

SNAP IT & SHARE IT!  

Like our page and share your experience at the black horse. #theblackhorseeastcote



## SNACKS

<b>Plain Poppadom</b> 1.25 The crispy classic, served with fresh mint sauce and mango sauce.	<b>Bombay Mix</b> 4.25 Puffed rice tossed with crisped onion, chillies, lemon & fresh coriander.
<b>Roasted Spicy Poppadom</b> 1.25 Roasted on open flame, served with fresh mint sauce and mango sauce.	<b>Kenyan Mix</b> 5.75 Crisps, chilli and crushed popadoms with cheese.
<b>Masala Papad</b> 2.5 Poppadom topped with a onion and coriander spicy salsa.	<b>Channa Daal Mix</b> 5.0 Dry channa mixed with onions and coriander.

## VEGETARIAN STARTERS

<b>DIVO'S VEGGIE PLATTER</b> 16.0 Onion bhaji, pole-pole mogo, crispy bhajiya and jalapeño poppers.
<b>CRISPY BHAJIYA</b> 7.0 Discs of potato in seasoned batter, fried to crispy perfection.
<b>PANEER TIKKA</b> 9.75 Marinated Paneer grilled in the tandoor.
<b>Masala Chips</b> 5.0 Tossed in a spicy ketchup with onion, peppers and coriander.
<b>Vegetable Samosas 3 pieces</b> 4.5 Medley of vegetables wrapped in a filo pastry envelope, served with fresh mint sauce.
<b>Hara Bhara Kebab</b> 8.5 Very popular snack made with spinach, potatoes, peas, spices & herbs served with Tamarind Sauce.
<b>Onion Bhaji</b> 4.75 Classic onion fritter served with chutney.
<b>Mari Aloo</b> 6.0 Deep fried potato flavoured with black papper, soya souse and mix papper

<b>Samosa Chaat</b> 7.5 Mashed Punjabi Samosas topping with special tangy sauce	<b>Chilli Paneer</b> 9.75 Paneer stir fried with colourful peppers, onions in our house chilli sauce.
<b>Chilli Garlic Tofu</b> 9.5 Protein rich tofu tossed with sea salt and freshly cracked black pepper.	<b>Vegetable Manchurian</b> 9.5 Vegetable fritters tossed in a garlic, ginger, coriander & sauce.
<b>PUNJABI SAMOSA (2)</b> 5.0 Stuffed potato and peas with Punjabi spicy, deep fried.	<b>CHILLI, GARLIC AND PEPPER MOGO (DRY)</b> 8.0 Fried mogo mixed with fresh red chilli, garlic and mari.

### Any allergies?

Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize cross-contamination, we cannot guarantee that any menu item is completely free of allergens. Please speak to our staff if you have a food allergy or special dietary need.

Medium Hot

## NON-VEG STARTERS

**DIVO'S MIX GRILL** FOR 2 PEOPLE TO SHARE 26.0  
Platter of chicken tikka, tandoori chicken wings, kebabs and lamb chops.

<b>Sheekh Kebabs</b> 10.0 Minced lamb marinated in fragrant spices barbecued in the tandoor.	<b>Meat Samosas 3 pieces</b> 5.0 Mince lamb with mild spices wrapped in a filo pastry envelope.
<b>Jeera Chicken</b> 10.0 Chicken pieces stir fried with cumin seeds, onions, ginger and mixed capsicums.	<b>Chicken Tikka</b> 10.0 Chicken pieces marinated in yogurt with mild spices and chargrilled in the tandoor.
<b>Tandoori Chicken Wings</b> 10.0 Chicken wings marinated in a homemade secret sauce. Grilled in the tandoor oven.	<b>Lamb Chops</b> 12.5 Tender marinated lamb chops grilled to perfection in the tandoor.
<b>Masala Fish</b> 10.5 Chefs special - marinated in a very spicy Bombay blend mix.	<b>Amritsari Fish</b> 10.5 Punjabi style battered fish.
<b>Chilli Garlic Prawns</b> 15.0 King prawns tossed in fresh garlic and our homemade chilli sauce with a spring onion garnish.	<b>Crispy Wings</b> 10.0 Spice chicken wings fried to perfect crunchiness.
<b>Crispy Squid</b> 12.0 Mild spice squid fried to perfect crunchiness.	<b>CHILLI CHICKEN</b> 10.0 Fried chicken in chilli sauce with bell peppers, onions, ginger and garlic.
<b>Schezwan Chilli Fish</b> 11.5 The fish is very thinly sliced, marinated & cooked in the broth until tender & juicy.	<b>Chicken Manchurian</b> 10 Fried chicken balls tossed in a garlic, ginger, coriander and sauce.

## PUB CLASSICS

<b>Chicken Burger</b> 11.0 Chicken breast with lettuce, onions and tomatoes, topped with cheese and served with chips.	<b>Veg Burger</b> 10.0 Veg burger with salad and sauces, topped with cheese in a fluffy bun, served with chips.
<b>Fish &amp; Chips</b> 11.5 Large beer battered cod fillet served with British peas, fresh lemon quarter, tartare sauce and chips.	<b>Sausage &amp; Chips</b> 8.0 Sausages served with chips.
<b>Chicken Wrap</b> 12.0 Charred chicken tikka from the tandoor wrapped in fresh naan bread with mixed salad, served with chips.	<b>Kebab Roll</b> 12.0 Sheekh kebab wrapped in fresh naan with lettuce, dressed with ketchup and mayo. Served with chips.
<b>Paneer Roll</b> 12.0 Paneer tikka diced and served in fresh naan with mixed salad, served with chips.	<b>Chilli Chicken Wrap</b> 12.0 Fried chicken in chilli sauce served in fresh naan with mixed salad, served with chips.
<b>Jalapeños Poppers</b> 6.25 Breaded jalapeños stuffed with cream cheese.	<b>Crispy Breaded Butterfly Prawns</b> 10.0 King prawns in a crispy coating.
<b>Beer Battered Onion Rings</b> 5.0 Classic crispy onion rings.	<b>Breaded Chicken Goujons</b> 5.0 Succulent chicken in a crispy coating.
<b>Sweet Potato Fries</b> 4.0 A tasty alternative to usual French fries.	<b>Cheesy Chips</b> 5.5 Chunky chips with melted cheese topping.
<b>Chips / Fries</b> 3.5	

# 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

11.0  
PER CHILD

SNAP IT & SHARE IT!  

Like our page and share your experience at the black horse. #theblackhorseeastcote



## VEGETARIAN MAINS

<b>Methi Paneer</b> 9.5 The Indian halloumi cooked with fenugreek and mild spices.	<b>Saag</b> 9.0 Home style spinach cooked in mild spices.
<b>Shahi Paneer</b> 10.0 The Indian halloumi cooked in a creamy almond sauce with tomato, spices and butter.	<b>Bombay Aloo</b> 9.0 The famous potato curry cooked to a family recipe.
<b>VEGETABLE JALFREZI</b> 9.5 Sauteed seasoned vegetables cooked with capsicums, tomato, onions, ginger, garlic and hot spices.	<b>Bhindi Masala</b> 9.5 Okra, sautéed with onion tomato and garlic.
<b>Saag Paneer</b> 10.0 Spinach cooked with cottage cheese and spices.	<b>Methi Corn Masala</b> 9.5 Sweetcorn and fresh fenugreek leaves cooked in a rich gravy.
<b>Mutter Paneer</b> 10.0 Paneer cubes in a rich gravy with peas.	<b>Makhani Daal</b> 9.5 Indulgent black lentils cooked slowly in mild spices, butter and fresh cream.
<b>Saag Aloo</b> 9.5 Delicious spinach with potato in delicate spices.	<b>Egg Bhurji</b> 9.5 Scrambled eggs sautéed with onions, chillies and medium spices.
<b>Mushroom Masala</b> 9.5 Mushroom tossed with chilli, onions and peppers.	<b>Vegetable Noodles</b> 9.5 Vegetables stir fried in a authentic chinese sauce.
<b>Tarka Daal</b> 9.5 Traditional Punjabi style yellow lentil daal.	<b>Paneer Tikka Masala</b> 10.0 Cubes of Indian cottage cheese cooked in chef's special masala sauce.
	<b>Chana Masala</b> 9.5 A very popular Indian dish also called Chickpea curry, cooked with tomato and onion gravy.

## LAMB MAINS

<b>Lamb Methi</b> 12.0 Cooked with fenugreek in medium spices.
<b>SPICY MASALA LAMB CURRY</b> 12.5 The Chef's special Punjabi home style curry.
<b>Lamb Korma</b> 12.0 Pieces of lamb cooked with grounded spices & garlic in a thick creamy sauce with almond & coconut powder.
<b>Lamb Madras</b> 12.0 A classic hot & tangy South Indian dish of toasted spices in a deep rich sauce.
<b>Lamb Bhuna</b> 12.5 Well spice curry with thick sauce.
<b>Lamb Jalfrezi</b> 12.5 Well spice curry with thick sauce.

## FISH MAINS

<b>Prawn Goan Curry</b> 13.5 Coastal recipe in a super spicy coconut sauce.
<b>Masala Fish Curry</b> 12.0 Marinated in a our signature homemade spice blend mix cooked in a tomato gravy.

## CHICKEN MAINS

<b>DIVO'S CHICKEN ON THE BONE</b> 12.0 Home style curry cooked with traditional whole dry spices.
<b>BUTTER CHICKEN</b> 11.5 Chicken cubes cooked in a creamy mild sauce. A family favourite.
<b>Methi/Saag Chicken</b> 11.0 Cooked with spinach and methi in medium spices.
<b>Chicken Jalfrezi</b> 11.0 Cooked with onion, peppers and spicy chillies.
<b>Chicken Tikka Masala</b> 11.0 Chicken tikka charred in the tandoor then delicately cooked in a smooth creamy coconut sauce with tomato and onion.
<b>Goan Chicken Curry</b> 11.0 Exotic coastal curry in a spicy and coconut sauce.
<b>Chicken Korma</b> 11.0 A luxury creamy curry with sweet mild spices.
<b>Chicken Noodles</b> 11.0 Chicken & vegetables stir fried in a authentic chinese sauce.
<b>Chicken Tikka Jalfrezi</b> 11.5 Loaded with taste of smoky pepper, onion, green chillies, chicken tikka, tomatoes & whole lot of spice.

10% discretionary service charge will be added to your bill.

### Any allergies?

Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize cross-contamination, we cannot guarantee that any menu item is completely free of allergens. Please speak to our staff if you have a food allergy or special dietary need.

Medium Hot

## BIRYANI & RICE

<b>Plain Rice</b> 4.25 Steamed basmati rice.
<b>Veg Fried Rice</b> 5.75 Basmati rice stir fried with vegetables.
<b>Egg Fried Rice</b> 5.75 The Chinese classic - rice with scrambled egg.
<b>Jeera Rice</b> 5.25 Rice cooked with cumin seeds.
<b>Mushroom Rice</b> 5.75 Mushrooms fried with plain basmati rice.
<b>Paneer Biryani</b> 12.0 Paneer cooked with fragrant basmati rice, herbs, and aromatic spices.

### 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 11.5 Chicken 12.0 Lamb 13.0

## DESSERTS

<b>Ferrero Rocher Ice Cream</b> 2 scoops 7.0 Chocolate & hazelnut base, rippled with a rich chocolate, wafer & hazelnut sauce.
<b>Paan Ice Cream</b> 2 scoops 8.0 Ice cream flavoured with paan (betel leaves) and gulk and (sweet preserve of rose petals).
<b>Ice Cream</b> 2 scoops Vanilla 4.0 Chocolate 4.0 Strawberry 4.0
<b>Chocolate Samosas</b> 7.5 Chocolate filled filo pastry treats served hot with vanilla ice cream.

<b>CHOCOLATE FUDGE CAKE</b> 6.0 Chocolate sponge layered and covered in fudge icing. Served with ice cream.
<b>HONEYCOMB CHEESECAKE</b> 6.0 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

<b>Naan</b> 3.25 Freshly baked in the tandoor.
<b>Butter Naan</b> 3.75 Freshly baked in the tandoor brushed with melted butter.
<b>Tandoori Roti</b> 3.25 Freshly baked in the tandoor.
<b>Buttered Tandoori Roti</b> 3.75 Freshly baked in the tandoor brushed with melted butter.
<b>Chilli Naan</b> 3.75 With fresh green chillies brushed with melted butter.
<b>Chilli Cheese Naan</b> 4.75 With fresh green chillies and stuffed with cheese, brushed with melted butter.
<b>Cheese Garlic &amp; Chilli Naan</b> 5.0 Stuffed with cheese, garlic & chillies baked in the tandoor brushed with melted Butter
<b>Peshwari Naan</b> Sweet 4.75 Stuffed with coconut and almond baked in the tandoor with melted butter.
<b>Kheema Naan</b> 5.0 Stuffed with minced Lamb.

<b>GARLIC NAAN</b> 3.75 With fresh chopped garlic brushed with melted butter.
<b>GARLIC AND CHILLI NAAN</b> 3.75 With fresh garlic and green chillies brushed with melted butter.
<b>CHEESE NAAN</b> 4.25 Stuffed with cheese and baked in the tandoor brushed with melted butter.

## SALADS & SIDES

<b>Salad</b> 5.0 Lettuce, tomato, cucumber, onions and green chillies.
<b>Onion &amp; Green Chilli Salad</b> 4.5 Slices of onion with fresh lemon and tangy green chillies.
<b>Chicken Tikka Salad</b> 8.0 Chicken Tikka served with fresh salad.
<b>Plain Yogurt</b> 2.5 Thick natural creamy plain yogurt.
<b>Mixed Raita</b> 4.0 Yogurt with diced cucumber, carrots and onions.
<b>Fried Green Chillies</b> 2.5 Fresh long green chillies deep fried with pinch of salt.