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SNACKS

Plain Poppadom 	1.0	Bombay Mix   	3.5
The crispy classic, served with fresh mint sauce and mango sauce.		Puffed rice tossed with crisped onion, chillies, lemon & fresh coriander.	
Roasted Spicy Poppadom 	1.0	Kenyan Mix  	5.0
Roasted on open flame, served with fresh mint sauce and mango sauce.		Crisps, chilli and crushed popadoms.	
Masala Papad 	2.0	Channa Daal Mix   	4.5
Poppadom topped with a onion and coriander spicy salsa.		Dry channa mixed with onions, coriander and tomatoes.	

VEGETARIAN STARTERS

DIVO'S VEGGIE PLATTER 	14.0	Onion Bhaji	4.0
Onion bhaji, polle polle mogo, crispy bhajiya and jalapeño poppers.		Classic onion fritter served with chutney.	
CRISPY BHAJIYA 	5.8	Chilli Paneer   	9
Discs of potato in seasoned batter, fried to crispy perfection.		Paneer stir fried with colourful peppers, onions in our house chilli sauce.	
PANEER SHASHLIK 	9.0	Chilli Garlic Tofu	9
Marinated paneer grilled in the tandoor with onions, peppers and tomatoes.		Protein rich tofu tossed with sea salt and freshly cracked black pepper.	
METHI GOTA	7.0	Vegetable Manchurian	9
Gram flour pakora with fresh fenugreek leaves and onions.		Vegetable fritters tossed in a garlic, ginger, coriander & sauce.	
Masala Chips  	4.5	POLE-POLE MOGO	6.0
Tossed in a spicy ketchup with onion, peppers and coriander.		Sprinkled with Polle Polle spice mix and a dash of lemon juice.	
Vegetable Samosas 3 pieces	4.0	CHILLI, GARLIC AND PEPPER MOGO (DRY)  	6.5
Medley of vegetables wrapped in a filo pastry envelope, served with fresh mint sauce.		Fried mogo mixed with fresh red chilli, garlic and mari.	

KIDS

UNDER 10 ONLY

CHOOSE ONE OF THE FOLLOWING

MAIN All served with French fries

CHICKEN BURGER / CHICKEN WRAP / CHICKEN NUGGETS / VEG BURGER / PANEER WRAP

DESSERT

VANILLA ICE CREAM / CHOCOLATE ICE CREAM

DRINK

COKE / JUICE

9.75
PER CHILD

 Dairy  Mustard Seed  Nuts  Medium  Hot
 Eggs  Sesame Seed  Gluten  Lupin  Soya  Vegan

Dishes may contain or come into contact with allergens, please speak to a member of staff for more information.

NON-VEG STARTERS

DIVO'S MIX GRILL    FOR 2 PEOPLE TO SHARE 19.0
Platter of chicken tikka, tandoori chicken wings, kebabs and lamb chops.

Sheekh Kebabs	9.0
Minced lamb marinated in fragrant spices barbecued in the tandoor.	
Meat Samosas 3 pieces	4.5
Mince lamb with mild spices wrapped in a filo pastry envelope.	
Jeera Chicken	9.0
Chicken pieces stir fried with cumin seeds, onions, ginger and mixed capsicums.	
Chicken Tikka	9.0
Chicken pieces marinated in yogurt with mild spices and chargrilled in the tandoor.	
Tandoori Chicken Wings  	9.0
Chicken wings marinated in a homemade secret sauce. Grilled in the tandoor oven.	
Lamb Chops  	11.0
Tender marinated lamb chops grilled to perfection in the tandoor.	
Masala Fish  	9.5
Chefs special - marinated in a very spicy Bombay blend mix.	
Amritsari Fish 	9.5
Punjabi style battered fish.	
Chilli Garlic Prawns  	15.0
King prawns tossed in fresh garlic and our homemade chilli sauce with a spring onion garnish.	
CHILLI CHICKEN  	9.0
Fried chicken in chilli sauce with bell peppers, onions, ginger and garlic.	
Tandoori Prawns	15.0
Tiger prawns marinated in a special sauce chargrilled in the Tandoor.	

PUB CLASSICS

Chicken Burger  	10.5
Chicken breast with lettuce, onions and tomatoes, topped with cheese and served with chips.	
Veg Burger  	9.5
Veg burger with salad and sauces, topped with cheese in a fluffy bun, served with chips.	
Fish & Chips	10.8
Large beer battered cod fillet served with British peas, fresh lemon quarter, tartare sauce and chips.	
Sausage & Chips	8.0
Sausages served with chips.	
Chicken Wrap	11.0
Charred chicken tikka from the tandoor wrapped in fresh naan bread with lettuce, onion, with ketchup and mayo. Served with chips.	
Kebab Roll	11.0
Sheekh kebab wrapped in fresh naan with lettuce, onion, dressed with ketchup and mayo. Served with chips.	
Paneer Roll 	11.0
Paneer tikka diced and served in fresh naan with lettuce, onions, peppers and dressed with ketchup and mayo.	
Chilli Chicken Wrap 	11.0
Fried chicken in chilli sauce served in fresh naan with lettuce, onions, peppers and dressed with ketchup and mayo.	
Onion Bajee Wrap	8
Classic onion bhajee served in fresh naan with lettuce, onions and dressed with ketchup and mayo.	
Jalapeños Poppers   	5.75
Breaded jalapeños stuffed with cream cheese.	
Crispy Breaded Butterfly Prawns	9.5
King prawns in a crispy coating.	
Beer Battered Onion Rings	4.0
Classic crispy onion rings.	
Breaded Chicken Goujons	4.5
Succulent chicken in a crispy coating.	
Sweet Potato Fries 	4.0
A tasty alternative to usual French fries.	
Cheesy Chips	5.5
Chunky chips with melted cheese topping.	
Chips / Fries 	3.5

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VEGETARIAN MAINS

Methi Paneer 	9.0	Saag 	8.5
The Indian halloumi cooked with fenugreek and mild spices.		Home style spinach cooked in mild spices.	
Shahi Paneer  	9.0	Bombay Aloo 	8.5
The Indian halloumi cooked in a creamy almond sauce with tomato, spices and butter.		The famous potato curry cooked to a family recipe.	
VEGETABLE JALFREZI   	9.0	Bhindi Masala  	9.0
Sauteed seasoned vegetables cooked with capsicums, tomato, onions, ginger, garlic and hot spices.		Okra sautéed with onion tomato and garlic.	
Saag Paneer 	9.0	Methi Corn Masala 	9.0
Spinach cooked with cottage cheese and spices.		Sweetcorn and fresh fenugreek leaves cooked in a rich gravy.	
Mutter Paneer 	9.0	Makhani Daal 	9.0
Paneer cubes in a rich gravy with peas.		Indulgent black lentils cooked slowly in mild spices, butter and fresh cream.	
Saag Aloo 	9.0	Egg Bhurji 	9.0
Delicious spinach with potato in delicate spices.		Scrambled eggs sautéed with onions, chillies and medium spices.	
Mushroom Masala  	9.0	Vegetable Noodles  	9.0
Mushroom tossed with chilli, onions and peppers.		Vegetables stir fried in a authentic chinese sauce.	
Tarka Daal  	9.0	Paneer Tikka Masala  	9.0
Traditional Punjabi style yellow lentil daal.		Cubes of Indian cottage cheese cooked in chef's special masala sauce.	
		Chana Masala	8.5
		A very popular Indian dish also called Chickpea curry, cooked with tomato and onion gravy.	

LAMB MAINS

Lamb Methi 	10.8
Cooked with fenugreek in medium spices.	
SPICY MASALA LAMB CURRY  	10.8
The Chef's special Punjabi home style curry.	
Lamb Korma  	10.8
Pieces of Lamb cooked with grounded spices, yoghurt and garlic in a thick creamy sauce.	

FISH MAINS

Prawn Goan Curry    	12.75
Coastal recipe in a super spicy coconut sauce.	
Masala Fish Curry 	10.5
Marinated in a our signature homemade spice blend mix cooked in a tomato gravy.	

CHICKEN MAINS

DIVO'S CHICKEN ON THE BONE  	10.5
Home style curry cooked with traditional whole dry spices.	
BUTTER CHICKEN   	10.0
Chicken tikka charred in the tandoor in a velvety tomato and butter sauce. A family favourite.	
Methi/Saag Chicken 	10.0
Cooked with spinach and methi in medium spices.	
Chicken Jalfrezi 	10.0
Cooked with onion, peppers and spicy chillies.	
Chicken Tikka Masala  	10.0
Chicken tikka charred in the tandoor then delicately cooked in a smooth creamy coconut sauce with tomato and onion.	
Goan Chicken Curry   	10.0
Exotic coastal curry in a spicy and coconut sauce.	
Chicken Korma   	10.0
A luxury creamy curry with sweet mild spices.	
Chicken Noodles  	10.5
Chicken & vegetables stir fried in a authentic chinese sauce.	

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BIRYANI & RICE

Plain Rice	4.0
Steamed basmati rice.	
Veg Fried Rice	5.5
Basmati rice stir fried with vegetables.	
Egg Fried Rice	5.5
The Chinese classic - rice with scrambled egg.	
Jeera Rice	5.0
Rice cooked with cumin seeds.	
Mushroom Rice	5.0
Mushrooms fried with pilau basmati rice.	

PILAU RICE

The perfect rice for a curry - cooked with onions, herbs and ghee.

BIRYANI

Flavours infused in the rice and known for its unique aroma and spices. Served with biryani sauce.

Vegetable 10.0 **Chicken 11.0** **Lamb 12.0**

DESSERTS

Ferrero Rocher Ice Cream 2 scoops  	6.25
Chocolate & hazelnut base, ripped with a rich chocolate, wafer & hazelnut sauce.	
Paan Ice Cream 2 scoops 	6.25
Ice cream flavoured with paan (betel leaves) and gulk and (sweet preserve of rose petals).	
Ice Cream 2 scoops 	
Vanilla 3.75 Chocolate 3.75 Strawberry 3.75	
Chocolate Samosas 	7.5
Chocolate filled filo pastry treats served hot with vanilla ice cream.	
Sweet Paan	1.5
CHOCOLATE FUDGE CAKE 	5.75
Chocolate sponge layered and covered in fudge icing. Served with ice cream.	
HONEYCOMB CHEESECAKE 	5.0
Creamy vanilla cheesecake filled and topped with lots of crunchy chocolate honeycomb pieces and incredible golden nuggets, all sitting on a crunchy digestive biscuit base.	

BREADS

Naan	3.0
Freshly baked in the tandoor.	
Butter Naan	3.5
Freshly baked in the tandoor brushed with melted butter.	
Tandoori Roti 	3.0
Freshly baked in the tandoor.	
Buttered Tandoori Roti 	3.5
Freshly baked in the tandoor brushed with melted butter.	
Chilli Naan	3.5
With fresh green chillies brushed with melted butter.	
Chilli Cheese Naan 	4.5
With fresh green chillies and stuffed with cheese, brushed with melted butter.	
Peshwari Naan  	4.5
Stuffed with coconut and almond baked in the tandoor with melted butter.	
Kheema Naan	4.5
Stuffed with minced Lamb.	
GARLIC NAAN	3.5
With fresh chopped garlic brushed with melted butter.	
GARLIC AND CHILLI NAAN	3.5
With fresh garlic and green chillies brushed with melted butter.	
CHEESE NAAN	4.0
Stuffed with cheese and baked in the tandoor brushed with melted butter.	

SALADS & SIDES

Salad 	4.0
Lettuce, tomato, cucumber, onions and green chillies.	
Onion And Green Chilli Salad	3.5
Slices of onion with fresh lemon and tangy green chillies.	
Chicken Tikka Salad  	8
Chicken Tikka served with fresh salad.	
Plain Yogurt	1.5
Thick natural creamy plain yogurt.	
Mixed Raita	3.0
Yogurt with diced cucumber, carrots and onions.	
Fried Green Chillies	1.5
Fresh long green chillies deep fried with pinch of salt.	