



MEGHNA GRILL

Indian Restaurant

Reserve Your Table Today !

02076242595

113, Boundary Road,
NW8 ORG.

NEW MANAGEMENT,
MOM'S RECIPE
MADE WITH LOVE
COME AS GUEST, LEAVE AS
FAMILY

For Reservation



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Opening Time

Monday

Closed

Tuesday - Thursday

6-11 pm

Friday - Sunday

1-11 pm



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www.meghnagrill.com

APPETISERS

Papadom Crispy, crunchy lentil crackers perfect as a snack or accompaniment.	£ 3	Palam Puri Sweet plantain fritters, crispy golden outside, soft inside.	£ 10
Tandoori Tamarind Lamb Chops Lamb chops marinated in tamarind and curry leaves, grilled in the tandoor.	£ 16	Lasooni Paneer Garlic-flavoured Indian cottage cheese, char-grilled to perfection.	£ 10
Hariyali Chicken Tikka Tender chicken thighs marinated in green herbs, grilled over charcoal for a smoky finish.	£ 13	Malai Broccoli Broccoli marinated in creamy malai and chargrilled.	£ 10
Chicken Roll Roasted chicken and savoury potatoes, wrapped and fried.	£ 10	Crispy Okra Crispy spiced okra fritters, deep-fried for a crunchy texture.	£ 10
Curry Leaf Fried Hot Chicken Spicy fried chicken tossed with curry leaves and chillies.	£ 14	Onion Bhajjiya Crispy, spiced onion fritters served with tangy chutney.	£ 10
Lamb Roll Spiced lamb wrapped in crispy sheet with sweet and spicy chutney.	£ 10	Potato and Peas Samosa Crispy pastry stuffed with spiced potato and green peas.	£ 10
Lamb Coconut Malabar Fry Tender lamb stir-fried with roasted coconut and bold Malabar spices.	£ 14	Masala Papdi Chaat Crispy pastry topped with chickpeas, herb chutney, and sweet yogurt.	£ 10
Chettinad Grilled Prawn Prawns marinated in 16 Chettinad spices and grilled to smoky perfection.	£ 14	Samosa Chaat Crushed samosa topped with chutneys, yoghurt and mint chutney.	£ 10
Fish Pollichathu Kerala Style Masala-coated kingfish fillets wrapped in banana leaf and slow-cooked.	£ 14	Aloo Tikki Chaat Fried potato patties with chutneys, onions, and spices.	£ 10

MAIN DISHES

Chicken Tikka Masala Char-roasted chicken pieces in either a spiced masala sauce.	£ 15	Goan Prawn Curry Prawns in a spicy, aromatic onion-based gravy.	£ 17
Butter Chicken Char-roasted chicken pieces or rich tomato-fenugreek gravy.	£ 15	Kadai Prawn Juicy prawns in rich kadai gravy with bell peppers.	£ 17
Lamb Stew A delicate curry of lamb with ginger and coconut milk — rich and fragrant.	£ 16	Potato Masala Roast Golden and crispy on the outside, soft and fluffy inside.	£ 13
Nilagiri Chicken Khoruma Tender chicken in a green herb sauce, creating a heavenly dish.	£ 15	Paneer Tikka Masala Grilled paneer in a tangy, spiced onion-tomato gravy.	£ 13
Kadai Chicken Spicy chicken curry with capsicum and traditional Indian spices.	£ 15	Veg Khoruma Vibrant mix of carrots, cauliflower, potatoes, beans, and peas in creamy curry.	£ 13
Lamb Kulambu Flavourful lamb curry with shallots, ginger, garlic, coconut, and masalas.	£ 16	Dhal Makhani Hearty black lentil stew with a hint of greens — comforting and nutritious.	£ 13
Kadai Lamb Tender lamb cooked with peppers, onions, and kadai spices.	£ 16	Sambar Traditional South Indian lentil and vegetable stew with tamarind and spices.	£ 10
Malabar Meen Kulambu Fish simmered in creamy coconut-tamarind gravy with onions and spices.	£ 17	Bombay Aloo Spiced baby potatoes tossed with cumin seeds.	£ 10

DOSA & BREAD VARIETIES

Chicken Dosa Golden dosa filled with spiced chicken and savoury potato.	£ 14	Paneer Tikka Masala Dosa Stuffed dosa with smoky paneer tikka masala filling.	£ 12
Mutton Dosa Crispy dosa topped with spiced mutton, egg, and fresh garnishes.	£ 15	Plain Naan Soft, fluffy naan, baked golden — ideal with curries.	£ 3
Plain Dosa Crispy, thin golden dosa served with chutneys.	£ 10	Garlic Naan Fragrant garlic naan, warm and soft with rich garlic flavour.	£ 3.50
Masala Dosa Crispy crepe filled with spiced potatoes, onions, tomatoes, and coriander.	£ 12	Butter Naan Soft Indian flatbread, golden-baked and brushed with rich butter.	£ 3.50
Palak Paneer Dosa Crispy dosa filled with spinach and cottage cheese.	£ 12	Parotta Flaky, layered flatbread — perfect with gravies.	£ 3

KOTHU & RICE

Veg Kothu Shredded parotta stir-fried with vegetables and aromatic spices.	£ 11	Veg Pulao Aromatic one-pot rice dish with spices and mixed vegetables.	£ 8
Chicken Kothu Spiced chicken and shredded parotta with herbs and onions.	£ 13	Chicken Biryani Basmati rice and succulent chicken layered with biryani spices.	£ 13
Mutton Kothu Tender mutton with shredded parotta, onions, and spices.	£ 15	Mutton Biryani Juicy mutton and spiced rice, cooked with traditional biryani flavours.	£ 15
Plain Rice Fluffy, perfectly steamed rice.	£ 4.50		

DESSERTS

Gulab Jamoon Soft milk dumplings soaked in warm syrup.	£ 5	Mango Sorbet Refreshing, dairy-free mango dessert.	£ 5
Rasamalai Creamy cottage cheese discs soaked in saffron milk.	£ 5	Ice Cream Vanilla, Chocolate, Strawberry.	£ 5
Kulfi Traditional Indian frozen dessert made from thickened milk.	£ 5		

FOOD ALLERGY NOTICE:

Please be advised that dishes prepared in our kitchen may contain the following ingredients: fresh coriander, dairy products, nuts, coconut, ginger, garlic, eggs, and other spices. If you have any allergies or special dietary requirements, kindly inform your server. We are happy to assist you.