

Dessert

Saffron and Cardamom Pudding* (GF) Saffron and cardamom flavoured rice pudding	£3.95
Carrot Fudge *(GF) With melon seeds and raisins, served with Ice cream	£4.50
Warm Chocolate fudge cake Served with cardamom Ice cream topped with raspberry coulis	£4.65
Gulab Jamun *Milk dumpling served with fig and ginger ice cream	£4.65

Home made sorbets & ice creams

Mango and Basil sorbet	£3.50
Chocolate and Orange Zest ice cream *	£3.95
Fig and Ginger ice cream *	£3.95
Cardamom ice cream *	£3.95

Coffee and Tea selection

Coffee – Americano, Espresso	£2.25
Double Espresso, Cappuccino, Latte	£2.95
Liqueur Coffee – Irish, Tia Maria or Brandy	£4.95
Tea – Fresh mint, Indian Masala, Jasmine, Earl Grey, English breakfast and others	£1.95

All prices are inclusive of VAT. A discretionary service charge of 12.50% will be added to your bill.

*Contain nuts | (V) Vegetarian | (GF) Gluten free | All dishes may contain traces of nuts

**At lunch time, Imli also offers a daily special set menu.
Seasonal set lunch menu changes regularly.**

imli to go our take away menu service available all day

imli delivers office meals from 11.00 am to 10.00pm Monday to Sunday

Tel: 020 7287 4243 A free delivery service available within Soho area.



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Indian Tapas

Opening hours 12 noon - 11 p.m.

Eating out is one of life's great pleasures. It's a time for family and friends, old and new, to share food and stories in a relaxed and stress-free environment. At Imli, we offer our menu of contemporary Indian street food 'tapas-style' for sharing. All the dishes are freshly cooked to order, then brought to your table when they're ready, and placed in the centre for you all to enjoy, rather than served as a conventional progression of courses. So sit back, relax and enjoy your meal and your company.

Light and refreshing tapas The perfect way to awaken your palate and start your meal. These street food-inspired dishes, both hot and cold are designed to be shared and enjoyed.

Crispy Papadum Bowl of Crispy Papadum with three assorted Home-made Chutneys	£2.50
Paani Puri (V) From the streets of Punjab - Puffed wheat crisps stuffed with spiced chickpeas and topped with sweet and sour paani	£3.95
Bhel Puri * (V) A surprisingly light medley of puffed rice, cucumbers, roasted peanuts tossed with assorted tangy chutneys	£4.85
Papdi Chaat (V) A taste bud tickling combination of whole wheat crisps and bean sprouts with vermicelli, sweet yoghurt and mint chutney	£4.95

Hot

Pav Bhaji (V) From the beaches of Mumbai - Mashed vegetables in a tangy cumin sauce, served with hot toasted bread	£4.50
Coriander Vadi (V-GF) Gram flour and coriander wedges with jaggery and ginger with tomato and mint chutney	£3.95
Samosa Chaat (V) Great combination of flavours - vegetable samosa topped with chickpeas, yoghurt, tamarind and mint chutneys. Great dish with a twist	£4.75
Aloo Matar ki Tikki Ragda (V-GF) From the streets of Northern India - Potato cakes stuffed with garden peas, coriander, ginger and topped with chickpeas, red onion and tamarind chutney	£4.50
Spicy Chicken Satay (GF) Marinated in house blend of spices, served with salad & beetroot chutney	£4.95
Fried Chicken Wings (GF) Ginger, chilli and crushed pepper coated, served with honey yoghurt dip	£5.50
Kheema Pav - From the beaches of Goa, Minced lamb, potatoes and garden peas cooked with ginger, tomato and cumin, served with toasted bread	£5.95

Tandoor grilled tapas Meat, fish & vegetables cooked in a traditional clay oven, in the time-honoured style of the Indian North West Frontier. All dishes marinated for up to 12 hours before being grilled

Grilled Paneer and Broccoli (V-GF) Marinated with pickling spices and cream cheese, cooked to perfection	£9.50
Chicken Malai Tikka (GF) Tender fillets of chicken supreme marinated in cream cheese, coriander, green chillies and herbs then lightly smoked in tandoor oven	£11.50
Fish Nimbu Walli (GF) Fillet of Nile perch marinated with lime leaf, mint, fresh coriander and delicately grilled	£13.50
Tandoori Prawn (GF) Prawns marinated with creamy yoghurt, ginger, garlic, lemon juice, paprika and grilled	£14.50
Tandoori Lamb Chops (GF) Lamb Chops marinated with raw papaya, crushed peppercorn, green chilli and black cumin and grilled to perfection	£14.95
Tandoori Mixed Grilled - Minimum for 2 people ordering - Chicken tikka, tandoori fish, lamb chop and paneer tikka, served with dal makhani and naan bread	Price per person £15.50

New tradition tapas Our Chef's take on Indian street food with an international twist.

Spicy Squid (GF) From the southern coast of India - Crisp fried squid in a spicy batter with lime 🌶️	£6.85
Amritsari Fish (GF) From the great city of Amritsar - Batter fried fish in a special recipe, with mint chutney	£6.85
Masala Grilled Chicken (GF) With coriander and avocado dip, served with cumin and turmeric mash 🌶️	£8.50
Honey Grilled Duck (GF) Marinated in star anise, honey, ginger, fennel and tamarind on turmeric mash	£10.50

Classic imli dishes The Classic imli dishes, we couldn't take them off the menu even if we wanted to.

Seafood Malabar (GF) Prawns, fish and squid cooked in a light coconut, tomato and curry leaves sauce	£9.95
Chicken Tikka Masala *(GF) Chef special - cooked with dried herbs, creamed tomatoes and cashew nuts	£8.65
Palak Methi Chicken Curry (GF) Cooked with spinach, fenugreek and blend of freshly ground aromatic spices 🌶️	£8.65
Lamb Roganjosh (GF) A dish from Kashmir, lamb cooked in aromatic spicy sauce, flavoured with saffron 🌶️	£9.25
Kheema Aloo Matar (GF) Minced lamb cooked with garden peas, spring onion and fresh coriander	£7.95
Chicken Biryani (GF) Chicken cooked with basmati rice and whole spices, served with cucumber raita	£10.95

Vegetarian tapas A great accompaniment to a balanced meal.

Matar Paneer (V-GF) Indian cottage cheese cooked with fresh garden peas	£6.50
Mushroom, Corn and Baby Spinach (V-GF) Cooked in creamy curry sauce topped with spring onion	£6.50
Aubergine Masala (V-GF) Aubergines cooked with sesame oil, curry leaves and tomatoes 🌶️	£6.50
Punjabi Kadi Pakora (V-GF) Vegetable fritters cooked in yoghurt sauce with aromatic spices	£6.50
Bombay Aloo (V-GF) Potatoes tossed with onion, cumin, ginger, green chilli and curry leaves	£4.50
Tarka Daal (V) Yellow lentils tempered with browned garlic, cumin, green chillies and herbs	£3.95
Daal Makhni (V) Slow cooked black lentils, a specialty of the North West Frontier	£3.95

Tandoori breads Traditional breads fresh from the clay oven

Plain Naan Bread £2.65	Cheese & Coriander Naan £3.25	Garlic Naan £3.15	Whole Wheat Roti £2.25
Tandoori Paratha £2.65			

Rice, Raita & Salad

Steamed Rice £3.25	Pulao Rice £3.50	Cucumber Raita £1.85	Salad of cucumber, tomato, onion & lettuce £3.50
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Spicy