



Omi's

- Est. 1976 -

Full Event Menu

Vegetarian - Starters / Canapes

Gobi Munchurian

Fresh cauliflower coated and tossed with a mouth-watering Indo-Chinese marinade.

Punjabi Aloo Tikki & Channa

Potato fritters, mildly spiced served with chick peas.

Paneer Ki Goli

Spicy paneer dumplings in coriander, chilli & ginger.

Papri Chaat

Crispy cut pastry topped with potato, onions, chickpeas, sweet yogurt and tamarind sauce.

Purani Dilli Ki Chaat

A cool & refreshing combination of crisp semolina & wheat biscuit covered in sweet yoghurt, imly chutney, ginger & hot spices.

Punjabi Samosa Chaat

Potato & pea cocktail pastry parcel Served with chickpeas, yogurt fresh onion and coriander.

Puchka Bhel

Gol guppas stuffed with bhel puri mix.

Palak Patta Chaat

Crispy fried spinach leaves with chick Peas, yoghurt in a tangy sauce.

Paanch Chilli Paneer

Sautéed chilli paneer (cottage cheese) with green peppers and onions, mixed with five spices.

Pesto Paneer Tikka

Paneer cubes and onions marinated in freshly made pesto sauce.

Tandoori Paneer Tikka

Cottage cheese marinated in yogurt based mixture.

Bhatti Wala Paneer Tikka

Chef's special spice flavored chargrilled cottage cheese. Tossed in capicum and onions.

Paneer Frankie rolls

Spicy paneer tikka mixed with chutneys, wrapped in tortilla.

Kesari Paneer Tikka

Cottage cheese, carom seed, cream, saffron.

Harabara Kebab

Spinach potato and vegetable seekh kebab.

Mogo Chips

Cassava chips seasoned with chilli flakes.

Chilli Mogo

Cassava chips marinated in chefs special sauce garnished with chilli flakes.

Malai Broccoli

Roasted broccoli with creamy marinade.

Vegetable Tempura

Mixed vegetable dumpling fried and served with a chilli dip.

Achari Jaituni Khumb

Roasted mushroom with pickled spices and tangy olive paste.

Cocktail Samosas / Spring Rolls

A pastry parcel stuffed with mix vegetables,

A pastry parcel stuffed with panner.

Bhajia -Vegetables fried in batter,

Bhajia -Onion and spinach fried in batter,

Bhajia -Potato fried in batter.

Khathi-Meethi Subz Seekh *

Sweet & sour vegetable seekh kebabs, finished with melted butter.

Peas Kachori

Gujarati styled starter with masala pea filling.

Daal Kachori

Gujarati styled starter with lentils filling.

Mini Aloo Tikki Burgers

Potato fritters, served in mini buns.

Non Vegetarian - Canapes / Starters

Murg Tikka

Boneless cubes of chicken delicately marinated in a traditional tikka marinade.

Murg Pudina Tikka

Boneless breast of chicken, marinated in mint & garlic.

Murg Hariyali

Boneless chicken marinated in fresh spinach and coriander.

Murg Malai Kebab

Breast of chicken in a mild and exotic marinade, finished in the tandoor.

Tandoori Chicken Wings

Chicken Wings delicately marinated in a traditional tikka marinade.

Tandoori kukkad

Whole Chicken delicately marinated in a traditional tikka marinade.

Reshmi Kebab

Mince chicken cooked with fresh coriander, and exotic herbs, finished in clay oven tandoor.

Gilafi Seekh Kebab

Baby lamb mince kebabs cooked with fresh coriander, and exotic herbs, Finished in the clay oven.

Lamb Boti Kebab

Pieces of tender lamb marinated with chilli, garlic and ginger.

Masala Chops *

Succulent lamb chops marinated in a yogurt and chilli garlic paste.

Bhatti ke Pudina Chops*

Tender lamb cutlets with ginger, dried mint, and peppercorns.

Mini Lamb Burgers*

Mince lamb marinated with lime, coriander and cumin, grilled and served in mini buns.

Machli Amritsari

Fresh fillet of fish, marinated in spices and a hint of wild marjoram, coated in a crisp batter, served with lemon.

Fish Pakora

Juicy fish fillets are coated in a spicy batter and fried till a golden perfection.

Mahi Tikka Ajwaini *

Scottish Salmon cooked to perfection in the clay oven, Flavored with carom seeds.

Lehsuni Jhinga*

Tiger Prawns marinated in lemon juice, and garlic, finished in the clay oven.

Vegetarian - Main Course

Aloo Baingan

Baby aubergine mixed with potato.

Baingen Ka Bharta

Roasted baby aubergine puree with coriander & ginger.

Achhari Baingan

Baby Aubergine, tossed in piquant sauce flavoured spices and mixed pickle.

Tinda Masala

Special sweet gourd in tomato and onion masala.

Tori Masala

Omis special Zucchini in tomato and onion masala.

Bhindi do Pyaza

Okra cooked in a traditional punjabi recipe with cumin and onions.

Punjabi Channa Masala

Whole chickpea cooked in a punjabi tomato-onion masala.

Dum Aloo Kashmiri

New potatoes cooked in a ginger sauce with whole cumin, tossed in an Iron Kadhai, Kashmiri style.

Gobi Matter

Cauliflower & peas cooked in green chilli & roasted cumin.

Saag Aloo

Spinach & potatoes cooked in ginger and chilli.

Banarsi Bharwan Aloo

Ginger, chili and cottage cheese stuffed potatoes, simmered in Chef's special gravy.

Zeera Aloo

Potatoes cooked with green chilies, coriander & roasted cumin.

Saag Methi

Spinach and fenugreek leaves cooked together in a fiery recipe.

Saag Paneer

Spinach & cottage cheese, flavored with nutmeg & ginger.

Kadhai Paneer

Fresh homemade cheese tossed with whole spices, onions & tomatoes.

Butter Paneer

Fresh homemade cheese cooked in a fine garlic butter & cream sauce.

Punjabi Mattar Paneer

Paneer dices with green peas in a rich tomato and creamy gravy, flavoured with fenugreek and garam masala.

Vegetable Kofta Curry

Vegetable dumplings cooked in a nut based sauce.

Navratan Korma

A dish cooked from the nine different vegetables, fruit and nuts.

Punjabi Kadhi

Punjabi Kadhi cooked with vegetable pakora and methi seeds.

Khumb do Pyaza

*Fresh button mushrooms cooked with onions
cooked in a tomato gravy.*

Matar Methi Malai

*A delicious dish with pureed spinach cooked with peas and green
fenugreek leaves.*

Jeera Aloo

Potatoes cooked with green chillies, coriander & roasted cumin.

Aloo Anda Curry

Traditional North Indian potato & egg curry

Chole Pindi style

Dry Punjabi chole cooked black, served with potatoes

Lauki Ki Subzi*

*Fresh marrow cooked Ludhiana style with cumin and tomatoes, garnished
with coriander.*

Daal

Omis Daal Makhani

Black Urad lentils cooked in a copper vessel, reduced in a tomato and ginger sauce, finished with butter & cream.

Punjabi Tarka Daal

Yellow lentils finished with a tempering of cumin, onion and chilies.

Daal Palak

Yellow lentils with baby spinach.

Dhabey Wali Daal

Black lentils and red kidney beans cooked overnight on clay oven and finished with butter & cream.

Non Vegetarian - Main Course

Murg Tikka Makhani

Boneless cubes of chicken delicately marinated in a traditional tikka marinade, broiled in the tandoor, and cooked in a red delhi mirch and tomato gravy.

Chicken do Pyaza

Chicken cooked in a dry style, with sautéed onions, and peppers.

Achari Chicken

Spicy chicken masala in a pickle marinade.

Dhaba Murg Masala

Chicken cooked in onion & tomato curry in domestic style.

Saag Chicken

Spinach with succulent pieces of chicken in a latpatta style.

Murg Methiwala

Chicken cooked in a zesty fenugreek and dry masala combination.

Kali Mirch Ka Murg

Chicken breast, mango relish, and creamy black pepper curry.

Lamb Roganjosh

Spicy traditional Lamb Curry.

Bhuna Ghost

A North Indian specialty, dry lamb masala.

Adhraki Gosht

Fine lamb marinated in ginger and coriander, seasoned with onions and cooked dry on a slow fire, garnished with julienne of capsicum, and ginger.

Saag Gosht

Delicate pieces of lamb cooked with fresh spinach and grated nutmeg imbued with garlic flavoured reduced sauce.

Keema Curry

Minced lamb cooked in herbs and spices.

Tariwala Gosht

Home style mutton curry.

Rahra Gosht Punjabi

Tender lamb cooked with minced lamb in chopped tomato, onion gravy sauce.

Martabaan Ka Meat

Lamb cooked with pickled chillies in an earthen pot.

Naryal Wali Machli *

Fresh Salmon Sautéed with herbs & spices, simmered in coconut milk.

Jhinga Curry *

Delicate prawns sautéed with garlic, and seeped in a light coconut sauce.

Biryani

Sabz Biryani

An authentic vegetable biryani, cooked in light saffron oil, with raisins, cashews and rare Kashmiri spices

Mushroom Pulao

Delicate Saffron Pulao made from long grain Himalayan Basmati and Fresh mushroom

Vegetable Pulao

Mixed veg Pulao made from long grain Himalayan Basmati.

Matar aur Jeera Pulao

Peas and whole cumin seed Pulao made from long grain Himalayan Basmati.

Elaichi Pulao

Delicate Saffron Pulao made from long grain Himalayan Basmati.

Hydrabadi Kache Gosht Ki Biryani

Succulent lamb pieces & Himalayan basmati, flavored with cinnamon, Cardamom & exotic spices.

Murg Biryani

Tender chicken pieces & Himalayan basmati, flavored with masalas & exotic spices.

Jhinga Biryani *

A refined prawn Biryani, seeped with saffron and spices.

Accompaniments

Tandoori Roti

Unleavened whole wheat dough, cooked in the clay oven.

Tandoori Naan

Dough cooked to perfection in the clay oven. A Choice of Plain, Coriander, Garlic.

Choice of Stuffed Kulcha *

Kulcha dough stuffed with your choice of filling: Fresh baby lamb mince, herbed potatoes, spiced fresh homemade cheese, onions or masala.

Mirchi Wala Partha

Lacha parantha topped with red chilli & baked in clay oven.

Paratha

Whole-wheat dough prepared with a mint coating, cooked in the Tandoor.

Missi Roti

Whole-wheat dough prepared with a fenugreek coating, cooked in the Tandoor.

Puri

Fried puri.

Maki Ki Roti*

Flatbread prepared with maize flour.

Plain Raita

Yoghurt

Cucumber Raita

Yoghurt with cucumber and chaat masala

Dhai Bhalla

Lentil balls with yoghurt and chaat masala

Boondi Raita

Tiny balls of ground flour in yoghurt and chaat masala

Mixed Raita

Yoghurt with grated carrots, cucumber, onions and chaat masala

Mini Poppadum

Choice of plain, cumin, or pepper fried poppadum's

Fried Poppadum

Choice of plain, pepper, cumin, garlic or chili poppadum's

Mint Chutney

Fresh Mint and coriander chutney

Imli Chutney

Tamarind chutney

Mango chutney

Sweet & sour mango chutney

Mixed pickles

Chili mixed pickles

Indian Katchumber Salad

Indian style salad with cucumber, onions, tomato & lemon juice and spices

Punjabi Salad

Fresh garden vegetables and greens with cherry tomatoes



Desserts

Gajjar Ka Halwa

Delicate carrot and milk halva.

Moong Dal Halwa

Delicate Moong Daal and milk halva.

Gulab Jamun

Milk powdered, butter and cream dumplings soaked in rose water scented syrup.

Kulfi

Homemade Indian ice cream; Mango, Badam, Rose, Malai & Pista.

Shrikhand

Hung yoghurt flavoured with Indian mango or elachi.

Fruit Split

Assorted fruits with scoops of ice-cream laced with yummy chocolate sauce and nuts.

Shahi Rasmalai

Soft poached homemade cheese dumplings in a light milk syrup flavoured with saffron.

Rasgulla

Rasgulla is a soft, succulent sponge made of milk curd and our own special blend of natural ingredients, soaked in light syrup - simply delicious.

Strawberry Phirni

Semolina pudding with traditional Indian flavourings.

Punjabi Kheer

Rice pudding with traditional Indian flavourings.

Zarda

Sweet flavoured Rice with yellow colouring and dry nuts.

Sevian

Homemade roasted vermicelli cooked in milk.

Kulfi Faloonda.

served along with rose syrup and dry fruits.

Rabri

Sweet, Condensed milk flavoured with cardamons and saffron.

Ice Creams (varieties available)

Live Jalebi Station*

Omis Exclusive Desserts

Banoffee Tarts

Caramel based tart, topped with fresh whipped cream

Chocolate Mousse

A choice of belgium chocolate, white chocolate or cappuccino.

Mini Cheesecakes

A choice of vanilla, strawberry or forest fruits.

Coconut & Mango *

A rich crumbled buttery biscuit base layered with a balanced combination of shaved coconut and coconut cream topped with a layer of sweet alphonso mango

Pistachio & Raspberry *

A mouth-watering best of British raspberry cream cheese served on a sweet biscuit base, generously finished with a raspberry coulis and finely chopped pistachios

White Chocolate, Ginger & Lemon *

A light velvet biscuit base topped with a blend of fine white Belgian chocolate cream infused with a hint of ginger & lemon

Baby Pear, Honey & Almond *

A subtle fusion of British baby pear & honey, classically baked in a shortbread crust, with a generous helping of sliced baked almonds

Pistachio & Belgian Chocolate *

Decadently smooth rich Belgian chocolate served on a light crumbly shortbread pastry, topped off with finely chopped pistachios.

Peanut Sensation*

A lightly whipped Belgian Chocolate mousse on a soft rich chocolate sponge base with a smooth peanut butter cheesecake swirl, finished with a combination of fresh cream and finely sliced peanuts

Mango Fool*

A simple Indian classic combining a soft vanilla sponge base topped with a rich indulgent swirled mango cream

Almond, Pistachio & Cardamom*

A classic assortment of finely chopped roasted almonds and pistachios enhanced delicately with a hint of fresh cardamom

Chai Tea Pannacotta*

A traditional pannacotta base infused with classic Indian Chai tea flavours

Rosewater & Pistachio *

A delightful Rosewater and Pistachio torte blend layered on a soft vanilla sponge base harmonized with a topping of freshly ground pistachios

Belgian Chocolate, Orange & Cinnamon *

An aromatic light zesty orange cheesecake topped with a subtle cinnamon infused rich Belgian chocolate mousse layered on a delicate gluten free brownie base

Mango & Lime*

An Indian subcontinent favourite, prepared from a balance of sweet alphonso mango and sharp zest of lime

White Chocolate & Almond*

A mouth-watering rich mix of white chocolate and crunchy chopped roasted almonds

Spiced Orange*

An irresistibly delightful tangy Orange treat lightly infused with a mixture of traditional Indian spices

Vanilla & Cinnamon*

An Indian twist on a simple classic, achieved by a blend of Vanilla with a hint of Cinnamon

Live Food Stalls

*Pani Puri Station**

*Papdi Chaat Station**

*Pao Bhaji Station**

*Bombay Frankie Rolls Station**

*Palak Patta Chaat Station**

*Gujrati Kachori Station**

*Dosa Station**

*Wada Pao Station**

*Haka Noodles Station**

*Punjabi Aloo Chole Station**

*Biryani Station**

*Bhajia Station**

*Mogo Chips Station**

*Tava Aloo Tikki Station**

*Kulcha Station**