

Reesa's mission is to transport you to the vibrant corners of India through a diverse blend of cuisines, flavours, textures, & cultures.



VEG STARTERS

Papad (G) 🍴

Mixed basket of poppadom's & crackers, served with chutneys. 3.50

Paneer Tikka (VG) (D)

Marinated grilled paneer, in a spiced yogurt mixture served with bell peppers and onions. 9.95

Tandoori Broccoli (VG) (D, N)

Char-grilled florets marinated in a robust tandoori masala, imbued with smoky flavours and a hint of tang. 9.95

Garlic Chilli Mogo (VG) 🍴🍴

Crispy fried cassaba garnished with red chilli and ginger powder. 9.95

Chilli Paneer (VG) (D, SB, SE) 🍴

Crisp batter fried paneer tossed in a special chilli sauce. 8.95

Punjabi Samosa Chaat (VG) (D, G)

Delicious Smashed potato samosa with yogurt and tamarind sauce with crispy Sev. £7.95

Hara Kabab (V) (G)

Indulge in the goodness of green with these aromatic and flavourful kababs made from a blend of fresh herbs and spices, creating a delightful appetizer or snack. 9.50

Indo Chinese Paneer (VG) (D, G, SB) 🍴

A zesty fusion of soft paneer and vibrant veggies, wok-tossed in a tangy, spicy sauce. 8.95

Veg Manchurian (V) (G) 🍴

Succulent vegetable balls tossed in a flavourful Manchurian sauce, creating a harmonious blend of sweet, savoury, and spicy flavours. 9.99

Veg Momos (V) 🍴

Delight in the perfect combination of finely chopped vegetables enclosed in a delicate dough pocket, steamed to perfection, and served with a zesty dipping sauce. 7.50

Kale Spinach Chart (V) (G, D)

A refreshing and nutritious salad featuring vibrant kale and spinach leaves tossed with an assortment of tangy spices, creating a symphony of flavours in every bite. 8.50

Chat-pate Pudine Wale Aloo (V) 🍴

Experience the tantalizing taste of spicy mintinfused potatoes, delicately spiced, and roasted to perfection for a crispy exterior and a fluffy interior. 8.50



NON VEG STARTERS

Dragon Lamb Chilly Fry (SB) 🌶️🌶️

Brace your taste buds for an adventure with Dragon Lamb Chilly Fry – a spicy and aromatic dish featuring tender lamb pieces stir-fried to perfection with an assortment of fiery spices. 16.99

Sticky Lamb Chops (D, SB) 🌶️

Indulge in the irresistible tenderness of sticky lamb chops, marinated in a sweet and savory glaze that caramelizes during cooking, creating a finger-licking good experience. 14.99

Roasted sweet 'N' sour chicken wings (SB) 🌶️🌶️

Savor the delightful combination of crispy chicken wings roasted to golden perfection, glazed with a sweet and tangy sauce that creates an explosion of flavours in every bite. 10.99

Flaming Chargrilled Prawns (D)

Dive into a fiery experience with succulent prawns, expertly char-grilled to perfection and served with a tantalizing blend of spices, creating a bold and flavourful dish. 15.99

Grilled Salmon (D) 🌶️

Immerse yourself in the exquisite flavours of perfectly grilled salmon, seasoned to perfection to enhance its natural richness and served with a side of fresh herbs. 15.99

Lollipop Chicken (SB, SE, G) 🌶️

Coated in a honey sesame sriracha sauce, served with a fresh mint dipping sauce. 8.95

Sizzling Chicken Tikka (D) 🌶️

Tender cubes of chicken, marinated with garlic & traditional tikka spices. 8.95

Tandoori Lamb Chops (D, SB) 🌶️🌶️

Lamb Chops coated in garam masala with yogurt and Indian spices cooked in a tandoor. 15.95

Seekh Kebab 🌶️🌶️

Mince Lamb marinated with Indian herbs and cooked in Tandoor. 10.95

Garlic King Prawns (C, D) 🌶️🌶️

Grilled king prawns, marinated in a spice blend, infused with garlic served with fresh lime. 13.95

Smoky King Prawns (SB) 🌶️🌶️

Succulent prawns seasoned with a blend of smoky spices. 13.95

Fish Bites (SB, G) 🌶️

Crisp, golden nuggets of lightly battered talapia fish, fried until perfectly crunchy on the outside and flaky within. 10.95

MAINS

Punjabi Chicken Curry On The Bone

Authentic dish featuring chicken on the bone, slow-cooked in a rich, spicy Punjabi-style curry sauce. 14.95

Butter Chicken (D, N)

Cubes of Chicken Tikka in a blend of cashew cream and plum vine tomatoes. 15.95

Lamb Shank Curry (D, N)

Slow-cooked lamb shank, cooked with coconut milk & aromatic spices, potatoes & topped with roasted peanuts. 21.95

Sizzling Chicken Tikka (D)

Tender cubes of chicken, marinated with garlic & traditional tikka spices. 16.95

Reesa Lamb Special

Tender Lamb cubes, slow-cooked in a rich aromatic Punjabi-style curry. 17.95

Chicken Dum Biryani (D, G)

An aromatic chicken biryani, layered with basmati rice & crispy onions. 17.95

Lamb Dum Biryani (D, G)

Succulent lamb marinated in a medley of traditional spices, layered with fragrant basmati rice. 20.50

Malihabad Handi Murgh (D, N)

Lost recipe of a small town of Awadh malihabad chicken braised in rich gravy with hint of rose essence. 12.99

Mangsho Ghugni (lamb)

A flavourful Bengali dish marrying tender meat (mangsho) with spiced ghugni, featuring the richness of traditional spices and the heartiness of dried yellow peas. 14.99

Murgh Lababdar (D, N)

Succulent pieces of chicken cooked in a rich and creamy tomato-based curry, aromatic blend of spices, imparts a distinct and savory character to this North Indian classic. 11.99

Kachche pyaaz ka gosht

The meat, slow cooked to perfection, absorbs the sweetness of the raw onions, creating a dish that is both robust and aromatic. This dish is a testament to the culinary heritage of the Indian subcontinent. 14.99

MAINS

VEGETABLES

Dum Jeera Aloo (V) 🍴🍴

Dum-style baby potatoes in cumin. 8.95

Signature Reesa Mushrooms (VG) (SB, G) 🍴🍴

Signature mushrooms sautéed in a fiery garlic & chilli sauce. 8.95

Tadka Daal (V) (D) 🍴

Indian lentils infused with cumin and garlic 9.95

Paneer Tikka Masala (VG) (D, N)

Marinated grilled paneer, in a spiced yogurt mixture. Served with bell peppers, onions in a rich creamy tomato based sauce. 14.95

Dal Makhani (VG) (D) 🍴

Slow cooked blend of black lentils and beans finished with a touch of cream. 11.95

Channa Masala (VG) 🍴🍴

Chickpeas cooked in a spicy sauce infused with exotic spices. 10.95

Lassuni Palak Paneer (VG) (D) 🍴

Creamy spinach infused with aromatic garlic, embracing tender paneer cubes. A delightful harmony of flavours, rich and satisfying. 10.99

Home Cooked Okra (V) 🍴

Fresh okra, expertly cooked to preserve its natural crunch, seasoned with a blend of spices for a comforting and homely dish. 8.50

Kofta Lababdar (VG) (D, N)

Indulge in a luxurious treat with Kofta Lababdar, featuring delectable vegetable koftas immersed in a rich and flavourful tomato-based gravy. 10.50

Shahi Paneer (VG) (D, N)

Experience royalty on your plate with Shahi Paneer - a regal dish of succulent paneer cubes bathed in a luscious, creamy tomato and cashew sauce. 10.99

Fresh Garden Seasonal Salad

A vibrant medley of seasonal garden greens, bursting with freshness and colour, delicately tossed to perfection for a crisp and invigorating salad experience. 5.99

Punjabi Mix Salad

Our Punjabi Mix Salad, a harmonious blend of robust spices, fresh veggies, and zesty dressings, creating a delightful fusion of taste and texture. 6.99

SEA FOOD

Szechuan King Prawns (C, SB) 🍴🍴🍴

Pan-fried prawns in a spicy Szechuan garlic sauce, served with red chilli & green onions. 18.95

Prawn Curry (D, C) 🍴

Komkan style seafood curry based in a coconut sauce. 16.95

Fish Curry (D) 🍴🍴

A typical Keralan fish curry cooked in a deep fried wok. 15.95





SUNDRIES

- Steamed Rice (V) 3.95
- Mushroom Rice (VG) 3.95
- Jeera Rice (V) 3.95
- Pilau Rice (V) 3.95
- Roti (V) (G) 3.25
- Garlic Naan (G) 3.95
- Butter Naan (D, G) 3.95
- Peshwari Naan (D, N, G) 4.25



(C) Crustaceans (D) Dairy (E) Egg (G) Gluten (M) Molluscs (N) Nuts
(SE) Sesame (SB) Soya bean (VG) Vegetarian (V) Vegan

DESSERTS

Chocolate Cheesecake (D)

Made with cream cheese, rich chocolate chips and a hint of vanilla. Topped with chocolate ganache and white curls. 6.95

Stick Kulfi (D)

Blended together with fresh milk and cream to give you a whole new exotic experience. Choice of Mango, Pistachio and original Malai flavours. 6.00

Passion Pot (D)

Luxurious mango flavoured ice cream, rippled with passion fruit sauce and topped with papaya pieces. 7.95

Ice Cream (D)

Vanilla, Chocolate, Strawberry or Mint. 3.95

Sorbet

Lemon. 3.95

HOT DRINKS

Espresso 2.60

Americano 3.00

Cortado 3.00

Macchiato 3.20

Café Latte 3.40

Flat White 3.40

Cappucino 3.40

Cardamon Chai Tea 3.95

LIQUEUR COFFEES

Irish Coffee

with Irish Whiskey 5.95

French Coffee

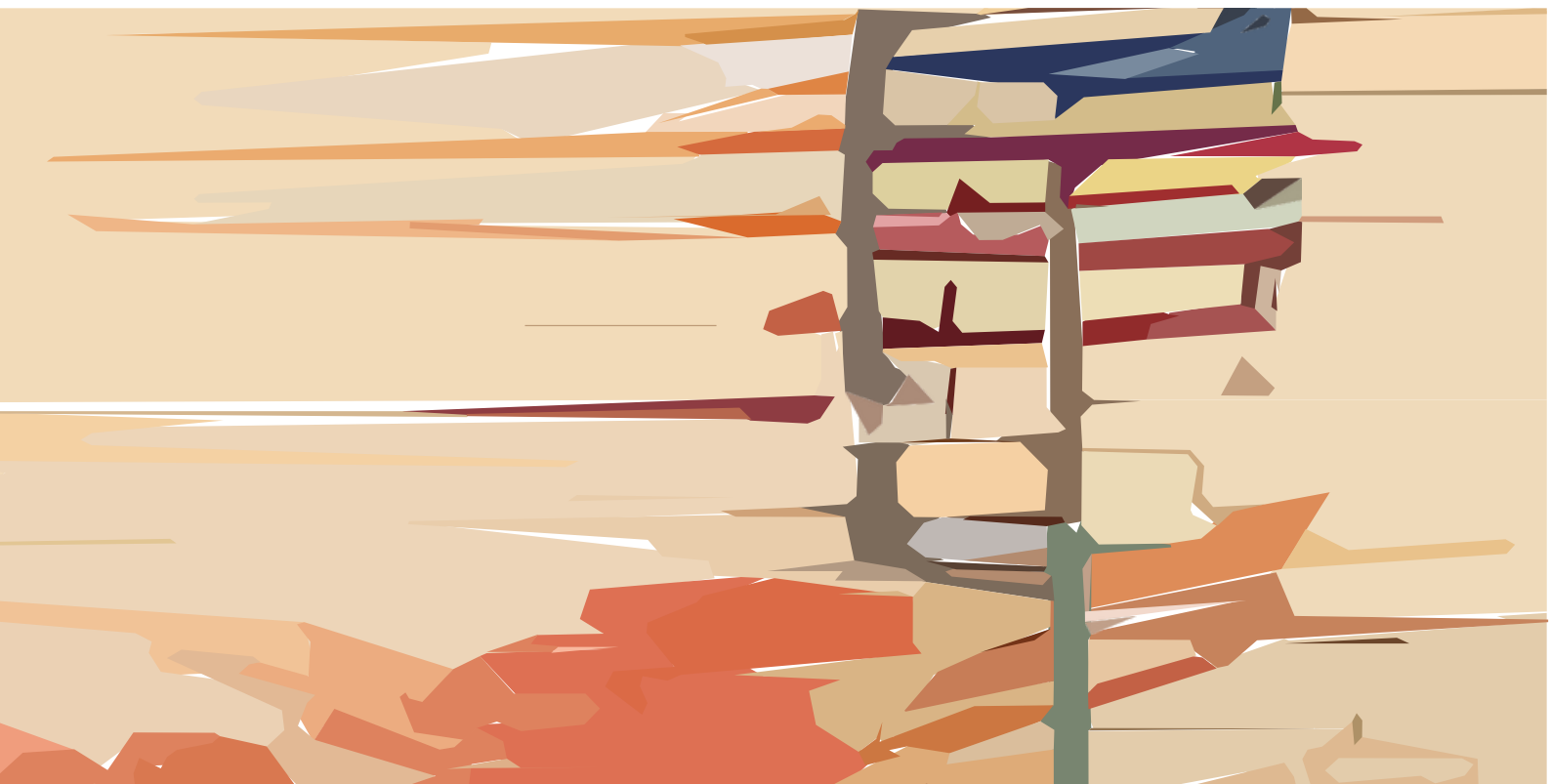
with Brandy 5.95

Calypso Coffee

with Tia Maria 5.95

Alternative liqueurs:
Baileys, or Cointreau.

All prices are in sterling and are inclusive of VAT at the standard rate. A discretionary service charge of 10% will be added to your final bill.





Please advise a member of our team if you have any food allergies, special dietary requirements, or require information on ingredients used in our dishes. It is not possible to cater to all allergens without losing the essence of the dishes. We are often unable to amend dishes on the menu as a result. All our food is prepared in the same kitchen.