


Paro celebrates a deep passion for food with a modern Indian menu, featuring a secret blend of 48 spices—refined over generations and known by only five people today.

V Vegetarian | **Ve** Vegan | **C** Saucy Curry Style | **G** Contains gluten | **N** Contains nuts | **D** Contains dairy

 West Bengal Style, Homestyle & Authentic |  Anglo-Indian Fusion Style, Well-Loved and Praised

 #paroindian

Enjoy the soul of Paro. Classic curries can be made on request.

Small Plates

Bang Bang Chicken **D** £7.95

Kashmiri chilli, grilled chicken cutlets, Paro's mint and plum sauce, tamarind & coriander. Delectable and eclectic. Medium.

Cottage Cheese Roll **V G D** £6.95

Stuffed pastry, sweet-spiced cottage cheese, spinach. Moreish & crispy. Mild.

Potato Chops **V G** £7.95

Breaded egg potato balls, Paro mild spice blend, Paro sauce. Fried & Hearty. Mild.

Onion Bhajis **Ve** £4.95

Bulb onions, red lentils, seasoned and fried. Crispy & Golden. Mild.

Toddy Shop Tiger Prawns £12.95

Paro's 48 spice-mix, plum tomato blend, garlic and ginger, Paro sauce. Sweet & Spicy.

King Prawn Puri **G** £12.95

Ginger-garlic, turmeric, sweet-paprika with tender puri bread. Velvety & Fluffy. Medium.

Honeyed Mango Chickpeas **Ve** £7.95

Blanched black chickpeas, mango reduction, tamarind sauce. Honeyed & Velvety. Mild.

Lamb Samosa **G** £5.95

Homemade filo pastry, Welsh grass fed lamb mince, Paro's 48 spice-mix. Crispy & Flavoursome. Medium.

Vegetable Samosa **V G** £4.95

Homemade filo pastry, five-spice mashed vegetables, Paro's spice blend. Crispy & Flavoursome. Medium.

Dum Dum Duck Masala **D** £9.95

Duck cutlets charcoal grilled, crispy-chewy, garlic-butter reduction, spiced mushrooms, smattering of black pepper. Charred and Piquant. Medium.

Meat, Game & Poultry **D**

Lamb Shank **C** £21.95

Paro's flagship. Slow-roasted lamb-leg shank, Paro's 48 spice-mix, Chilli Flakes, charred-garlic, coriander. Very Spicy & Tender.

Daadee's Chicken Naga **C D** £16.95

Curry classic, reimagined. Bone-in chicken thighs marinated in chilli-lime yoghurt, Naga chilli blend, fenugreek, cloves & coriander. Very Spicy.

Staff-Railway Curry **C** £18.95

Changes daily, stewed all-day. Paro's railway curry is what the team at Paro enjoy, with meat pieces always on the bone. Incredibly authentic. Spicy.

The House Curry **C D** £18.95

A kitchen signature. A medley of lentils (red-split, moong, chana and urad), Paro's 48 spice-mix, pineapple-butter reduction, tamarind lamb cutlets, fresh chilli seeds. Spicy, Complex and Delectable.

Nani-Jaan Chicken **C** £15.95

For grandma. Tenga curry leaves, Paro's 48 spice-mix, coriander, lemon, demerara sugar, mint, and tamarind reduction. Sweet & Sour. Medium-Spiced.

Gunpowder Lamb **C** £17.95

Paro's favourite. Welsh grass-fed lamb mince, tamarind glazed potatoes, coriander, fenugreek seeds, curry seasoning. Moreish & Recommended. Medium-Spiced.

Paro Rogan Lamb **C D** £17.95

Curry classic. Plum tomatoes, ginger-garlic, cinnamon, desi-ghee, yoghurt. Hearty & Tangy. Medium-Spiced.

Tandoori Grill **D** £25.95

Curry classic. Tandoori chicken, lamb tikka, chicken tikka and paneer tikka. Platter delight. Mild.

Lamb Chops – Black Bean Dust **D** £23.95

24-hour lime and tamarind marinade, stone flower masala rub, ginger, Paro sauce, charred garlic. Charred & Gamey. Mild.

Meat Thali **C G D** £24.95

Small pots of little delights. Lamb Rogan, Butter Chicken, Naan, Raita Yoghurt, Pickle, Bengali Daal, Basmati Rice. The Paro way.

Chicken Shashlik – Tandoori Dust **D** £19.95

Chicken Tikka Medley, turmeric & tandoori rub, sweet vinegar, Paro sauce, baked onion and peppers. Subtle & Tandoori-smoked. Mild.

Paro Butter Chicken **C D** £16.95

Great-grandfathers recipe, Bengali style. Cream, plum tomatoes, emulsified cumin butter. Golden & Rich. Medium-Spiced or Mild.

Cream Chicken Korma **C N D** £15.95

Paro mild spice blend, coconut, cream. Our award-winning classic. Mild.

Each meal you enjoy contributes to supporting impoverished communities through our charity work. Together, we've made a positive impact, donating thousands and more.

Seabass or King Prawn Kalibabu
C

£24.95


Fenugreek, stewed tomatoes, chillies, mustard, stir-fried onions and peppers. Paro's 48 spice-mix. Fiery & Silky. Very Spicy.




King Prawn Malaikari
C
N
D




£24.95

Saffron butter, sweet coconut and plum sauce, pan-fried five spice protein. Nutty & Sweet. Mild.

Five Spice Potatoes	 	£6.95
British maris piper potatoes, Himalayan salt, onion base, Paro five-spice. Flavoursome & Popular.		
Spinach and Cheese	 	£5.95
Ruby Murray classic. Salted spinach, cottage cheese, saffron butter. Rich & Buttery.		
Bengali Daal	  	£5.95
Lentil medley, tadka, slow-cooked over 12 hours. Delicious & Distinct.		
Mix Pappadum Basket		£1.50
Pappad crisps with a medley of sauces.		per person

Chicken Biryani  **£17.95**
The Indian way to enjoy rice, cooked
Paro style to be dark, smoky and
deeply flavoured. Medium.




Vegetable Bungalow Curry    **£14.95**
 Fenugreek, mace, stewed tomatoes, fried onions and peppers, chillies. Fiery & Silky. Very Spicy.



Lascari Style Curry    **£14.95**
 Vegetable medley, Paro's 48 spice-mix, plum tomatoes, green chillies, ginger-garlic. Fresh & Silky. Spicy.


Badi Maa Paneer    **£15.95**

Paro's 48 spice mix, cottage cheese, tomatoes, peppers, onions. Flavoursome and Moreish.

Spicy or Medium.

Bally Black Daal    £14.95
48 hour slow-cooked black lentils, Grandmother's spice recipe from Bally, India. Rich & Intense. Medium.

Homestyle Tumble   **£14.95**
Vegetable medley, par-boiled and pan-fried. Paro's 48
spice-mix, sweet plum sauce. Hearty & Refreshing. Mild.

Paro Paneer Grill – Tandoori Dust   **£15.95**
Daadaa's way. Turmeric and Tandoori rub, sweet vinegar, Paro sauce, baked onion and peppers. Subtle & Tandoori-smoked. Mild.

A discretionary gratuity may be added to the bill. At Paro, we can prepare classic curries upon request, and spice levels can be adjusted for the curries mentioned above; please feel free to ask if needed. Customers are required to have a minimum food dining value of £20 per person. For any other dietary requirements, including nut allergies, please notify our team, who will be more than happy to assist.