



Hidden Kitchen

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AUTHENTIC INDIAN
CUISINE

CHEF SPECIALS

APPETISERS

SAMOSAS

Homemade pastry stuffed with minced meat or vegetables.

- Meat
- Vegetable

LAMB SHEEK KABAB

Minced lamb seasoned with exotic spices, finely chopped onions and capsicum.

ONION BHAJI

Gram flour mixed with medium spices, herbs and sliced onion

MACCHI PAKORA

Tilapia fish bites deep fried and served with mint chutney.

CHICKEN WINGS TANDOORI

Marinated chicken wings with Indian spices, cooked in the tandoor.

STEAMED MOMO (DUMPLINGS) 5 PCS

Stuff dumplings served with spicy tomato, chutney dip

- Minced Chicken & Onion
- Mixed Vegetable
- Prawn

TANDOORI

CHICKEN TIKKA

Diced chicken fillets infused with ground herbs and spices, marinated in yoghurt, garlic and ground ginger and cooked in Tandoor.

TANDOORI CHICKEN

Free-range chicken marinated in yogurt, garlic with ginger and freshly ground whole Indian spices.

TANDOORI LAMB CHOPS

A rack of lamb marinated with honey, lemon juice, Indian spices, Served with a salad and green chutney.

TANDOORI MIXED GRILL

Tandoori chicken tikka, lamb sheek kabab, lamb tikka and quarter chicken marinated in herbs and Indian spices cooked in Tandoor.

TANDOORI KING PRAWNS

King Prawns marinated in spices and cooked in Tandoor.

Please inform staff of any allergies Optional Service charges 12.5%

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Happy Hour
Everyday 5pm-7pm
2 for 1 cocktails on our house
classics

VEGETARIAN MAINS

ACHARI PANEER TIKKA (V)

Indian cheese marinated in a mango pickled base yoghurt.

CHANNA MASALA (V)

Chickpeas served in Indian spices.

PANEER TIKKA MASALA(V)

Tandoor cooked Cottage cheese with tomatoes, onion based sauce and Indian spices.

BHINDI DOPIAZA (V)

Okra, onion, tomato and mango flavour based Gravy.

SAAG ALOO (V)

Potato and spinach cooked to perfection in light Indian spices.

SAAG PANEER (V)

Indian cheese and spinach cooked delicately in light Indian spices.

BIRYANI & PILAU

LAMB DUM BIRYANI

CHICKEN DUM BIRYANI

VEGETABLE BIRYANI

PRAWN BIRYANI

STEAMED WHITE RICE

PILAU RICE

EGG FRIED RICE

MUSHROOM RICE

VEGETABLE RICE

CURRIES

KING PRAWN JALFREZI

Marinated in fresh curry past, green pepper, onion and spicy sauce.

BUTTER CHICKEN

Grilled chicken finished in a buttery spicy tomato sauce.

CHICKEN KORMA

Chicken cooked in a rich sweet creamy curry sauce with cashew nut and coconut base.

CHICKEN TIKKA MASALA

Grilled, cooked in a creamy masala sauce made from almonds and cashews.

LAMB ROGAN JOSH

Braised leg of lamb with onion, tomato and Indian spices.

SAAG

Hearty spinach prepared in spices with choice of your meat:

Chicken

Lamb

Prawns

FISH MASALA

Line fish served in semi dry onion and tomato base sauce with coconut milk and Indian spices.

KORAI CURRY

Hearty spinach prepared with spices with choice of your meat:

Chicken

Lamb

Prawn

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SIDES

Available as a main + £5

DAL MAKHNI (V)

Whole urad dal, with tomato cream sauce and Indian spices.

TADKA DAL (V)

Masoor dal and arhar dal with onion, tomato sauce in Indian spices.

BHINDI MASALA (V)

Okra served in a chopped onion and tomato base gravy.

ALOO GOBHI (V)

Potato and cauliflower in onion and tomato base gravy

NAAN & SUNDRIES

PLAIN NAAN

GARLIC NAAN

PESHWARI NAAN

CHEESE NAAN

KEEMA NAAN

ROTI

CHAPATI

CHIPS

CUCUMBER RAITA

RAITA

MINT SAUCE

SWEET MANGO CHUTNEY

MIXED PICKLES

POPPADOM BASKET WITH CHUTNEY

DESSERTS

GULAB JAMUN

Indian cheese deep fried & gently soaked in fragrant syrup

GAJAR HALWA

Indian dessert made by fresh grated carrots and sweet milk. Served with or without sesame seed garnish.

DESSERTS

ICE CREAM SCOOP

Please request flavours

MANGO KULFI

Mango flavour kulfi

ALLERGEN INDEX

1. CRUSTACEAN 2. MOLLUSCS 3. FISH 4. PEANUT 5. NUTS 6. CEREAL CONTAINING GLUTEN 7. MILK/MILK PRODUCT 8. SOYA 9. SULPHUR DIOXIDE 10. SESAME SEEDS 11. EGG 12. CELERY & CELERIAC 13. MUSTARD 14. LUPIN

Hidden Kitchen, we take food allergies very seriously; however, our kitchen has many ingredients, so we can't guarantee zero cross-contamination with allergens. Please inform a member of our team of any food allergies so we can guide you accordingly. We have also highlighted dishes for V Vegetarian choices.

We hope you enjoy your meal & Thank you from

Hidden Kitchen

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LOUNGE KITCHEN VENUE
144

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