

From the grill

Come and get a grilling
at our famous indoor BBQ

Marinated in our blend of spices for 48 hours and cooked in a coal barbeque or in our traditional clay oven. A sizzling skillet consisting of various items of grilled meats - chicken tikka, chicken wings, sheepy chops, seekh kebab and fish pakora.

REGULAR MIX GRILL 27

(Serves 1-2 people)

LARGE MIX GRILL 30

(Serves 2-3 people)

SHEEPY KING 38

(Serves 3-4 people, including x2 naans)

VEG GRILL. REG: 24 | LRG: 28

Consists of plant based: seekh kebabs, veg chicken tikka, veg lamb tikka, veg fish tikka and paneer tikka.

PANEER TIKKA PLATTER 13.5

Paneer Chunks Marinated with Masala served with chips.

Sides

Salt & Pepper Chips 7.5   
Chips 3.5   
Cheesy Chips 4.5 
Chilli Cheesy Chips 7.5   
Chilli Chips 7.5 
Raita 3.5 
Punjabi Salad 4.5   
Plain Yogurt 4.5 
Boondhi Raita 4.5 
Honey Chilli Potatoes 6.5   

Masala Chips 4.5

Chips coated in a spicy mix
you'll want more...   

Naan Bread

Chilli & Coriander Naan 4.5 
Plain Naan 3.5 
Cheese Naan 4.5 
Tandoori Roti 3.5 
Garlic Naan 4 
Lachha Paratha 3.5 

Rice

Plain Rice 3.5   
Spicy Rice 5.5   
Pilau Rice 4   
Fried Rice 4.5   
(Veg/Non Veg)

FIND US
ON SOCIAL
MEDIA



WE ARE FAMOUS FOR
OUR CHILLI CHIPS 

Dessert

Punjabi Gulab Jamun and Ice Cream 4.5  
Authentic Rasmalai 6.5 
Kulfi - Mango or Pistachio 3.5 
Luxury Double Chocolate Gateaux 5.85 
Mango Lassi Jug 9  

Kids

Only good enough for yours,
if it's good enough for ours!

Butter Chicken with Rice 8.5

Shahi Paneer Curry with Rice 7.5

Chicken Nuggets with Chips 5.5

Try our sister bars:



Woodhouse Street, LS6 2JH



York Road, LS15 4NJ

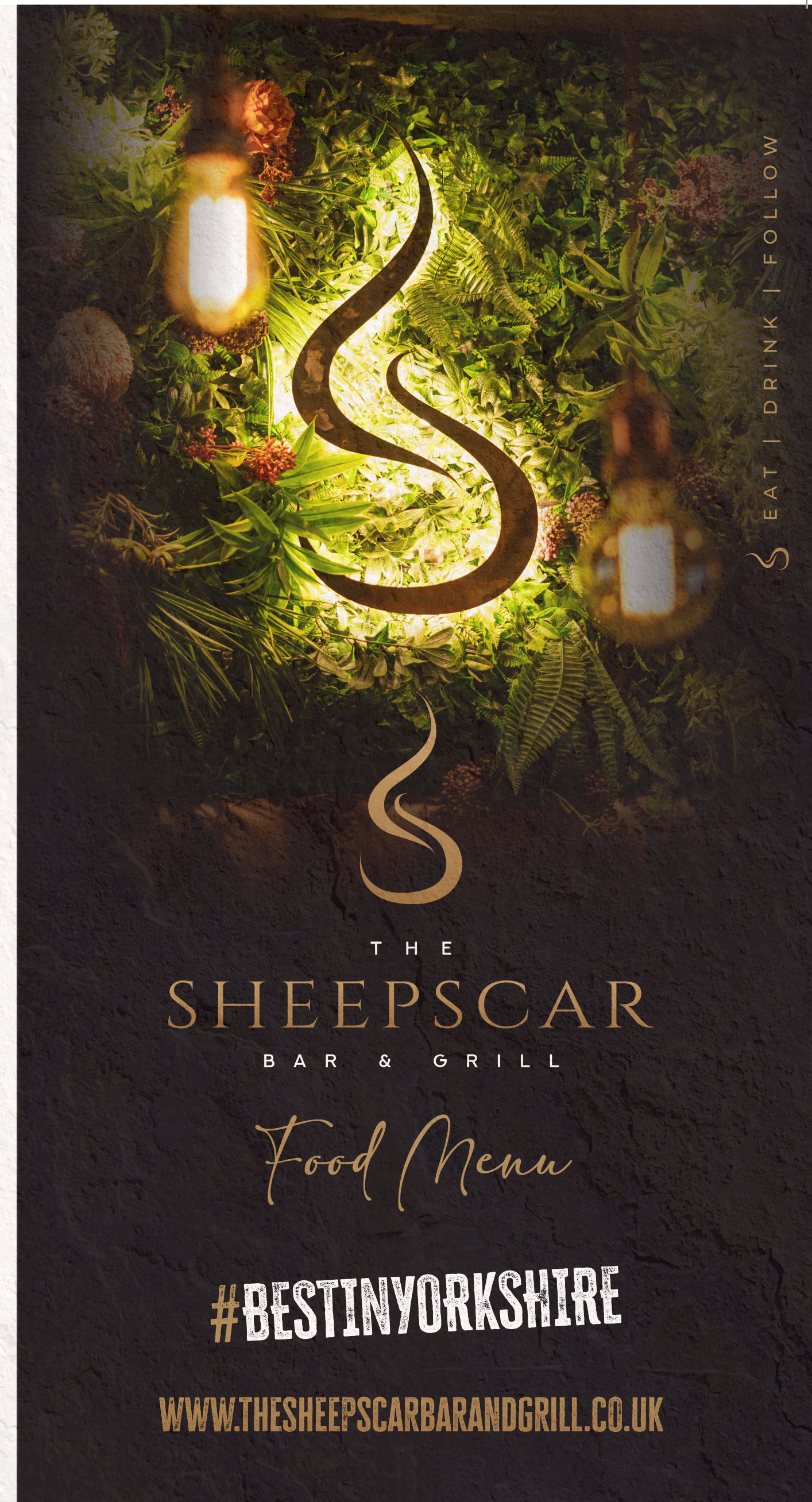


Weddings, Parties and live BBQ's
for all enquiries,
info@ariaevents.co.uk

Allergies: Veg  Vegan  Dairy Free  Gluten Free  Contains Nuts 

PLEASE NOTE: Serving times may also vary and can be up to 1 hour at busy periods as all dishes are made fresh for your order.

ALLERGIES: It is the responsibility of the customer to notify their server of any food allergies. We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products as we work in an environment which includes these ingredients. We will do our best to isolate these ingredients, please ask a staff member should you have any dietary needs. Customers with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.



HOW TO ORDER

Last orders - 15 minutes prior to food closing times



DECIDE WHAT YOU'RE HAVING

Order your drinks at the Bar whilst you're deciding.

1



ORDER YOUR FOOD

Something from the grill? Curry or why not both?

2



PAY AT THE BAR

Give your table number, enjoy and relax. Let the SERVER know if you require anything else.

3

PLEASE NOTE: serving times may also vary and can be up to an hour at busy periods as all dishes are made fresh on the day.

TABLE BOOKINGS AVAILABLE

Something to start!

We normally serve all items together, but if you would like them separately, please let us know!

VEG

CRISP BASKET 5.5 

(Mixture of Poppadoms)

Delightful assorted textured Indian crisp.

ONION BHAJI 6.5 

Fresh coated with gram flour batter and golden fried.

PANEER TIKKA 8.5 

Paneer tikka cooked in a chefs special herb mix.

ALOO TIKKI 5.5 

Fried potato patty.

SAMOSA CHAAT 8.5 

A single samosa topped with fresh yoghurt, tomato, chickpeas and masala.

SAMOSA 6 

Deep fried stuffed vegetable pastry.

SOYA VEG KEBAB 6.5 

Soya kebabs marinated with spices cooked on the grill.

ALOO TIKKI CHAAT 8.5 

Aloo tikki with fresh yoghurt, chick peas and masala.

VEG TIKKA 9.5 

A plant based alternative for chicken tikka , pieces of soya marinated with our special recipe.

NON-VEG

SUKHA CHICKEN, PUNJABI STYLE 9.5 

A robust dry style chicken curry cooked in traditional punjabi spices, simmered with onions, tomatoes, garlic and ginger, until the masala clings to each piece.

CHICKEN WINGS 8.5 

Chicken wings marinated in a blend of spices and freshly cooked in a clay oven.

CHICKEN TIKKA 8.5 

Succulent pieces of chicken breast marinated in yoghurt and a blend of spices cooked in a clay oven.

SEEKH KEBAB 8.5 

Pieces of minced lamb blended with herbs and spices cooked in a clay oven.

SHEEPY CHOPS 11.5 

Tender chops cooked to perfection.

FISH PAKORA 10.5 

Fish cutlets with herbs and spices in a tasty batter and shallow fried.

CRISPY WINGS 8.5 

Tandoori wings made in a batter and slightly fried for the extra crunch.

CHICKEN SEEKH KEBABS 8.5 

Pieces of chicken blended with herbs and spices cooked in a clay oven.

CHEESY SEEKH KEBABS 9.5 

Choose from Chicken or Lamb.

INDO-CHINESE

LOLLIPOP CHICKEN 9.5 

Lollipop chicken coated in szechuan sauce and indian herbs.

CHILLI CHICKEN 11.5 

Succulent Chicken Pieces, wok-tossed in a tantalising spicy and subtly sweet glaze, a vibrant explosion of Asian-Inspired flavours.

CHILLI PRAWNS 11.5 

Juicy prawns wok-tossed in a fiery blend of soya, garlic, green chillis and bell peppers. Coated in a tangy spicy sauce with hints of sweetness.

CRISPY CORN 9.5 

Crisp fried golden corn kernels, tossed in a spicy Indo-Chinese mix of garlic, spring onions, crushed chillis and tangy sauces. A crunchy, addictive starter with a prefect kick.

VEG MANCHURIAN 9.5 

Cauliflower and cabbage balls cooked in a wok, indo chinese style.

HAKKA NOODLES 9.5/10.5 

Spicy indo-chinese noodles, stir fried with paneer tikka or chicken.

CHICKEN MANCHURIAN 10.5 

Chicken pieces cooked in a wok, indo chinese style.

CHILLI PANEER 10.5 

A classic spicy indo-chinese paneer dish with garlic, chilli, ginger, peppers and onions, with fresh coriander.

CHICKEN 65 10.5 

A fiery south Indian fried chicken dish, marinaded in a blend of red chillis, garlic and curry leaves, then deep fried until crisp and tossed with a spicy, tangy sauce.

FIND US
ON SOCIAL
MEDIA
 

CURRY YOUR WAY!



SHAHI PANEER 11.5

Regal Paneer, simmered in a rich and creamy cashews-based gravy, infused with aromatic spices and a hint of sweetness - fit for royalty.

CHICKEN TIKKA MASALA 13

Chicken breast pieces spiced in a delicious rich and creamy sauce with a sweet base.

PUNJABI CHICKEN CURRY 13

Authentic punjabi chicken curry cooked in medium spices, onions and tomato sauce.

AMRITSARI DAL MAKHANI 12.5

Creamy black lentils.

DAL TADKA 12.5

Yellow lentils, a simple yet incredible flavourful punjabi staple.

PLEASE SPECIFY
YOUR SPICE LEVEL

CHAK DE PHATTE

When you think you can eat like the locals!

APNA STYLE

When you want to push but not over the edge

GORA STYLE

When you like biryani but prefer to be mild

THE SHEEPY FULLY LOADED

BUTTER CHICKEN.
MASALA CHIPS LOADED WITH
BUTTER CHICKEN AND CHEESE.

12

Veggie Dishes 12.5

Miss out the meat,
but none of the flavour!

PALAK PANEER

Spinach and cottage cheese cooked with fresh garlic, onions, herbs and spices.

MIX VEG TAVA FRY

A colourful medley of fresh seasonal vegetables tossed on a hot tava (griddle). Lightly charged for extra flavour, this is a dry style vegi stir fry.

CHANA MASALA

Most popular vegetarian dish in India. Chickpeas cooked with onions and tomatoes in Indian spices.

PANEER MAKHANWALA

Creamy and luscious paneer, gently simmered in a rich and velvety tomato sauce gravy, finished with a touch of butter for ultimate indulgence.

DUM ALOO PUNJABI

Baby potatoes, slow cooked in a rich punjabi gravy, infused with royal spice.

MUTTER PANEER

Paneer and peas.

The Grill on a Naan

All served with
spicy rice or chips

CHICKEN TIKKA ON NAAN 14.5

Grilled chicken tikka, salad, mint sauce.

SEEKH KEBAB ON NAAN 13.5

Lamb seekh, salad, mint sauce.

SUKHA CHICKEN ON NAAN 13.5

Chargrilled sukha chicken, salad, mint sauce.

CHICKEN TIKKA AND SEEKH KEBAB ON NAAN 15.5

Includes both chicken tikka and seekh kebab.

PANEER TIKKA ON NAAN 13.5

Paneer, salad, mint sauce.

VEG CHICKEN TIKKA 13.5

Salad, mint sauce.

#THESHEEPYEXPERIENCE