

SIDES

TIME PASS	4.95	FRIES	4.00
A bowl mix of khichiya		CURLY FRIES	4.50
poppadum and spicy		PERI PERI FRIES	4.50
poppadum served with a		MASALA CASHEW NUTS	6.95
chutney tray		MASALA PEANUTS	3.95

MY SMALL PLATES

HUMMUS	
White chickpeas, sesame paste and olive oil served with naan	
MIX BHAJIYA (V)	
A medley of deep-fried crispy vegetable fritters seasoned with sauce	
ONION BHAJI (V)	
Crisp, golden brown onion & potato fritters seasoned with fennel seeds and coriander	
CRISPY OKRA FRY (V)	
Crispy deep fried okra in Indian spices and chickpea flour tossed in chat masala for a perfect blend of crunch & spice	
SALTED & PEPPER CHIPS (V)	
Tossed with curry leaves, garlic, crushed chilli & tomato sauce	
SALT AND PEPPER SWEETCORN (V)	
Fresh sweetcorn coated with cornflour, cooked with peppers, onions, celery & tomato sauce	
HOT & SPICY CHICKEN WINGS	
4 pieces of juicy, flavourful chicken wings, baked and finished in a rich, spicy marinade	
CHICKEN LOLLIPOP	
Lollipop shaped chicken legs covered in marinade & deep fried and served with garlic sauce	
GARLIC CHILLI CHICKEN	
Hot garlic chilli sauce with crunchy bell peppers and spring onions	
GARLIC CHILLI KING PRAWNS	
Hot garlic chilli sauce with crunchy bell peppers and spring onions	
LOADED FRIES (VEG/ NON VEG)	8.95/
Fried topped with grated cheddar cheese, finely chopped spring onions, paneer tikka/ spicy chicken tikka	9.95
PUNJABI SAMOSA (V)	
Deep fried Crispy pastry filled with spiced potatoes & peas	
MEAT SAMOSA	
Deep fried Crispy pastry filled with spiced potatoes, peas & spiced minced meat	
FISH AMRITSARI	
Lightly battered tilapia fillet coated with cumin seeds, gram flour and deep fried	
CALAMARI	
Chilli and garlic batter fried calamari	
SCALLOPS	
Grilled with salt & pepper in olive oil and oyster sauce	
PRAWN TEMPURA	
Juicy prawns coated in a whisper-light, airy batter and deep-fried until perfectly crispy	

INDIAN STREET FOOD

ALOO TIKKA CHAAT (HOT) (V)	
crispy, spiced potato patties that are generously topped with a medley of tangy, sweet, and spicy chutneys and creamy yogurt	
VADA PAV (V)	
Hot, spiced potato vada (patty) served with sauce and chutneys, all tucked inside a soft bun	
DAHI SEV PURI (V)	
Crunchy, savoury dish packed with layers of tangy, sweet and spicy flavours	
INDIAN BHEL (V)	
Puffed rice, chaat chutneys, onions, pomegranate, tomatoes and chef special spices	
KEEMA PAV	
Slow cooked spiced minced lamb with peas, served with soft buttered pav buns - a savoury delight	
TAMARIND WATER BOMBS (V)	
Crispy, round hollow puri filled with potato, onion, chickpeas and served with tamarind and spicy water	
PAV BHAJI (V)	
Crispy, round hollow puri filled with potato, onion, chickpeas and served with tamarind and spicy water	
SAMOSA CHAAT (V)	
Crispy samosa topped with onions, tomatoes, chickpeas and mint yoghurt for a flavourful chaat experience	
CHOLE BHATURE (V)	
2pcs of bhature served with spicy chickpea curry	

INDO - CHINESE

CHILLI PANEER (V)	
Stir fried paneer cubes with bell peppers, green chillies and onions in a tangy, spicy sauce	
CHICKEN 95	
Spicy chicken bites stir fried with bell peppers, onions and aromatic Indo Chinese sauces	
CHICKEN MANCHURIAN	
Chicken tossed with sweet 'n' sour sauce, garlic infused manchurian sauce, topped with spring onions.	
CHICKEN NOODLES	
Stir fried noodles with tender chicken and vegetables	
EGG NOODLES	
Soft egg noodles stir fried with vegetables, soya sauce and a hint of garlic	
SCHENZWAN NOODLES (VEG/ EGG/ CHICKEN)	7.95/ 8.95/ 9.95
Wok tossed spicy schenzwan sauce for fiery flavour	
VEG HAKKA NOODLES (V)	
Stir fried noodles tossed with mixed vegetables in a savoury Indo-Chinese sauce	
SALTED PEPPER CHIPS (V)	
Tossed with curry leaves, garlic, crushed chilli & tomato sauce	
SALT & PEPPER PANEER (V)	
Crispy paneer tossed with salt, pepper, onion, garlic and chilli flakes	
SALT & PEPPER CHICKEN	
Crispy chicken tossed with salt, pepper, onion, garlic and chilli flakes	
VEG MANCHURIAN (V)	
Vegetable balls tossed with sweet 'n' sour sauce, garlic infused manchurian sauce and spring onions	
DUMPLINGS (VEG/ CHICKEN)	7.50/ 8.50
Crescent-shaped dumplings filled with finely minced meat and vegetables, wrapped in thin dough	

EKAM

LOUNGE

“Crafted the Indian way”

CHEF'S SPECIAL SELECTION

RAJASTHANI CHICKEN TIKKA (SHAHI)	14.95
A soulful mix of tender tikka chunks in a spicy minced lamb to make the perfect dish	
DHANIYA CHICKEN SPECIAL	14.95
A vibrant Indian dish where chicken is simmered in a rich, flavourful green gravy made primarily from blended fresh cilantro, mint, and spices	
EKAM LAMB HANDI	15.95
A thick, velvety gravy made from a blend of puréed tomatoes, whisked yogurt, and a touch of cream.Intricately spiced with a mix of spices, giving it a warm, royal, and fragrant profile.	
CHEF SPECIAL BIRYANI	20.95
Our chef special spices, tender lamb shank along with basmati rice and warm, aromatic whole spices	

SPECIAL PIZZA

BBQ TEX MEX BLAST	12.95
Savoury chicken, onions and green peppers topped with a bold BBQ sauce drizzle. A hearty, flavourful choice	
BUTTER CHICKEN MASALA SPECIAL	13.95
Creamy chicken tikka mellowed in butter sauce	
CHILLI HAWAIIAN	11.50
A twist on the classic with cheese, tomato, chicken and sweet pineapple. Perfectly balanced with a hint of spicy chillies	
MARGHERITA (V)	10.50
Classic favourite with cheese & tangy tomato sauce - simple and satisfying	
PANEER BUTTER MASALA SPECIAL (V)	11.95
Savoury curried paneer with vibrant peppers and onions, all in rich masala sauce. A taste of India	8.95/ 9.95
PEPPERONI PASSION	5.95
Loaded with pepperoni, cheese and tomato sauce. This pizza is a must for meat lovers. Classic and flavourful	
SPICED MEXICAN	6.95
Kick things up with spiced meat, peppers, onions, jalapeños and chillies. A fiery bold option for those who love the heat.	
VEG SPECIAL (V)	8.95
Veggie loaded pizza with peppers, sweetcorn, mushrooms, tomatoes, jalapeños & olives. Full of flavours with a hint of spice.	

CLAY OVEN

CHICKEN KEBAB	12.95
Minced chicken mixed with ginger, garlic and fresh coriander, infused with spices and grilled to perfection	
CHICKEN TIKKA	11.95
Juicy chicken cubes marinated in traditional Indian spices and cooked in a tandoor	
GRILLED KING PRAWN	
Perfectly seasoned, marinated with ginger, garlic, yoghurt and spices	
LAMB CHOPS	6.95
Smoky charcoal grilled lamb chops marinated with yoghurt, tamarind, ginger, garlic and spices	
LAMB SEEKH KEBAB	6.95
Flavourful minced lamb with ginger, garlic and coriander, seasoned with Indian spices	
PANEER TIKKA (V)	6.50
Tender paneer cubes marinated in traditional Indian spices and cooked in a tandoor	
SALMON TIKKA	5.50
Char-grilled salmon infused with yoghurt, ginger and carom seeds adding a delicate smoky flavour	
SEA FOOD GRILL	9.95
An Irresistible mix of grilled scallops, salmon tikka, and perfectly grilled king prawns. seasoned with fresh herbs to elevate the taste for you to enjoy the delicate flavors of the ocean	17.95
MIX GRILL	18.95
A feast of flavours with juicy chicken tikka, tender lamb kebabs, succulent lamb chops, smoky tandoori chicken and perfectly grilled king prawns. Enjoy the ultimate grill experience	

GRILLED CHICKEN

FRESHLY MARINATED IN A BLEND OF FRESH HERBS & GOURMET SPICES. ALL SERVED WITH FRIES, SPICY RICE OR NAAN WITH SALAD	
GRILLED CHICKEN WINGS (5PCS)	10.95
QUARTER GRILLED CHICKEN MEAL	11.95
HALF GRILLED CHICKEN MEAL	13.95
WHOLE GRILLED CHICKEN MEAL	17.95

SIZZLERS

VEG SIZZLER	FOR ONE -11.95	FOR TWO -21.95	FOR FOUR -39.95
Choose any 4: paneer, veg manchurian, grilled broccoli, gobi tikka, mushrooms. Served with rice, chilli chips & noodles			
NON VEG SIZZLERS	FOR ONE -12.95	FOR TWO -22.95	FOR FOUR -42.95
Choose any 4: chicken tikka, chicken kebab, lamb kebab, lamb chops, chicken wings. Served with rice, chilli chips & noodles			

CURRIES

TADKA DAAL (V)	7.95
Yellow chickpeas and red lentils cooked with onions, tomatoes and roasted cumin	
VEG HANDI (V)	7.95
Mixed vegetables cooked in a creamy cashew, tomato, onion and mild spiced gravy	
DAAL MAKHANI (V)	6.50
Black lentils and kidney beans are slow cooked in a rich, creamy blend of butter, cream and Punjabi spices	
PANEER BUTTER MASALA (V)	11.95
Cottage chickpeas and red lentils cooked with onions, tomatoes and roasted cumin	
BUTTER CHICKEN	12.95
Tender chicken in a rich, creamy tomato butter sauce	
CHICKEN HANDI	8.95
Slow cooked chicken in a traditional clay pot, infused with aromatic spices	
LAMB HANDI	14.95
Home-style boneless lamb curry, slow cooked in an onion & tomato gravy with aromatic indian spices	

BREADS

PLAIN NAAN	3.75	TANDOORI ROTI	3.50
GARLIC NAAN	4.50	CHAPATI	2.50
BUTTER NAAN	4.50	ALOO KULCHA	6.50
GARLIC CHILLI CHEESE NAAN	5.50	LACCHA PARATHA	4.95
KEEMA NAAN	5.50	ALOO PARATHA	6.50

BIRYANI

VEG DUM BIRYANI	11.95
A colourful mix of vegetables and cheese (paneer) spiced rice	
CHICKEN DUM BIRYANI	12.95
Tender chicken pieces cooked with aromatic spices and basmati rice	
LAMB DUM BIRYANI	13.50
Slow cooked lamb in fragrant biryani rice, layered with spices & herbs	
MIXED BIRYANI	15.95
Aromatic rice dish that layers fluffy Basmati rice with chicken, lamb & vegetables	

RICE

JEERA RICE	4.50
Fluffy rice with tossed with cumin seeds	
PILAU RICE	4.50
Fragrant basmati rice cooked with mild spices and a hint of saffron	
PLAIN RICE	3.95
Fluffy basmati rice	
SCHENZWAN RICE	7.95
Stir fried rice with veggies and bold schenzwan sauce for a fiery punch	
SPICY RICE	6.50
Lightly spiced rice that goes with everything	
VEG FRIED RICE	6.95
Stir fried rice with fresh veggies, garlic & soy sauce.	

SALAD

KACHUMBAR	5.95
Finely chopped cucumber, tomatoes, onions, green chillies and a hint of lemon	
MANGO SALAD	5.95
Sweet, ripe mangoes tossed with crisp veggies and a touch of chilli, balancing sweetness with a zesty kick	
OLIVES WITH TOFU	4.95
Olives and soft tofu, balanced with fresh greens and a light dressing	
RAITA	3.95
Onions, tomatoes and cucumber mixed with yoghurt and light spices	

WRAPS

VEG WRAP	8.95
A fresh medley of veggies, crispy lettuce and creamy sauce all wrapped up for satisfying plant based bite	9.95
PANEER TIKKA WRAP (V)	9.95
Char-grilled paneer marinated in yoghurt, herbs and spices paired with onions and peppers for a delicious veggie wrap	
EGG BHURJI WRAP	8.95
Spiced scrambled egg with fresh veggies, lettuce and creamy sauce, delivering a flavourful bite	9.95
CHICKEN TIKKA WRAP	10.95
Tender char-grilled chicken with fresh leaf salad, onions, tomatoes and a hint of sweet chilli and mint	
LAMB SEEKH KEBAB WRAP	
Flavourful tandoor-grilled lamb seekh kebab with leaf salad, onion, tomatoes and mint yoghurt	

BURGERS

ALL SERVED WITH PERI PERI FRIES

VEG BURGER	8.95
A wholesome vegetarian burger with spiced veggie patties in buttery toasted bun	
FRESH FILLET GRILLED BURGER	9.95
Grilled chicken fillet with lettuce, tomato & fresh toppings in a toasted bun	
PERI PERI GRILLED CHICKEN BURGER	9.95
Spicy peri peri marinated grilled chicken with lettuce, tomato & sauce in a toasted bun, served with peri peri fries	
MASALA OMELETTE BURGER	8.95
A soft bun filled with a fluffy masala omelette, seasoned with aromatic herbs and Indian spices	
TOWER BURGER	10.95
A hearty double veg patty with melted cheese, fresh veggies and classic fixings	

KIDS

CHICKEN STRIPS & FRIES	7.95
3 pcs juicy chicken strips with a crispy coating served alongside golden, crispy chips for a perfect meal	
CHICKEN NUGGETS & FRIES	7.45
5 pcs juicy chicken nuggets with a crispy coating served alongside golden, crispy chips for a perfect meal	
CHICKEN POPCORN & FRIES	7.45
10 pcs of delicious, bite sized chicken popcorn pieces, lightly battered and paired with a fries for a fun treat	
CHICKEN BITES WITH PERI PERI FRIES	7.95
Crispy battered chicken pieces, lightly spiced & perfect for dipping	
FISH FINGERS & FRIES	7.45
5 pcs fish fingers with golden crunchy exterior, served with a side of crispy chips for a classic favourite	

NUT	DAIRY	LUPIN	CELERY
SOYA	SULPHITES	MOLLUSCS	MUSTARD
EGGS	SESAME	GLUTEN	PEANUTS

ALLERGY ADVICE: For information about food allergies & intolerances, please ask a member of staff. We store, produce & display food where allergens are handled and while we try to keep things separate, we cannot guarantee that any item is allergen free.

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LOUNGE

“Crafted the Indian way”

UNIT 2-5 PROVINCIAL HOUSE, NELSON SQ, BOLTON BL1 1JN

FOR UPDATES & INFO



www.ekamhospitalitygroup.com
info@ekamhospitalitygroup.com | T: 01204 565 720