



ENTOURAJ

INDIAN KITCHEN & BAR

Welcome to entouraj, a celebration of the finest Indian flavours, where you and your fellow guests take centre stage.

Award-winning head chef Sudha Saha, who is recognised by both the Michelin and Hardens Guides, has created a menu that celebrates delicious flavour combinations. Your dining experience will see how we bring Indian food into the 21st Century; fusing traditional cooking methods with innovative techniques to create a menu that will leave a lasting impression.

Sit back and enjoy flavour combinations like no other as we provide stellar customer service, as your very own entourage awaits.

Bon appetit!

STARTERS

- PAPPADOMS** (spicy / plain) (V) 0.80
- PICKLE TRAY** (V) 2.00
(Mint sauce / Onion salad / Mango chutney / Chilli sauce)
- ONION BHAJI** (V) 3.95
Slivers of onion tossed in aromatic spices, gram flour and deep fried, served with fruit salsa and tamarind chutney.
- SAMOSA CHAAT** (V/NV) 3.95 / 4.45
Samosa served with spiced chickpeas, yoghurt and tamarind coulis.
- PANEER SHASHLIK** (V) 4.95
Spiced Indian cottage cheese, assortment of bell peppers, tomato, onion. Served with mint yoghurt and mix greens.

MACHLI TIKKA 6.50
Tandoor spiced salmon served with mushroom and potato gateaux.

- TANDOORI KING PRAWN** 7.50
Tandoor cooked king prawns, fruit salsa, balsamic glaze, micro greens.

- MALAI TIKKA** 4.50
Creamy and cheese chicken tikka, fruit salsa and asian slaw.

- CHICKEN TIKKA** 4.50
Assiette of chicken tikka, fruit salsa, mint yoghurt and greens.

- SHEEKH KEBAB** (Chicken / Lamb) 4.50
Spiced ground lamb skewered and finished in a tandoor, fruit salsa, mint yoghurt. (Lamb kebab may contain traces of chicken)

- TANDOORI LAMB CUTLETS** 6.50
Tandoor Spiced french trimmed cutlets, fruit salsa, balsamic glaze and asian slaw.

- DUCK VARUVAL PIE** 5.95
Spiced confit duck breast, cumin scented potato mash, mixed berry compote, chilli oil.

- DUCK ROLLS** 5.95
Julienne of duck breast, hoi sin sauce, spring onion, wrapped in pastry.

TANDOOR GRILLS

- TANDOORI CHICKEN** 8.95
Half chicken marinated overnight in hung yoghurt and tandoori spices, mint yoghurt dip and asian slaw.

- CHICKEN SHASHLIK** 9.95
Morsels of chicken tikka, grilled assortment of bell peppers, tomato, onion. Served with mint yoghurt and mix greens.

- CHICKEN TIKKA** 9.95
Assiette of chicken tikka, fruit salsa, mint yoghurt and greens.

TANDOORI LAMB CUTLETS 11.95
Tandoor Spiced french trimmed cutlets, fruit salsa, balsamic glaze and asian slaw.

- SALMON LASOONI** 12.95
Spiced smoked Loch Duart salmon, wilted garlic spinach, lemon cilantro oil, balsamic glaze.

- KEBAB E BAHAR** (Mix Grill) 12.95
Assortment of chicken tikka, sheekh kebab, tandoori chicken, tandoori king prawn, served with mint yoghurt and greens.

SIGNATURE DISHES

- TAWALI SEA BASS** 14.95
Steamed Thai 7 spiced infused sea bass, served with coconut rice.

- SEAFOOD MOILEE** 14.95
Prawns, cod and scallops, Dosa potato and spinach gateaux, moilee sauce and micro greens.

- JHINGA GARLIC MASALA** 13.95
Garlic scented BBQ King prawn cooked with tomato, onion and finished with lime juice

- MURGH BAHARI** (N) 12.95
Breast of chicken on the bone, mushroom and truffle oil infused kedgeree, veg relish and makhni sauce.

- LAMB RACK NAWABI** (N) 14.95
Spiced rack of lamb, root vegetables, keema kedgeree, roganjosh jus.

- JUNGLEE VENISON** (N) 14.95
Seared fallow deer loin, grape ragout, spiced pickled hispi cabbage, achari jus.

HYDERABADI HANDI BIRYANI (N) 10.95 / 9.95
Aromatic basmati rice and choice of lamb / chicken / vegetables, served with wasabi raita and kachumber salad.
Chicken / Lamb 10.95 Vegetable 9.95

HOUSE SPECIAL

Following my recent visit to India, I picked up these authentic recipes from different parts of the country.

- MALABAR PRAWNS** (mild) (N) 9.95
Prawns, onion and tomato, coriander, mustard seeds tempered coconut milk

- KADHA KING PRAWNS** (med) 11.95
King prawns, coarsely ground coriander and cumin, onion, tomato and kasoori methi

BENGAL FISH CURRY (hot) (N) 10.95
White fish cooked with panchphoron tempered curry sauce with potato and aubergine.

- CHICKEN MAKHANI** (mild) (N) 9.95
Tandoor cooked chicken morsels simmered in satin smooth creamy tomato and fenugreek sauce.

- CHICKEN TIKKA MASALA** (mild) (N) 9.95
Chicken tikka morsels and minced, cooked with garam masala, yoghurt and cream, slightly sweet dish.

- CAPSILA** (Chicken / Lamb) (hot) 9.95
Meat cooked with bell peppers, mix spices and coriander.

- TAWA** (Chicken / Lamb) (med) 9.95
Specially prepared on a flat hot iron dish, cooked with green chilli, herbs and spices.

- JALFRAZI** (Chicken / Lamb) (hot) 9.95
Stir fried meat in a thick spicy sauce with green chilli and peppers, finished with garam masala.

- LAL MAAS KEEMA** (s. hot) 9.95
Lamb mince with green peas, onion, tomato, garam masala.

- MUMBAI HANDI** (s. hot) 9.95
Assortment of chicken, prawn and lamb in a slightly hot spiced bhuna sauce.

TRADITIONAL DISHES

CHICKEN / LAMB 8.95

PRAWN 8.95 / **KING PRAWN** 11.95

CHICKEN TIKKA 9.95

LAMB TIKKA 9.95 / **VEGETABLE** 7.95

CURRY Classic, plain and simple

BALTI Slow-cooked in a wok

BHUNA Fairly dry traditional dish

DUPIAZA Diced onions, simmered in a medium sauce

KORMA Creamy, sweet and mild

MALAYA Curry with pineapple and cream

ROGAN JOSH Rich and spicy tomato based sauce

PATHIA Hot, sweet and sour

DHANSAK Hot, sweet and sour with lentil and pineapple

SAGWALA Spinach and garlic

CEYLON Hot saucy with coconut and lemon flavour

MADRAS / VINDALOO A choice of two hot dishes with vindaloo being hotter, for a mind blowing taste to remember.

VEG SIDES

- BOMBAY ALOO** 3.95
Potato tossed in crackled cumin and aromatic spices.
- PANEER MAKHANI** (N) 3.95
Indian cottage cheese simmered in satin smooth creamy tomato and fenugreek sauce.
- SAG PANEER** 3.95
Indian cottage cheese and spinach cooked together with fenugreek leaves and cream.
- CHANNA PESHWARI** (N) 3.95
A spicy and tangy preparation of chickpeas.
- SAG ALOO** 3.95
Spinach and potato cooked together with fenugreek leaves.
- BINDI MASALA** 3.95
Diced okra sautéed with onion, tomato, lemon juice and coriander.
- DHAL TADKA** 3.95
Yellow dhal tempered with garlic and asafoetida
- AUBERGINE KATTA MITTA** (N) 3.95
Egg plant, mustard seeds tempering, tamarind extract and coconut milk.
- SAG BHAJI** 3.95
Spinach tossed with garlic and cumin.
- ALOO GOBI** 3.95
Potato and cauliflower cooked with onion, tomato and garam masala.
- DINGRI MUTTER** 3.95
Fresh mushroom and green peas with ground herbs and spices.

RICE AND BREAD

- RICE** (Plain / Pilau) 2.75 / 3.45
(Mushroom / Keema / Egg / Veg)
- PLAIN NAAN** (V) 2.50
Classic Indian bread
- STUFFED NAAN** 3.45
(Garlic / Peshwari (N) / Cheese / Keema)
- TANDOORI ROTI** (V) 2.50
Whole wheat Indian flat bread
- CHAPATI** (V) 2.00
Whole wheat soft thin Indian bread

LACCHA PARATHA 2.95
Flakey pan fried bread

- RAITHA** 1.95
Yoghurt with Tomato & cucumber

ENGLISH

- OMELETTE** 8.95
(Chicken / prawn / mushroom) Served with chips and salad
- SCAMPI** 9.95
Served with chips and salad
- CHICKEN NUGGETS** 8.95
Served with chips and salad
- CHIPS** 2.50

SALADS

- CHICKEN TIKKA CAESAR** 8.50
Carpaccio of chicken tikka, baby gem, anchovies, croutons and Caesar's dressing
- GRILLED HALLOUMI** 7.50
Iceberg, red and green peppers, gherkins, radish with balsamic and honey dressing.
- VEGAN SUPER GREEN** 7.50
Avocado, broccoli, beetroot, hummus, olives with vinaigrette dressing.

VEGAN DISHES

- SPICY QUORN PIE** 8.95
Indian style Quorn with spiced mash potato and served with achari jus
- VEGAN SHASHLIK** 9.95
Grilled onion, mix pepper, tomato, mushroom, aubergine served with a lemon chilli dressing.

DESSERTS

- APPLE & CINNAMON CRUMBLE WITH CUSTARD** 5.50
- MANGO BRÛLÉE WITH CARDAMOM SHORTBREAD** 5.50
- KULFI** (Mango / Pistachio) 3.50
- ICE CREAM** (Vanilla / Chocolate) 3.50

(V) = Suitable for vegetarian (may contain eggs)
(N) = Contains nut ingredients
Other dishes are made without nuts, but may contain traces

Allergy Advice
Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide
If you are allergic or have any food intolerance, kindly let us know when ordering.

10% OFF FOR TAKEAWAY ORDERS

01299 848 438 / 01299 848 437

OPENING HOURS
Sunday - Thursday: 5:30pm - 11:00pm
Friday - Saturday: 5:30pm - 11:30pm

www.entourajrestaurant.com / info@entourajrestaurant.com
Kidderminster Road, Cutnall Green, Droitwich Spa, WR9 0PW

LASSI (served by the jug)

Yoghurt made Indian drink

PLAIN LASSI (sweet / salted)	6.95
MANGO LASSI	6.95
BHANG LASSI with rum	9.95

TEA & COFFEE

MASALA CHAI Aromatic Indian tea	2.90	DECAF	2.50	LATTE	2.90
TEA	2.50	ESPRESSO	2.90	CAPUCHINA	2.90
COFFEE	2.50	LIQUIRE COFFEE	4.95	MOCHA	2.90

HOUSE WINE

175ml / 250ml / Bottle

- 1 RED: MONTEVISTA MERLOT**
Chile. Lots of plum as well as herbal notes and a lovely sappy finish.
4.95 / 6.95 / 15.95
- 2 WHITE: PINOT GRIGIO, CONVIVALE**
Italy Deliciously rich and vibrant with apricot flavours and a long textural finish.
4.95 / 6.95 / 15.95
- 3 WHITE: SOUTH AFRICAN CAPE HEIGHTS, SAUVIGNON**
White yellow fruit flavours with a hint of waxy lime & plum stone.
4.95 / 6.95 / 15.95
- 4 ROSE: LOS MONTANAS, ROSE**
This is a brilliant, lively and fruity wine full of strawberries in colour
4.95 / 6.95 / 15.95

RED WINE

Bottle

- 1 PINOTAGE**
South Africa. One the most important red varieties of South Africa. Good berry fruit with an elegant structure.
17.95

2 SHIRAZ, SOUL TREE

India. A smoky, tropical Shiraz with loads of character. Fresh cracked black pepper, black cardamom with charred ripe fruit flavours make it a very distinctive wine that works best with spicy food.

17.95

3 BELLEFONTAINE, CABERNET SAUVIGNON

France. Quite ripe blackcurrant and wild berry fruits with a hint of grassy herbs.

17.95

4 SOLDIERS BLOCK SHIRAZ

Australia. Perfumed dusty nose with a mouth feel of mulberry and blackberry.

17.95

5 PARA DOS MALBEC

Argentina. Ripe berry fruit nose with some herbal notes, sweet fruit notes and juicy tannins.

18.95

6 BURLESQUE 'OLD VINE' ZINFANDEL

California. A full bodied zinfandel, packed with damson fruit flavours with a twist of black pepper. Wonderfully balanced with a persistent finish.

19.95

7 CARRIZAL RIOJA

Spain. The smooth as silk texture and upfront fruit make this a delicious wine.

21.95

ROSÉ WINE

1 PINOT GRIGIO ROSÉ ANCORA

Italy. A dry fresh and fruity rosé with delicate aromas of red berries.

18.95

2 PACIFIC HEIGHTS ZINFANDEL BLUSH

California. Bright aromas of strawberry and watermelon on the palate.

19.95

WHITE WINE

Bottle

1 VIOGNIER, GRANDCAPE

South Africa. Deliciously rich and vibrant on the palate, alive with fresh apricot flavours and a long textural finish.

18.95

2 SAUVIGNON BLANC, SOUL TREE

India. Vibrant and invigorating with notes of elderflower, pear and green herbs. Multi-award winning tropical sauvignon.

17.95

3 MONTEVISTA CHARDONNAY

Chile. Perfumed nose with hints of apricot blossom and butter scotch with a silky texture.

16.95

4 CAPE 312 CHENIN BLANC

South Africa. Brilliant lemon green in colour, fresh fruit and lime aromas as well as nuances of exotic kiwi flavours.

17.95

5 MOKO BLACK SAUVIGNON BLANC

New Zealand. Zesty citrus white stone fruit on the palate with a lingering refreshing finish.

19.95

6 CHABLIS LA LOTTE

France. Really fresh, lively lemon fruit with white peppercorns and honeysuckle.

25.95

SPARKLING & CHAMPAGNE

200ml / Bottle

1 PROSECCO BRUT

Intense fruity bouquet with a hint of golden apples. It is very dry, fresh, light in body and well-balanced.

5.95 / 18.95

2 PROSECCO ROSÉ

Rose-pink in colour with aromas of strawberry, minerals and hints of vanilla.

5.95 / 18.95

3 LAURENT PERRIER ROSE

Lively, well-rounded wine which combines structure and freshness. The forthright, slightly sharp attack is like breathing the heady aromas of a freshly-picked basket of berry fruits.

85.95

4 DOM PERIGNON

Aromas of almond and powdered cocoa on the nose that will gradually develop into hints of white fruit and dried flowers.

169.95

SPIRITS

SMIRNOFF VODKA	2.80
GORDON'S GIN	2.80
CAPTAIN MORGAN Spice / Dark	2.80
BACARDI	2.80
MARTINI Dry / Rosso	50ml 2.80
CINZANO	50ml 2.80
MARTELL VS	3.00

PREMIUM SPIRITS

JAMESONS	3.20
JACK DANIELS	3.20
BOMBAY SAPPHIRE	3.20
TANQUERAY	3.20
REMY MARTIN VSOP	3.80
PENDERYN	3.80
DISARONNO	2.80
MALIBU	2.80
ARCHERS	2.80
TIA MARIA	2.80
SOUTHERN COMFORT	2.80
SAMBUCA	3.00
BAILEYS	50ml 3.80

LIQUEURS

GIN

JJ WHITLEY ELDERFLOWER GIN

A refreshing blend of sweetness and floral notes. Perfect as a G&T or served with Prosecco for an Elderflower Fizz

OPIHR ORIENTAL SPICED

Pair with lemonade

WHITLEY NEILL RASPBERRY GIN

Scottish raspberries are used in this super sweet summery Gin. Pair with tonic water

GORDON'S PINK GIN

Pair with aromatic tonic

JJ WHITLEY VIOLET GIN

The classic flavour of Parma Violet Sweets, pair with lemonade for added sweetness

WHITLEY NEILL RHUBARB & GINGER GIN

Sweet rhubarb paired with zesty ginger. Pair with Ginger Ale for a surprisingly sherbety drink

BOMBAY SAPPHIRE

Pair with orange peel and elderflower tonic

WHITLEY NEILL QUINCE GIN

Using Persian Quince, this is a discovery to be made. The sweet apple pear flavour pairs wonderfully with Mediterranean tonic

GORDON'S DRY GIN

Pair with lime and Indian tonic

WHITLEY NEILL BLOOD ORANGE GIN

Sharp zesty gin made with Sicilian Blood Oranges. Pair with Mediterranean tonic for a refreshing G&T

TANQUERAY

Pair with lime and Mediterranean tonic

SIPSMITH LONDON DRY GIN

Pair with fresh lime and lemonade

WHITLEY NEILL LEMONGRASS & GINGER GIN

Asian flavours combine to create this sharp, zesty Gin. Pair with Ginger Ale for the perfect accompaniment to spicy food

Single 5.75 / Double 7.00

MINERALS

COKE / DIET COKE / LEMONADE	Reg 2.00 / pint 3.50
ORANGE / PINEAPPLE / CRANBERRY	Reg 2.00 / pint 3.50
FEVER TREE TONIC	200ml 2.50
COKE / DIET COKE / LEMONADE	200ml Bottle 2.00
APPLETISER	2.50
J2O	2.50
STILL / SPARKLING WATER	330ml 2.50 / 750ml 4.75
MIXER GLASS CORDIAL	blackcurrant / lime 1.10

BOTTLE BEERS & CIDERS

COBRA LARGE	Bottle 4.20
KING COBRA	750ml 10.50
KOPPARBERG	Large 4.00
BUDWEISER	330ml 3.00
STRONGBOW	330ml 3.00
CORONA EXTRA	330ml 3.00
DOOMBAR	Large 4.10
ZERO ALCOHOL BEER	330ml 2.40

DRAUGHT BEERS

1/2 pint / pint

KINGFISHER	2.30 / 3.95
SAGRES	3.95
BOMBAY BICYCLE IPA	3.95
GUEST ALE	3.65
THATCHERS GOLD	3.95
GUINNESS	4.10

COCKTAILS

MOJITO

Delivering zesty lime with fresh mint and a backbone of crystal clear, smooth Captain Morgan White Rum, the classic Mojito cocktail recipe has all the ingredients for a great party – enjoy it with the crew! 6.95

CUBA LIBRE

Simple, delicious and so much more than just a rum and cola, the Cuba Libre probably dates back to 1900, a few months after a new-fangled drink called cola arrived in Cuba. 6.95

STRAWBERRY DAQUIRI

Alongside the Cuba Libre and the Mojito, the Daiquiri is one of the three great Cuban cocktails, and by adding strawberries it gains texture and taste. 7.95

ICONIC FRENCH 75

Lightly sparkling, citrusy, subtly sweet and tinged with delicious botanicals: the French 75 champagne cocktail is the invention of one of the greatest ever bartenders, who mixed gin, lemon juice, sugar syrup and champagne to great effect. 8.95

ENTOURAJ COURAGE

Should the above choices not satisfy your needs let us know your specific taste that you enjoy and allow our specialist to amaze you with a drink tailored as such. 8.95