



# CRAVORI

INDIAN LOUNGE & BAR

## *Food Menu*

153, The Rock, Bury, BL9 0ND





# CRAVORII

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AT CRAVORII INDIAN LOUNGE & BAR, EVERY DISH IS  
A CELEBRATION OF INDIA'S RICH CULINARY  
HERITAGE, REIMAGINED THROUGH CONTEMPORARY  
ARTISTRY AND REFINED HOSPITALITY.

INSPIRED BY TIMELESS TRADITIONS AND CRAFTED  
WITH THE FINEST INGREDIENTS, OUR MENU BRINGS  
TOGETHER BOLD FLAVOURS, ELEGANT PRESENTATION,  
AND UNFORGETTABLE DINING EXPERIENCES. FROM  
CHERISHED CLASSICS TO INNOVATIVE CREATIONS,  
EACH PLATE IS THOUGHTFULLY DESIGNED TO ENGAGE  
THE SENSES AND HONOUR THE CULTURE THAT  
INSPIRES US.

WE INVITE YOU TO RELAX, INDULGE, AND SAVOUR A  
JOURNEY WHERE EVERY DETAIL IS CRAFTED WITH  
INTENTION.

PLEASE ASK YOUR SERVER FOR ALLERGEN INFORMATION

DISHES MAY CONTAIN TRACES OF ALLERGENS/NUTS DESPITE OUR PERSISTENT EFFORTS

(M) -Mustard (G)-Gluten (C)-Celery (TN)-Tree Nuts (F)-Fish (S)-Soya (SE)-  
Sesame (SD)-Sulphur Dioxide Sulphatic (P)-Peanuts (CR)-Crustaceans (E) -  
Egg (MO)-Mollusc (MI)-Milk (L) Lupin (VE)-Vegan (V)-Vegetarian



## SMALL PLATES | VEGETARIAN

STREET-INSPIRED STARTERS REIMAGINED FOR THE MODERN PALATE.

### CLASSIC PANI PURI (5 PC) — £5.99

Artisanal crisp puris served with spiced potato mash and our signature duo of tangy herb-infused waters. (G)

### THE BHEL BOX — £5.99

A textural medley of puffed rice, fine Sev, and pomegranate, tossed in a vibrant tamarind-mint glaze. (G)

### KALE ONION BHAJJI (VEGAN) — £6.99

Crisp fritters of curly kale and sliced onions, tempered with roasted cumin and coriander seeds. Served with ginger-tamarind chutney.

### HERITAGE POTATO SAMOSA (VEGAN) — £6.99

Hand-folded pastry shells filled with cumin-tempered peas and potatoes. A golden classic. (G)

### CRAVORII BRIE TIKKI — £6.30

Spiced potato medallions stuffed with molten French Brie and toasted cashews, finished with a panko crust. (G)(TN)(E)

### CHATT UP ME — £6.99

Deconstructed vegetable samosas layered with spiced chickpeas, whipped yogurt, and a trio of house chutneys. (G)(MI)

### GANDHIS MOTI FRIES — £6.99

Match stick style fries with smokey cheese sauce, and crushed cheetos. (MI)

### HONEY-CHILLI LOTUS STEM (VEGAN) — £6.99

Thinly sliced lotus root, wok-tossed in a sticky, sweet, and fiery infusion.

### JALAPEÑO PANEER — £6.99

Fresh cottage cheese cubes sautéed with charred jalapeños and Sichuan peppers. (MI)(S)

### CHILLI GARLIC MUSHROOMS (VEGAN) — £6.99

Button mushrooms in a crisp tempura-style batter, tossed with bell peppers and pungent garlic soy. (G)(S)

## SMALL PLATES | NON-VEG

COASTAL FLAVORS AND TANDOORI TRADITIONS.

### CHICKEN 65 — £8.99

The pride of South India: Spicy, curry leaf-scented crispy chicken bites. (G)(E)

### SIGNATURE CHICKEN LOLLIPOPS — £8.99

Frenched wings marinated in a secret spice blend and glazed with a fiery ginger-soy reduction. (G)(E)(S)

### CHICKEN MAJESTIC — £8.99

Velvety, spice-rubbed chicken strips wok-tossed with green chilies and buttermilk aromatics. (E)(S)(G)

### CHAR GRILLED TIKKA — £8.99

Succulent thigh fillets steeped in a 24-hour yogurt marinade and charred in the clay oven. (M)

### TANDOORI CHICKEN — £8.99

Tender baby chicken on the bone, infused with Kashmiri chilies and smoked over charcoal. (M)

### MUTTON COCONUT FRY (SLOW-BRAISED) — £8.99

Tender lamb morsels sautéed with fresh coconut slivers and a potent South Indian spice Podi.

### ARTISANAL LAMB CHOPS — £9.99

Premium chops marinated in nutmeg, ginger, and garlic, grilled to smoky perfection. (M)

### GARLIC BUTTER CHILLI PRAWNS — £9.49

Crisp-battered prawns tossed in a robust garlic-heavy Indo-Chinese glaze. (CR)(G)

### COASTAL ANCHOVY FRY (NATHALI) — £9.49

Bone-in whitebait marinated in a rustic spice paste and crisp-fried for a true seaside experience. (F)



## CHEFS SIGNATURE CURRIES

### THE GARDEN (VEG)

#### **TARKA DAL (VEGAN) — £10.99**

Tempered yellow lentils finished with scorched garlic and dried red chillies. (VE)

#### **MY DHAAL-ING — £10.49**

Black lentils slow-cooked for 12 hours with butter and cream for a silk-like texture and fenugreek dust (MI)

#### **LAU MUSSALLAM — £12.95**

Stuffed marrow with a potato-cheese core, simmered in a velvet cashew and yogurt reduction. (N)(MI)

#### **MAMA'S COUNTRY VEG CURRY (VEGAN) — £10.99**

A rustic, "Dhaba-style" medley of seasonal vegetables in a Lentil tomato-onion gravy. (VE)

#### **PANEER BUTTER MASALA — £12.99**

Paneer cubes bathed in a rich, satin-smooth tomato gravy finished with honey and cream. (N)(MI)

#### **RATAN MANJOSA (KOFTA) — £12.95**

Delicate spinach and onion dumplings simmered in a creamy fenugreek and cashew nut sauce. (N)(MI)

#### **PUNJABI CHOLE (VEGAN) — £11.95**

Melt-in-your-mouth white chickpeas simmered in a robust, tangy, and deeply spiced dark sauce.

#### **BHINDI-DO-PIYAZA (VEGAN) — £11.95**

Wok-tossed okra, charred onions, tomatoes, and aromatic north Indian spices.

#### **ACHARI BAINGAN (VEGAN) — £11.95**

Roasted aubergine slow-simmered in a robust tomato gravy infused with traditional tangy Indian pickling spices.

#### **PANEER JALFREZI — £11.95**

Seared cottage-cheese cubes wok-tossed with a colourful medley of crisp bell peppers, sweet onion, and tomatoes. (MI)





## CHEFS SIGNATURE CURRIES

### THE LAND & SEA (NON-VEG)

#### **OLD DELHI BUTTER CHICKEN — £12.99**

Tandoori-grilled chicken in our signature buttery tomato sauce  
—pure decadence. (TN)(MI)

#### **AWADHI CHICKEN TAAR KORMA — £12.99**

A royal, nutty preparation of chicken cooked in a rich onion-cashew base with aromatic mace. (MI)(TN)

#### **THE CRAVORII SIGNATURE CHICKEN — £14.99**

Our Chef's secret recipe: A complex, spice-forward chicken curry with a deep, toasted masala.

#### **BRAISED BANDIT (NIHARI) — £17.49**

Slow-braised lamb shank falling off the bone, served in a rich, aromatic marrow-infused gravy. (MI)

#### **LAMB SAAG DALCHA — £13.49**

A wholesome fusion of tender lamb, pureed spinach, and protein-rich lentils.

#### **MALABAR PRAWN CURRY — £14.49**

King prawns simmered in a mild, coastal coconut milk broth with tempered mustard seeds. (CR)(MU)

#### **CHENNAI FISH CURRY — £13.99**

Fresh Cod loin simmered in a tangy tamarind and curry leaf gravy. Bold and authentic. (F)(MU)

#### **CEYLON GARLIC CHILLI (HOT) — £11.95**

Choice of Chicken or Lamb in a high-heat, garlic-intensive sauce for the spice adventurer







## THE BIRYANI COLLECTION

LAYERED, AROMATIC BASMATI RICE SLOW-COOKED ON 'DUM'  
WITH ROSE WATER AND SAFFRON.

CHICKEN DUM BIRYANI (MI) — £12.99

ROYAL NALLI GOSHT BIRYANI (MI) — £18.99

GARDEN VEGETABLE DUM BIRYANI (MI) — £10.99



## ACCOMPANIMENTS

### TANDOORI BREADS

CLASSIC NAAN (G)(E) — £2.99

TRUFFLE BUTTER NAAN (G)(E) — £3.99

FOUR-CHEESE NAAN (G)(E) — £3.99

CHILLI GARLIC NAAN (G)(E) — £3.99

PESHWARI NAAN (G)(E) — £3.49

STONE-GROUND TANDOORI ROTI (G) — £2.49

### RICE & INDO-CHINESE WOKS

STEAMED BASMATI RICE — £3.49

CUMIN-TEMPERED ZEERA RICE — £4.49

EGG FRIED RICE (E) (S) — £7.49

WOK-TOSSED CHICKEN NOODLES (E)(S) — £7.99

SICHUAN VEGETABLE NOODLES (E)(S) — £7.49



# DESSERTS

## **GULAB JAMUN (M) (N) — £4.95**

Traditional Indian dessert featuring sweet dumplings made from reduced milk, served warm with organic vanilla ice cream.

## **GAJAR HALWA (G) (M) (N) — £4.95**

Classic carrot halwa with cashew nuts and raisins, topped with pistachios and served with organic vanilla ice cream.

## **CHOCOLATE MOUSSE (M) — £4.95**

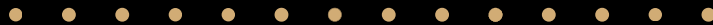
Swiss Felchlin dark and white chocolate mousse with a delicate hint of cinnamon.

## **MANGO SORBET (N) — £4.95**

Organic mango sorbet served on a bed of almond crumble.

## **CHAI PANNA COTTA (M) — £4.50**

Creamy chai-infused panna cotta with aromatic Indian tea spices.



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