

WRAPS

All served with Salad and Chutney Sauce.

CHICKEN TIKKA	£7.95
LAMB TIKKA	£9.95
SHEEK KEBAB	£8.95
MIXED WRAP	£10.95



BIRYANI DISHES

Rice cooked with a choice of meat or vegetables and seasoned with herbs and spices, served with a bowl of curry sauce.

LAMB BIRYANI (GF)	£13.95
CHICKEN BIRYANI (GF)	£12.95
PRAWN BIRYANI (GF)	£14.95
VEGETABLE BIRYANI (GF)	£11.95
MIXED BIRYANI	£15.95



SIDE DISHES

BOILED RICE (V)(GF)	£2.95
PILAU RICE (V)(GF)	£3.95
EGG FRIED RICE	£4.50
MUSHROOM PILAU RICE (V)(GF)	£4.50
CHILLI, CORIANDER & EGG RICE	£4.50
MASALA CHIPS (V)	£4.95
Potato chips flavour with green chilli, garlic, salt, coriander and ginger.	
CHIPS (V)	£3.95

NAAN BREADS

PLAIN NAAN (V)	£2.95
GARLIC NAAN (V)	£3.95
GARLIC & CHILLI (V)	£3.95
GARLIC & CORIANDER (V)	£3.95
PESHWARI NAAN (V)	£4.50
KEEMA NAAN	£4.50
CHILLI NAAN (V)	£3.95
CHEESE NAAN (V)	£4.50
TANDOORI ROTI (V)	£2.50



WWW.NEWIVYHOUSE.COM

VIK'S PUBS

FOOD ALLERGY NOTICE

Food prepared in our restaurant may contain the following ingredients: celery, cereals containing gluten, milk, eggs, wheat, peanuts, soybeans, sesame, molluscs, crustaceans, peanuts, mustard, sulphur dioxide and tree nuts.


IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.

MENU



TAKEAWAY
AVAILABLE
01922 407139

The New Ivy House
62 Stafford Road
Walsall
WS6 6AZ

 Serving Hours
Mon-Sat
17:00-21:00



www.newivyhouse.com



VIK'S PUBS

NEW IVY HOUSE SPECIAL SHARING PLATTER£19.95

Chicken tikka, fish pakora, chicken wings, vegetable samosa, paneer spring roll, aloo tikki, chicken lollipop, masala chips served with Chef's special relishes.

STARTERS

POPADOMS (Plain or Spicy)£0.85
RELISHES£1.50

SHEEKH KEBAB£5.95
Lean minced lamb mixed with fresh herbs and North Indian spices, cooked on a skewer and baked in the tandoori oven.

AMRITSARI FISH PAKORA£6.95
Succulent chunks of fish immersed in an ajwain, cumin, garlic, fenugreek batter and deep fried.

MURGH TIKKA£5.95
Succulent pieces of chicken breast marinated in Chef's special tandoori spices and slow roasted in the tandoor.

CHICKEN PAKORA£6.95
Pieces of fresh chicken marinated in gram flour, ground cumin, garlic, carom seeds, fenugreek and fried.

TANDOORI CHICKEN WINGS£4.95
Chicken wings marinated overnight in Chef's special tandoori masala and slow roasted in the tandoor.

TANDOORI JINGHA£7.95
Jumbo Prawns marinated in a blend of spices, cooked in the flames of the tandoor.

CHICKEN LOLLIPOP£4.95
A popular Indo-Chinese starter made with chicken wings and Schezuan sauce.

VEGETARIAN STARTERS

SAMOSA CHANA CHAAT£5.95
A crispy fried vegetable samosas topped with masala chickpeas, yoghurt and tamarind chutney.

CHILLI PANEER£6.95
An Indo-Oriental style of cooking – diced cubes of Indian cottage cheese, onion, mixed peppers and green chillies, tossed together in a dark soya sauce.

ONION BHAJI£4.95
Crisp fresh onion lightly coated in gram flour and deep fried into a fluffy golden sphere and served with mint chutney.

PANEER SPRING ROLL£5.95
Filo pastry rolls stuffed with cottage cheese and seasonal vegetable deep fried.

PANEER TIKKA£5.95
Indian cottage cheese marinated in a rustic special blend of spices finished to perfection in the tandoor.

ALOO TIKKI£5.95
Authentic tawa fried potato cakes lightly seasoned, topped with famous Amritsari Chana (chick-peas) with fresh onions, served with mint and tamarind chutney.

HOT CHILLI PAKORA£4.95
Extremely hot fresh green chillies coated with chef's special spiced gram flour and deep fried, served with mint and mango chutney.

MASALA CHIPS£3.95
Potato chips flavoured with green chilli, garlic, salt coriander, ginger and chaat masala.

TANDOORI MAINS

MEDIUM MIX GRILL£14.95
Chicken tikka, sheek kebab, chicken lollipop, chicken wings, fish pakora, chicken pakora.

LARGE MIX GRILL£18.95
Chicken tikka, sheek kebab, chicken lollipop, chicken wings, fish pakora, chicken pakora.



CHICKEN TIKKA£10.95
Succulent boneless chicken pieces marinated with yoghurt and aromatic spices, cooked on skewers in the tandoori oven.

SHEEKH KEBAB£11.95
Lean minced lamb mixed with fresh herbs and North Indian spices, cooked on a skewer and baked in the tandoori oven.

CHICKEN SHASHLIK£12.95
Chicken cooked in tandoor with onions and peppers.

CURRY MAIN DISHES

CHOOSE A FILLING...

VEGETABLE£8.95
PANEER£8.95
CHICKEN£9.95
CHICKEN TIKKA£10.95
LAMB£10.95
KING PRAWNS£14.95

AND ADD A SAUCE...

VINDALOO (Extremely Hot)
MADRAS (Hot)
PATHIA (Sweet & Sour)
DHANSAK (Medium)
BHUNA (Medium)
BALTI (Medium)
SAAG (Medium)

MALAI KORMA (Mild)
A curry made from cashew nuts and melon seeds paste finished with cream.

JALFREZI (Medium)
A strongly flavoured thick curry made by using onion, fresh tomatoes, peppers and Chef's special spices.

MASALEDER (Medium)
All time favourite in Punjab, a rich tomato-based curry made with a selection of traditional Indian spices.

ROGAN JOSH (Medium)
A typical North Indian curry made by using various whole spices, garnished with melon seeds.

DEGHI MIRCH MASALA (Extremely Hot)
Extremely fiery gravy made by using Chef's special chilli selection with various spices.

CHILLI GARLIC (Medium)
Cooked with fresh green chillies and lots of garlic.

DESI MASALA (Hot)
A highly spiced curry in specially selected blend of spices and textured, cooked with onions, green chillies, garlic, bay leaf and coriander.



CHICKEN TIKKA MASALA(Mild) £11.95

Chicken chunks marinated overnight, cooked in tandoor and cooked in a mild creamy, yoghurt based sauce.

KEEMA PEAS£10.95
Minced lamb in a vibrantly spiced masala sauce.

RARHA GOSHT£10.95
Simmered lamb cubes mixed with lamb mince cooked with fresh tomato paste and special spices, finished with chopped coriander.

BUTTER CHICKEN£9.95
Tandoori chicken tikka cooked with butter, nuts and tomato gravy, garam masala with cream.

CHICKEN MUGLAI£9.95
Tender chicken pieces, egg simmered in gravy sauce and cashew nuts paste fresh cream.

CHILLI CHICKEN£11.95
Tender pieces of chicken cooked with mix peppers, green chillies in Chef's special sauce.

VEGETARIAN DISHES

BOMBAY ALOO£5.95
Bombay potatoes are a brilliant side dish to an epic feast. These Indian-style potatoes made with juicy tomato, cumin seeds and other spices. Moreish dish to accompany your main course.

PANEER MAKHANI (V) (GF)£9.95
Paneer cooked in tomato and butter gravy with nuts, garam masala and cream.

TARKA DAAL (V) (GF)£8.95
Yellow lentils tempered with cumin seeds, chopped garlic and chillies.

ALOO GOBI (V) (GF)£8.95
Potatoes and cauliflower cooked with onion and coriander.

SAAG PANEER (V) (GF)£9.95
Paneer cubes cooked delicately with fresh spinach.

VEG BALTI (V) (GF)£8.95
A traditional curry made by using onion, fresh tomatoes, peppers and Chef's special spices.

VEG KORMA (V) (GF)£9.95
A curry made from cashew nuts and melon seeds paste finished with cream.

MUSHROOM BALTI (V) (GF)£9.95
A traditional curry made by using onion, fresh tomatoes, peppers and Chef's special spices.