI KOFTA KORMA (N) Paneer and Vegetable Dumplings in Korma sauce	5.5 / 10
DAL Yellow or Black Lentil – speciality of the house	6
PINDI CHOLE Spiced Chickpeas with Garam Masala and Mango powder	6

DESSERT

Mango Yoghurt Mousse (Bhapa Doi)	5
Chocolate Pistachio Mousse (N)	5

DRINK

Taittinger, Brut Reserve NV	40
Atul Kochhar Prosecco	22
Malatinszky (organic) Atul Kochhar Villany, Cabernet Franc	24
Nyakas, Sauvignon Blanc Atul Kochhar Reserve 2014	24
Bodegaza Sauvignon Blanc, Chile 2019	18
Bodegaza Merlot, Chile 2019	18
Cobra, Kingfisher 330 / 660 ml	3.5 / 6
Rebellion blonde / Rebellion Red	5.5

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07895 109635

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www.vaasurestaurant.co.uk

Please allow us 35 minutes to prepare your order

Opening Times: 17.00 to 21.30
Tuesday to Sunday

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collection available

www.vaasurestaurant.co.uk
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