


PARO NEELAM

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

Small Plates

Bang Bang Chicken **D**

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

Honeyed Mango Chickpeas **Ve**

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

Potato Chops **V G**

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

Onion Bhajis **Ve**

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

Cottage Cheese Roll **V G D**

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

Lamb Samosa **G**

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

Vegetable Samosa **V G**

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

Dum Dum Duck Masala **D**

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

Meat, Game & Poultry

Daadee's Chicken Naga **C**

Paro's 48 spice mix, naga chilli blend, fenugreek, cloves & coriander. Passed down through generations. Very Spicy.

Lamb Shank **C**

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

Staff-Railway Curry **C**

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**

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**

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**

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**

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

Tandoori Grill **D**

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

Chicken Shashlik - Tandoori Dust **D**

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

Paro Butter Chicken **C D**

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

Cream Chicken Korma **C N D**

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

PARO NEELAM

Veg

Vegetable Bungalow Curry

Fenugreek, mace, stewed tomatoes, fried onions and peppers, chillies. Fiery & Silky. Very Spicy.

Badi Maa Paneer

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

Bally Black Daal

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

Homestyle Tumble

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

Paro Paneer Grill – Tandoori Dust

Daadaa's way. Turmeric and Tandoori rub, sweet vinegar, Paro sauce, baked onion and peppers. Subtle & Tandoori-smoked. Mild.

Biriyani & Bread

Chicken Biriyani

The Indian way to enjoy rice, cooked Paro style to be dark, smoky and deeply flavoured. Medium.

Basmati Rice

Pilau Rice

Naan

Garlic Naan

Peswari Naan (stuffed coconut)

Tandoori Roti

Whole wheat flour, tandoor cooked without oil. Crispy & Flaky, Anglo-Indian style.



Paro offers a modern interpretation of the flavours, from the region of West Bengal

Thank you for dining at Paro and making a difference.

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

A discretionary gratuity may be added to the bill. Spice levels can be adjusted for the curries mentioned above; please feel free to ask if needed. For any other dietary requirements, including nut allergies, please notify our team who will be more than happy to assist. Please note that we use genetically modified oil in our food.

PARO

The Love Affair

PARO NEELAM

Wine

PARO House Red

PARO House White

PARO House Rosé

NV Prosecco Spumante Extra Dry,
Ca' di Alte, Veneto, Italy

Beer and Cider

Kingfisher ½ Pint

Corona 330ml

Kingfisher 330ml

Peacock Cider 500ml

Heineken (No
Alcohol) 330ml

Koppaberg Mixed
Fruit Cider 500ml



Spirits (35ml)

Gin *(can be served with complimentary Indian tonic)*

Hendricks

Beefeater Dry London

Bombay Sapphire

Gordon's Pink Gin

Whisky

Glenfiddich

Southern Comfort

Jameson

Jack Daniel's

Vodka

Smirnoff

Absolut Vanilla

Absolut

Reyka

Rum

Bacardi

Malibu

Captain Morgan Dark

Captain Morgan Spiced

Tequila

1800 Blanco

Batanga Reposado

Ocho Blanco

Brandy and Cognac

Courvoisier VSOP

Hennessy



PARO

The Love Affair

PARO NEELAM

Non-Alcoholic

Still Water

Sparkling Water

Soft Drinks

Coca Cola 330ml

Lemonade

Coca Cola Diet 330ml

Ginger Ale

Coca Cola Zero 330ml

Soda Water

Fanta Orange 330ml

Ginger Beer 275ml

Sprite 330ml

Sparkling Elderflower

Lassi and Juice

Mango Lassi

Orange, Mango,
Pineapple, Cranberry
or Apple



Tipples and Cocktails

Nana No Permit Negroni

There was a time in India a permit was needed for alcohol, Grandads never carried one.

Gin, Campari, Rosso Vermouth

Aap Ke Aperol Spritz

Sweet and Citrusy, a sophisticated refreshment.

Aperol Apperitivo, prosecco, soda water, orange

Dadi's Daiquiri

'log kya kehenge' – dadi doesn't care xx.

Rum, lime juice, Paro's sugar syrup

Madamji's Margherita

The recipe from the village's headmaster herself.

Tequila, lime juice, orange liquor

Alcohol Free

Chandramukhi

Elusive and enchanting, like the mistress herself.

Orange juice, lemonade, grenadine syrup, cherry

Paro's Parineeta

Refreshing and adored by many.

Sparkling elderflower, apple juice, pomegranate, rosemary

