



## ABOUT US

**T**wo Idiots is run by a stellar team lead by the passionate *N. Luke Mofre* who comes from the luscious coastal state of Goa in Western India! Luke started his career in India in 1989 working with the Luxury Sheraton Hotels group and has worked in various top end hotels and restaurants around the world including the iconic Burj Al Arab and Le Meridian in Dubai. In the UK, Luke managed a top end fine dining Indian restaurant in the South West with great success.

With Two Idiots, Luke wants to bring his passion for fine Indian cuisine in an approachable, exciting and unpretentious format. What you will find here is food with robust flavours and delicate textures based on authentic recipes from all over India brought to life by our team of experienced chefs.

We also have an eclectic wine selection that has been specially selected to go with our food - this includes a top range from the new and exciting "*Nasik Valley, India - Soul Tree*" range. Now you can have the real authentic gourmet experience with authentic Indian cuisine with wines from India!

**Bon Appétit!**



### ECLECTIC WINE SELECTION

Our wines are carefully selected to pair well with our food; the range includes a lovely selection of wines from the Nasik region in India - the Soul Tree range that are a great complement to the robust and flavorful dishes. Complete the Indian dining experience with these wines!



### NASIK VALLEY, INDIA (20.00° N, 73.78° E)

Aka the 'Napa Valley' of India.  
Now considered amongst the most exciting new world wine regions to emerge in the last few decades.

At an altitude of approx. 2000 ft above sea level the district combines a tropical climate with superb vine-growing terroir to produce some of the best tropical wines in the world.

## Two Idiots RUBY MURRAY

### FOOD & Drink MENU





Samosa 🍲🌱	£3.50
Lamb/ mixed vegetables served with fresh tamarind and ginger sauce	
Onion Bhaji 🍲🌱🌱	£3.50
Onion, lentil and spinach fritters served with tamarind sauce	
Lentil Soup 🍲🌱	£3.95
A soup of excellence, homemade aromatic Anglo Indian soups (low fat)	
Garlic Mushrooms 🍲🌱	£3.95
Mushrooms with garlic and herbs served with salad	
Aloo Tikki 🍲🌱	£3.95
Potato balls flavoured with ginger and cashew nuts, stuffed with Brie and served with a tamarind sauce	
Hariyali Chicken Tikka 🍲🌱🌱	£3.95
Marinated with fresh coriander leaves, green chillies, mint and spinach puree	
Seekh Kebab 🍲🌱	£3.95
Spiced minced lamb infused with peppers and cooked in tandoor served with mint sauce	
Chicken Tikka 🍲🌱	£3.95
Chicken grilled to perfection over the clay oven	
Lamb Tikka 🍲🌱	£4.25
Lamb grilled to perfection over the clay oven	
Roti Chana Sag 🍲🌱🌱🌱	£4.25
Spinach and chickpeas masala, stacked on mini chapatti's, garnished with a pink grapefruit dressing	
Tandoori Chicken 🍲🌱	£4.25
Marinated chicken on the bone grilled over charcoal served with salad and mint chutney	
Maysor Delicacy 🍲🌱	£4.25
Delicacy pineapple flavoured, honey glazed chicken cooked over charcoal in the tandoor	
Crab Meat	£4.25
Crab meat cooked with dasi kick	
Peshwari Lamb Chops 🍲🌱🌱	£4.95
Baby Lamb Chops marinated with ginger, garlic, yoghurt, vinegar and poppy seeds cooked in the clay oven	

Mussel Mirchi 🍲🌱🌱	£4.95
Mussels tossed in chilli fusion spices recommend for mussel lovers	
Tawa Fish 🍲🌱	£5.45
Char roasted sword fish fillets flavoured with honey and mustard served with beetroot sauce	
Tandoori Jhinga 🍲🌱	£5.45
Juicy king prawns cooked over charcoal served with baby leaf salad and vinaigrette pink grapefruit dressing	
King Prawn Puri 🍲🌱	£5.45
King prawns cooked with light spices and herbs, served on fried Indian bread	
King Prawn Butterfly 🍲🌱	£5.45
King prawns battered with herbs and finished with breadcrumbs	
Scottish Scallops 🍲🌱	£5.95
Pan seared scallops served with beetroot sauce and Peruvian olive puree	
Poppadom (Plain)/ Spicy 🍲🌱🌱🌱	£0.60
Pickle/ Chutney (Per Pot/ Per Person)	£0.60
Mixed Raitha 🍲🌱	£2.45

Mild

Medium

Hot

Very Hot

Traces Of Nuts

Vegetarian

Gluten

**PAY ATTENTION**

Kindly advise a member of staff at the time of reservation or on arrival if you have any special dietary requirement, full food intolerance & allergies list will be provided upon request

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Please note there may be traces of Gm, Nuts, Dairy or Wheat in our dishes almost all of our dishes are prepared in our kitchens where nuts are used

APERITIFS		
	50ml	
Martini/ Cinzano	£2.75	
Dubonnet/ Campari	£2.75	
Pimm's No.1	£2.75	
Archers	£2.75	

**Draught Beers & Cider**

Kingfisher	Half Pint £2.25	Pint £4.10
Birra Moretti	Half Pint £2.25	Pint £4.10
Thatchers Gold	Half Pint £2.25	Pint £4.10

**Bottled Beers & Cider**

Theakston Bitter	£4.50
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Long Drinks	
Smirnoff Ice	£2.95
Bacardi Breezer (Lemon or Orange)	£2.95

Vodka (Smirnoff/ Pinky Botan)	£2.75
Scotch Whisky	£2.75
Captain Morgan Dark Rum	£2.75
Glenfiddich	£2.95
Jack Daniels	£2.95
Tequila	£2.95
Gin/ Bacardi	£2.95
Southern Comfort	£2.95
Courvoisier/ Martell	£2.95
Remy Martin	£2.95

**Spirits & Cognac**



Tia Maria	£2.75
Baileys	£2.75
Cointreau	£2.75
Grand Marnier	£2.75
Sambuca	£2.95
Drambuie	£2.75
Benedictine	£2.75
Pernod	£2.75
After Shock Hot & Cool Cinnamon	£2.95
After Shock Deep Cool Citrus	£2.95
Disaronno	£2.95
Malibu	£2.75

**Liqueurs**



Sherry/ Port	
Bristol Cream (Sweet)	£2.75
Cockburns Fine Ruby (Port)	£2.95

SOFT DRINKS	
Coke/ Diet Coke	£2.25
Lemonade	£2.25
Orange Juice	£2.50
Grapefruit Juice	£2.50
Pineapple Juice	£2.50
J20 (Orange/ Passionfruit)	£2.95

Mineral Water		
Bling H2O		£50.00
The world's most expensive water. Limited edition spring water crystallised with Swarovski		
Mineral Water - Still / Sparkling	Large	£3.95
	Small	£2.95
Tonic Water		£2.25
Soda		£2.25
Slimline Tonic		£2.25





HOUSE  
BALTI'S

*Cooked With Secret Herbs And Spices To Suit Every Palate. Medium In Strength And Rich In Flavour*

Seasonal Vegetable Balti ))	£7.45
Chicken Balti ))	£7.75
Darjling Lamb Balti ))	£8.45
Asam Chana Chicken Balti ))	£8.45
Chicken Tikka Masala Balti ))	£8.45
Rajesthani Chana Lamb Balti ))	£8.45
Lamb Tikka Masala Balti ))	£8.45
Goan Chilli Chicken Balti )))	£8.95
Garlic Chilli Lamb Balti )))	£8.95

TRADITIONAL  
SPECIAL

Vegetable	£7.45
Chicken Tikka/ Lamb Tikka	£8.40
Tandoori King Prawn	£10.95
Makhani )	
Very Mild Buttery Sauce	
Masala )	
Great Britain's most wanted dish	
Pasanda )	
Masala sauce with fresh cream, cashew nuts & coconut sauce	
Korahi ))	
Highly flavoured with braised bell peppers & onion	
Garlic Chilli )))	
Tender lamb or chicken cooked in hot spices with fresh garlic, peppers and green chillies	
Jalfrezi )))	
Stir fried with sliced onions, chilli & peppers	

OLD FAVOURITES

Vegetable £6.25    Chicken £6.95    Lamb £7.45  
Prawn £7.45    King Prawn £10.45

Dahiwala )  
These dishes are cooked with low fat yogurt

Korma )  
Creamy sauce made of almond and coconut powder

Badhami Malaya ) )  
Cooked with pineapple

Sagwala )  
Main ingredient of spinach, garlic & onions

Bhuna ))  
These dishes are fairly dry

Rogan ))  
Fresh tomatoes and corriander

Dopiaza ))  
Onions and coriander

Ceylon )))  
Coconut based dish with a blend of herbs and an array of spices, tangy and hot


Dansak )))  
Pineapple and lentil based dish, sweet, sour & hot


Pathia )))  
These dishes are cooked in sweet and sour sauce

Madras )))  
Fairly hot authentic dish from theMadras region

Vindaloo))))  
A very hot curry with pieces of potatos

Phall ))))  
The Hottest Dish In Indian Cuisine... Beware !!!!!





Biryani

*A Mixed Blend Of Spices Cooked With Basmati Rice, Served With Tarka Dal Or Vegetable Curry With Small Rita And Salad*

Vegetable Biryani )) )	£7.95
Chicken Biryani ))	£7.95
Lamb Biryani ))	£7.95
Prawn Biryani ))	£8.45
Chicken Tikka Biryani ))	£8.95
Fish Biryani ))	£9.45
Chef Combination Biryani))	£10.95
King Prawn Biryani ))	£11.95

BARBECUED  
TO PERFECTION IN A CLAY OVEN  
TO RETAINS ALL THE JUICES

*Served with mint sauce & fresh light salad, we strongly advise side dishes and accompaniments*

Tandoori Chicken ))	Half £7.45/ Full £12.45
Paneer Tikka Sizzler ))	£7.95
Chicken Tikka Sizzler ))	£7.95
Lamb Tikka Sizzler ))	£7.95
King Prawn Tikka Sizzler ))	£11.95
24 hours marinated with delicious herbs and spices	
Paneer Tikka Shashlik ))	£8.95
Chicken Tikka Shashlik ))	£8.95
Lamb Tikka Shashlik ))	£8.95
King Prawn Shashlik ))	£12.95
24 hours marinated with delicious herbs and spices with green peppers, tomatoes and onions	
Tandoori Mixed Grill ))	£11.95
A platter of tandoori chicken, chicken tikka, lamb chops, seekh kebab and tandoori king prawn served with plain nan	

FROM THE FIELD

Sag Paneer )) )	£3.45
Matar Paneer )) )	£3.45
Sag Aloo )) )	£3.45
Aloo Gobi )) )	£3.45
Bombay Aloo )) )	£3.45
Sag Bhaji )) )	£3.45
Bhindi Bhaji )) )	£3.45
Onion Bhaji )) )	£3.45
Mushroom Bhaji )) )	£3.45
Cauliflower Bhaji )) )	£3.45
Tarka Dall )) )	£3.45
Chana Masala )) )	£3.45
Tarkari Handi )) )	£3.45
Khatta Baingan )) )	£3.45
Spicy Vegetables )) )	£3.45

CHAWAL & ROTI

Plain Boiled Rice ))	£2.45
Pilau Rice ))	£2.65
Mushroom Rice )) )	£2.95
Special Fried Rice ))	£2.95
Egg Pilau Rice ))	£2.95
Coconut Rice ))	£2.95
Lemon Pilau Rice )) )	£2.95
Fruit Nut Rice )) )	£2.95

Chapati	£2.05
Tandoori Roti	£2.45
Chips	£2.45
Plain Nan	£2.65
Garlic Nan	£2.65
Cheese Nan	£2.65
Keema Nan	£2.65
Chilli Nan	£2.65
Peshwari Nan	£2.65
Paratha/ Stuffed Paratha	£2.95

“KNOCK KNOCK”

We can alter spice/ heat strengths to suit your taste just ask when ordering

Our chefs are more than happy to cook you any dishes which are not in the menu please inform a staff we pride ourselves for innovative home style cooking with a focus on traditional Indian flavours

Please note all orders must contain minimum one main course per person

We accept all major CREDIT/ DEBIT cards  
All prices are pound sterling & inclusive of VAT

Sweets, pudding and liqueur coffee are available please ask for your kind indulgence





	175ml	250ml	Bottle
1. House White Wine Selection	£3.95	£4.95	£13.95
A delightful white wine with good nose and lovely palate.			
2. Soul Tree Sauvignon Blanc,♥			
Nasik Valley, India	£4.25	£5.25	£14.95
Vibrant and invigorating, tropical Sauvignon that breaks from the mould and pairs brilliantly with spicy Indian dishes – from the award winning Soul Tree wine company			
3. Marchesini Pinot Grigio, Italy			£16.95
A crisp and medium bodied white wine from north-west Italy. Beautifully presented in a tall, clear-glass bottle			
4. Berri Estates Chardonnay SE Australia			£17.50
Classic fresh, lemony Chardonnay with crisp and ripe acidity			
5. Cullinan View Chenin Blanc South Africa			£17.95
South Africa's most popular grape variety. Youthful, fruity character and a fresh, zesty acidity. Very well balanced			
6. Villa Maria Sauvignon Blanc New Zealand			£19.95
From New Zealand's prime wine region, a refreshing dry white wine with ripe tropical fruit and lively herbaceous characters			
7. Chablis France			£24.95
Top quality crisp dry white burgundy from this classic region. Full flavoured fruit that produce a clean crisp wine			

### Rosé Wines

	175ml	250ml	Bottle
8. Soul Tree Rosé♥			
Nasik Valley, India	£4.50	£5.50	£15.95
A distinctive Shiraz-Zinfandel rosé. Refreshingly dry and stands out from the crowd. Attractive berry fruits, a touch of spice and the slightest hint of sweetness on the finish			
9. La Campagne Cinsault Rosé, Pays d'Oc, France			£16.95
A refreshing Rosé wine with delicious summer fruit flavours from the Oc region of France			

♥ Pairs Well With Spicy Food



	175ml	250ml	Bottle
10. Monte Verde Cabernet Sauvignon, Central Valley, Chile	£3.95	£4.95	£13.95
A fine example of Chilean Cabernet Sauvignon, full of up-front blackcurrant fruit flavours & ripe tannins with a touch of oak ageing			
11. Soul Tree Shiraz,♥			
Nasik Valley, India	£4.25	£5.25	£14.95
A big warm tropical Shiraz with notes of black fruits and delicate hints of espresso, chocolate and mint. A rounded wine with structure on the palate, interesting peppery notes & gentle tannins			
12. Cullinan View Pinotage, South Africa			£16.95
Produced from South Africa's own grape variety. Lovely fruit flavours with a smoky character and soft rounded tannins			
13. Berri Estates Shiraz, SE Australia			£16.95
A spicy, fruity Shiraz with dark berry fruit flavours and juicy soft tannins, mingled with a light touch of oak on the finish			
14. Errazuriz Merlot, Chile			£17.95
A smooth rich red wine with plum fruit and spice on the palate and a velvety finish			
15. Faustino Rivero Rioja Tinto Spain			£19.95
A bright wine with red berry aromas underscored by notes of liquorice			

### Sparkling Wine & Champagne

	175ml	250ml	Bottle
16. Prosecco Emotiva Italy			£16.95
A classic Prosecco with lively aromas of intense vine fruits. Naturally balanced and graceful with a fresh effervescence and a velvety smoothness and harmonious finish			
17. Louis Dornier et Fils Brut NV			£26.95
From one of the Champagne regions top houses, using a blend of traditional grape varieties. A unique and affordable Champagne with a lovely biscuity flavour.			
18. Moet & Chandon Brut Imperial NV			£46.95
All the character of a Grande Marque Champagne in what is undoubtedly the best known brand.			
19. Cuvee Dom Perignon			£120.00
The "creme de la creme" from Moet & Chandon, possessing immense depth and flavour.			



Rack of Aubergine 》》	£7.95
Thick slices of white and purple aubergine, layered with spicy peanut, chilli and coriander sauce	
Rathan Manjo 》 》》	£7.95
A speciality of Punjab. Spinach, paneer and potato balls in light tangy tomato and cashew nut makhani sauce	
Goan Chicken 》	£8.25
Chicken cooked with fresh herbs and spices in a coconut sauce	
Chicken Mango Curry 》	£8.25
Juicy chicken cooked with coconut milk, panch phoran and sweet and sour fresh green mango curry sauce	
Jeera Chicken 》》》	£8.25
Chicken cooked with cumin seeds and peppers in a special sauce with fairly hot spices to produce an aromatic flavour	
Moglai Chicken 》》》	£8.25
Tender pieces of spring chicken flavoured with egg, ginger, garlic and exotic masala, shallow fried and then added to a special home-prepared sauce made of yoghurt, coconut, poppy seeds, cashew nuts and sultanas	
Murgh Palak Paneer 》》》	£8.45
Breast of tender chicken stuffed with spinach and home made cheese served with cashew nuts creamy saffron sauce	
Chicken Lababdar 》》》	£8.45
Lababdar sauce with fresh ginger, green chillies, coriander leaves and fresh cream	
Flaming Chicken 》》	£8.45
Half chicken marinated and roasted, served with vegetables on a hot chicken tray and delivered to your table flaming	
Gosht Katta Masala 》》	£9.95
Braised golden brown lamb shank in sliced onion, ginger, garlic and ground garam masala, prepared in a thick sauce	
Lal Maas 》》	£9.75
A delicacy of Rajput, cardamom and clove smoked tender baby lamb chops cooked in spicy tomato curry. Served with masala mashed potato	
Chennai Fish Curry 》	£10.45
A favourite south Indian dish, cod fish cooked in onion, tomato, coconut milk, fenugreek seeds and tamarind sauce	

Sea Bass Moiley 》》》	£10.45
A South Indian style preparation of sea bass cooked in coconut milk tempered with mustard seeds and whole red chillies	
Jinga 'E' Garlic 》	£10.95
King prawns grilled in the tandoor with a hint of garlic	
Masala Roast Lamb Shank 》》》	£11.45
Shank of lamb, braised with special spices and ground sesame seeds. Then marinated in strained yoghurt and finally pot roasted to melt in the mouth	
Hot Rabbit 》》》	£11.45
Boneless pieces of rabbit in onion and yoghurt gravy tempered with whole red chillies, coriander seeds and garlic. Finished with raw mango powder	
Duck Lakhnabi 》 》	£11.45
Lakhnow speciality of seared barbery duck breast served with a smooth onion and tomato curry sauce flavoured with roasted coconut and poppy seeds	
Hot Batak 》》》	£11.45
Crispy duck fried in a typical Gujrati spice , tossed with yoghurt, curry leaves and green chillies	
Jhinga Mango Curry 》》	£11.45
Juicy king prawns cooked with sweet and sour fresh green mango curry sauce. Served with steamed rice	
Goan King Prawn 》	£11.45
Succulent whole king prawns in a medium thick sauce with aromatic flavours and red wine	
Samundhari Khazana 》》	£12.45
Mussels, scallops, squid, fish and prawns cooked with tomato sweet basil flavoured fisherman's curry	
Horin Mangsho (Venison) 》》》	£12.95
Tender venison cooked to chef's own recipe in a medium to hot thick sauce	
Scallop Mirchi 》》》	£13.45
Shallow fried king size scallops cooked with green chilli, onion, tomato, coriander bhuna sauce	
Char Grill Wild King Prawn 》》》	£13.45
From the bay of Bengal treated with lime and turmeric, tossed in a pepper, onion, fennel masala, tempered with curry & fenugreek leaves	

### TRUE TO TRADITION

While we treat time tested traditional recipes with utmost respect. Our urban twist on these classics bring new dimensions to these amazing dishes.

