



FOOD MENU

CHATPATA CHAAT

SOUTH INDIAN  
APPETISERS  
TANDOOR  
PLATTERS  
BIRYANI  
INDO-CHINESE

MUMBAI STREET FOOD

MUMBAI STREET FOOD £

- SAMOSA (2 PCS) (V)** 5.50  
Punjabi filo pastry, green pea & potato filling, mint & coriander chutney, spiced tamarind chutney.
- VADA PAV (V)** 4.90  
Spicy potato filling is sandwiched between burger buns and layered with spicy chutney.
- ONION BHAJI (VG) (GF)** 4.50  
Lightly spiced deep-fried onions marinated in gram flour batter.
- ALOO TIKKI (2 PCS) (VG) (GF)** 4.50  
Deep fried mash potato mix with a mix of homemade spices.
- KARARI BHINDI (V) (GF)** 5.90  
Crispy bhindi is made with tender okra coated with gram flour, spices and seasoning
- PAV BHAJI (V) (D)** 5.90  
A flavourful thick curry of mixed veggies served with soft buttered pav (bun)
- CHOLE BHATURE/PURI (V)** 6.50  
A combination of chana masala (spicy chickpeas) and bhature/puri, a deep-fried puffy bread.

SOUTH INDIAN SPECIALS (GF)

All items are served with tomato chutney, coconut chutney, green chutney and sambar.

- IDLY (2 PCS)** 6.50  
Steamed rice cakes made of our home-made fermented batter
- VADA (2 PCS) (V)** 6.90  
Deep fried lentil doughnut containing onions and green chilli.
- IDLY VADA (V)** 6.90  
We serve one idly & one vada.
- DAHI VADA (2 PCS) (V)** 7.50  
Vada soaked in a tasty yoghurt mix
- UTTAPAM (V)** 6.70  
Slightly thick pancake from south India, made from batter of rice and lentil topped with onion, chillies, tomatoes.
- PLAIN DOSA (V)** 5.90  
A south Indian crepe made from rice and lentils.
- GHEE ROAST DOSA (V) (D)** 7.50  
A crispy thin dosa slow roasted in clarified butter.
- MASALA DOSA (V)** 7.90  
Dosa stuffed with spicy potato and onion masala

- MYSORE MASALA DOSA (V)** 7.90  
Dosa topped with red garlic chutney, beetroot and stuffed with spicy potato and onion masala
- SCHEZWAN MASALA DOSA** 7.90  
Hot and tangy fusion Masala dosa topped with Indo-Chinese schezwan sauce
- PANEER MASALA DOSA (V) (D)** 8.50  
Dosa topped with fiery paneer chilli stuffing
- OUVRA SPECIAL DOSA CHICKEN/LAMB (GF)** 8.90 / 9.50  
Dosa stuffed with chicken / lamb, smeared with a variety of OUVRA aromatic homemade spices

STARTERS (NON-VEG)

- CHICKEN WINGS (4 PCS) (GF)** 6.50  
Crispy marinated chicken wings served with chilly garlic mayonnaise.
- CHICKEN LOLLIPOP (GF)** 5.50  
Crispy chicken marinated in ginger, garlic and chilli, served with chilly garlic mayonnaise.
- AJWAIN FISH PAKORA (GF)** 6.50  
Gram flour batter fried fish with ginger, caraway seeds, lemon juice. Drizzled with chaat masala.

TANDOOR STARTERS (NON VEG)

- CHICKEN TIKKA (D)** 7.50  
The king of kebabs, spring chicken breast marinated overnight in yoghurt, lemon juice & mixed spices.
- CHANDNI CHICKEN TIKKA (D)** 7.90  
White as moon light, soft and mild chicken tikkas flavoured with cardamom and tender coriander stems.
- HARIYALI CHICKEN (HYDERABADI) (D)** 8.20  
Hariyali chicken tikka is coated with fresh herbs, mint, coriander, green chillies, yogurt and spices.
- LAMB SEEKH KABAB (D)** 8.50  
Succulent lamb skewers, baby spinach and cheese, served with mint coriander chutney.
- AWADHI LAMB CHOPS (D)** 9.50  
Awadhi lamb chops are marinated with a special blend of spices and grilled in our tandoor.
- SALMON TIKKA (D)** 9.90  
Salmon marinated with yoghurt & mix tandoori spice & cooked traditionally in a tandoor.

TANDOOR STARTERS (VEG) £

- KHUMANI PANEER (V) (D)** 7.20  
Paneer (Indian cheese) marinated with mixed spices, kashmiri chilli, yoghurt, khumani (dry apricot) and cilantro.
- TANDOORI MALAI BROCCOLI (V) (D)** 6.70  
Chargrilled broccoli florets marinated in fennel, yoghurt, and cheese. Served with beetroot chutney.
- MUSHROOM TIKKA (VG)** 6.90  
A delightful vegan appetiser! Mushrooms are coated with a special blend of spices.
- SOYA CHAAP (VG) (V)** 7.50  
A versatile nutritious soya chaap, each piece is coated with a mix of home-made spices.

CHEF'S RECOMMENDATIONS

- OUVRA SPECIAL DESI CHICKEN HANDI (AVAILABLE ON WEEKENDS ONLY)** 12.50  
Chicken (with bone) curry made with OUVRA's special blend of ground aromatic spices.
- NAWABI LAMB SHANAK (GF) (D) (N) (AVAILABLE ON WEEKENDS ONLY)** 14.90  
Pan seared Lamb Shank marinated with whole spices overnight, slow cooked with tomato, onion and light home ground garam masala.
- TIGER PRAWN (D)** 11.50  
Black tiger prawns in freshly ground yellow chilli, thick yoghurt, coriander stalk and crushed curry leaves, garlic, peppercorns, served with garlic-pickles, and mint chutney.

OUVRA PLATTERS

- CHEF'S SELECTION VEG. PLATTER (GF) (D)** 13.90  
Paneer Tikka (2 pcs), Broccoli (2 pcs), Onion Bhaji (2 pcs), Mushroom Tikka (2 pcs), Served with Mint Chutney, Pickled Onion & Salad.
- CHEF'S SELECTION NON-VEG. PLATTER (GF) (D)** 15.90  
Chicken Tikka (2 pcs), Lamb Seekh (2 pcs), Ajwain Fish Pakoda (2 pcs), Chicken Wings (3 pcs), Served with Mint Chutney, Pickled Onion & Salad.

SIDES

- CHIPS** 2.90  
Crispy thin slices of potato fried in oil.
- GUNPOWDER MASALA CHIPS** 3.50  
Gunpowder (pan-roasted lentils, finely ground and spiced) is hugely popular in Southern India. Special OUVRA spice is sprinkled over the chips.

APPETISERS

- ASSORTED PAPAD AND CHUTNEY (V)** 3.90  
Mint yoghurt, spiced onion, mango chutney, mix pickle.
- SPROUTS BEANS SALAD (V) (VG)** 4.50  
Green gram sprouts, chickpeas, tomatoes, red onion, corn, cucumber, carrots, lettuce and tangy Indian spices.

CHATPATA CHAAT CORNER

- PANI PURI (5 PCS) (V)** 5.20  
Hollow fried dough balls stuffed with potato and chickpeas served with spicy tangy water.
- DAHI PURI (5 PCS) (V) (D)** 5.50  
Crispy puri filled with tomato, onion and topped with yoghurt.
- PAPRI CHAAT (V) (D)** 5.80  
Crispy dough wafers topped with chickpea ragout, tamarind chutney, sweet yoghurt & pomegranate.
- BHEL PURI (GEELI) (V)** 5.50  
Puffed rice with small crispy gram threads, peanuts & tantalisingly spiced sweet & sour dressing.
- ALOO TIKKI CHAAT (V) (D)** 5.90  
A crispy Indian potato patty on bed of chickpeas, flavoured with spices and topped with yoghurt chutneys and pomegranate.
- SAMOSA CHAAT (V) (D)** 6.00  
Samosa smashed and topped with chickpeas, potato, onions and chutneys.
- AVOCADO & SHAKARKANDI POTATO CHAAT (V) (D)** 6.50  
Smashed avocado, crispy wafers, chickpea ragout, diced sweet potato, beetroot chunks, mint, tamarind chutney, sweet yoghurt, pomegranate seeds.

## INDO-CHINESE

- £
- ” **VEG MANCHURIAN (VG)(S)** 6.50  
A delicious Indo-Chinese dish of vegetable balls toasted into a sauce with hot, sweet, sour & salty flavours.
  - ” **CHILLI PANEER (V) (S) (D)** 6.90  
Crispy batter fried paneer is toasted in slightly sweet, spicy, hot & tangy chilli sauce.
  - ” **OUVRA MOCK CHILLY CHICKEN (VG)(S)** 7.90  
Mock chicken (soyabean) stir fried with ginger and garlic.
  - ” **CHILLI CHICKEN (S)** 8.20  
Chicken tossed in a spicy chilli and garlic sauce.
  - ” **HAKKA NOODLES VEG/CHICKEN (S)** 7.50 / 8.50  
A popular Indo-Chinese stir-fried noodles with veggies and sauces.
  - ” **SCHEZWAN HAKKA NOODLES VEG/CHICKEN(S)** 9.50 / 10.50  
Stir-fried noodles with veggies and chef made special sauce (Schezwan Sauce).
  - EGG FRIED RICE (S)** 4.50  
Plain rice, beaten eggs, spring onions or scallions, oil and soya sauce cooked on high heat in a wok.

## BIRYANIS

- ” **JACKFRUIT BIRYANI (VG)** 11.50  
A vegetarian biryani made with basmati rice, tender unripe green jackfruit and a whole bunch of aromatic and fragrant spices.
- ” **HYDERABADI CHICKEN BIRYANI (D)** 12.50  
A world famous dish from India, native to Hyderabad. Aromatic basmati rice Dum cooked with boneless chicken and fresh Indian spices.
- ” **LAMB BIRYANI (D)** 13.50  
Diced boneless leg of Lamb 'Dum-cooked' with aromatic spices, saffron and basmati rice, served with mint cucumber raita.

## MAINS (VEG)

- ” **PANEER JALFREZI (D)** 9.70  
A classic curried dish made with paneer, bell peppers, onions, tomatoes & spices.

- £
- ” **PANEER BUTTER MASALA (D)** 9.70  
Paneer cooked in creamy tomato sauce with a touch of butter
  - ” **HARIYALI KOFTA (D)(N)** 10.20  
Marbles of paneer, vegetables, spinach, fenugreek flavoured cashew nuts and onion gravy.
  - ” **VEGETABLE JAIPURI (D)** 9.50  
A curry made with seasonal vegetable along with a pool of aromatic spices.
  - ” **AMCHOOR BHINDI (VG)** 8.90  
Tangy flavour, fresh okra (bhindi) cooked in onion tomato base sauce with dry mango (amchoor).
  - ” **HOT POT POTATO (VG)** 7.50  
Baby potatoes oven cooked till golden brown and tossed with cumin, garlic, onion, tomato sauce.
  - ” **PINDI CHANA (V) (VG)** 8.50  
Soft chickpeas simmered in a spicy semi-dry masala redolent of caraway seeds and garlic.
  - ” **DAL MAKHANI (D)** 8.50  
One of the most popular lentil dishes. whole black lentils, chana and rajma (kidney beans) simmered and slow-cooked to perfection.
  - ” **DAL PANCHMEL (VG)** 7.50  
Five different lentils tempered with mustard seeds, green chilli, cumin, chopped onion, tomato and ginger garlic.

## MAINS - CHICKEN

- ” **CHICKEN TIKKA LABABDAR (GF)(D)** 10.90  
Chargrilled chicken cooked in onion and tomato, base sauce fresh fenugreek leaves, butter and cream.
- ” **BUTTER CHICKEN (GF)(D)** 11.20  
chargrilled boneless chicken in creamy tomato sauce, garam masala with a touch of honey and butter.
- ” **KADAI CHICKEN (GF)** 11.50  
Chicken cubes cooked in kadai gravy, freshly ground coriander seeds and pounded red chillies.
- ” **GONGURA CHICKEN (GF)** 11.50  
A popular Andhra chicken curry with chicken cooked in with roselle leaves, spices, onion and herbs.

## MAINS - SEAFOOD

- ” **GOAN FISH CURRY (GF)** 12.50  
Goan Fish Curry is a famous fish curry from Goa, Tender fish in a rich, aromatic tomato and onion, combination of spicy and coconut flavoured.
- ” **GODAVARI ROYYALU CURRY (GF)** 13.50  
Hot and spicy prawn stir fry - a delectable preparation of prawns, fried and sautéed with sub-continental mix of spices popular in coastal region of Andhra Pradesh.

## MAINS - LAMB

- £
- ” **LAMB KADHAI (GF)** 12.50  
Tender lamb cubes cooked in kadhai gravy, freshly ground coriander seeds and pounded red chillies.
  - ” **LAAL MAANS (GF) (D)** 12.90  
A special spicy lamb curry from Rajasthan, India. this dish typically is very hot and rich in garlic.
  - ” **RARA GOSHT (GF)** 12.90  
Succulent lamb cooked in a rich gravy made with aromatic whole spices.

## BREADS & RICE

- STEAMED RICE (V) (VG)** 3.50  
Boiled basmati rice
- SAFFRON PILAU RICE (V)(VG)** 3.90  
Braised rice with browned onions and whole spices.
- BAGARA RICE HYDERABADI (V) (VG)** 3.90  
A spiced rice delicacy prepared in Hyderabad, Telangana, India. Bagar meaning tempering.
- ROTI (PLAIN/BUTTER) (D)** 2.50 / 3.00  
Whole wheat unleavened bread.
- NAAN (PLAIN/BUTTER) (D)** 2.50 / 3.00  
Puffy, leavened refined flour bread.
- GARLIC NAAN** 3.20  
Naan topped with freshly chopped garlic and coriander
- CHILLI GARLIC NAAN** 3.50  
Fresh green chilli and garlic on top of naan bread.
- LACCHA PARATHA/PUDINA** 3.90  
Layered refined flour bread either plain or with mint.
- CHEESE NAAN** 3.90  
Naan with a cheese filing.
- PESHAWARI NAAN (N)** 4.20  
Naan stuffed with cashews, almonds, coconut, raisins and red cherry.
- KEEMA NAAN** 4.20  
Naan stuffed with minced lamb.

## KIDS MENU (D)

- PANEER MAKHANI / PLAIN RICE OR BABY NAAN** 5.50
- BUTTER CHICKEN / PLAIN RICE OR BABY NAAN** 5.90

## SCAN TO FOLLOW



@OUVRA.MANCHESTER

## TIMINGS:

MON: 5 PM - 10 PM  
WED: 5 PM - 10 PM  
THU: 5 PM - 10 PM  
FRI: 5 PM - 11 PM  
SAT: 12 NOON - 11 PM  
SUN: 12 NOON - 10 PM

## CALL FOR RESERVATIONS

+44 161 383 6233

## ADDRESS

OUVRA INDIAN KITCHEN  
65 CROSS STREET,  
SALE,  
M33 7HF

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES. PLEASE BE AWARE THAT ALTHOUGH SOME DISHES DO NOT CONTAIN CERTAIN ALLERGENS, THEY ARE PREPARED IN A KITCHEN WHICH HANDLES ALLERGENS SUCH AS DAIRY, GLUTEN AND NUTS.

V-VEGETARIAN | VG-VEGAN | GF-GLUTEN FREE | S-SOYA | D-DAIRY | N-NUTS