



Celebrate Christmas Day at Paro – A Festive 3-Course Feast for Just £39.95

Available exclusively on December 25th

This Christmas, step into the warm glow of Paro, right in the heart of Covent Garden, and enjoy one of the best-value Indian dining experiences in London this festive season.

For just £39.95, delight in a three-course Christmas menu, complete with a complimentary house drink, choose from beer, wine, or a soft drink, all served with the elegance and class that defines Paro.

✦ Your Festive Experience Includes:

A beautifully crafted starter

A flavour-packed main course

A sweet finale with your choice of Mango or Pistachio Kulfi

Whether you're celebrating with loved ones or treating yourself, make this Christmas Day one to remember with bold flavours, heartfelt hospitality, and unbeatable value.

Only available on December 25th

Our kids menu is still available for children under the age of 10, allowing a festive children experience, for just £12

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 V

Vegetable Bungalow Curry Ve C D

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

Badi Maa Paneer C D D

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

Bally Black Daal C D D

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

Homestyle Tumble Ve D

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

Paro Paneer Grill – Tandoori Dust D D

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

Biriyani & Bread

Chicken Biriyani D

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

Basmati Rice Ve

Pilau Rice V D

Naan G D

Garlic Naan G D

Peswari Naan G N D

(stuffed coconut)

Tandoori Roti Ve G

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.