



Breads and Rice

STEAMED RICE Steamed basmati rice	£3.50
PILAU RICE Saffron flavoured basmati rice	£3.95
MUSHROOM AND GARLIC RICE Sautéed garlic and mushroom basmati rice	£5.95
SIZZLING RICE Lemon, chilli, garlic and spring onions	£5.95
KEEMA RICE Minced lamb lightly spiced, cooked with basmati rice	£5.95
COCONUT RICE Real shredded coconut stir-fried with basmati rice	£5.95
SPECIAL RICE Egg and pea flavoured basmati rice with small diced caramelised onions	£5.95
PLAIN NAAN Piping hot naan bread fresh from the clay oven	£3.95
KEEMA NAAN Freshly baked naan bread filled with minced meat	£5.95
PESHWARI NAAN Freshly baked naan bread filled with coconut	£5.95
GARLIC NAAN	£5.95
TANDOORI ROTI Traditional Indian thin flat bread cooked in the tandoori oven	£3.95
CHAPATI Traditional Indian thin flat bread	£2.95
CHIPS	£3.95

Biryani

A traditional aromatic pot of saffron infused rice prepared with various spices, garnished with coriander and fried onion. Served with a vegetable curry sauce

CHICKEN OR CHICKEN TIKKA BIRYANI	£13.95
LAMB OR LAMB TIKKA BIRYANI	£14.95
PRAWN BIRYANI	£14.95
KING PRAWN BIRYANI	£16.95
VEGETABLE BIRYANI	£12.95
SPECIAL BIRYANI Combination of chicken, lamb and prawns	£16.95
MADRASI BIRYANI Combination of chicken tikka, keema, garlic, green chillies and spring onion	£15.95



Favourites

	<i>Duck</i>	<i>Vegetable</i>	<i>Chicken</i>	<i>Beef or Lamb</i>	<i>Prawn or Fish</i>	<i>King Prawn</i>	<i>Jumbo King Prawn</i>
MEDIUM CURRY	£15.95	£10.95	£11.95	£12.95	£12.95	£15.95	£16.95
MADRAS 🌶️	£15.95	£10.95	£11.95	£12.95	£12.95	£15.95	£16.95
VINDALOO 🌶️🌶️	£15.95	£10.95	£11.95	£12.95	£12.95	£15.95	£16.95
BHUNA	£15.95	£10.95	£11.95	£12.95	£12.95	£15.95	£16.95
DOPIAZA	£15.95	£10.95	£11.95	£12.95	£12.95	£15.95	£16.95
PATHIA	£15.95	£10.95	£11.95	£12.95	£12.95	£15.95	£16.95
DHANSAK	£15.95	£10.95	£11.95	£12.95	£12.95	£15.95	£16.95
PASSANDA	£15.95	£11.95	£11.95	£12.95	£12.95	£15.95	£16.95
JAL PIAZI 🌶️	£15.95	£11.95	£11.95	£12.95	£12.95	£15.95	£16.95
BALTI	£15.95	£10.95	£11.95	£12.95	£12.95	£15.95	£16.95
MASALA	£15.95	£11.95	£11.95	£12.95	£12.95	£15.95	£16.95
KORMA	£15.95	£10.95	£11.95	£12.95	£12.95	£15.95	£16.95
ROGAN JOSH	£15.95	£10.95	£11.95	£12.95	£12.95	£15.95	£16.95
SAAG	£15.95	£10.95	£11.95	£12.95	£12.95	£15.95	£16.95



Our Dishes

All of our dishes can be made to suit your individual requirements. Please speak to a member of staff whilst placing your order.

Allergies and Dietary Requirements

Please inform a member of staff if you have any dietary requirements.

CHRISTMAS DAY

Papadoms & Chutneys | Any Starter
Any Main Dish | Rice or Naan
Indian Dessert | Choice of Drinks
Gulab Jamun with Ice Cream Tia Maria 25ml, Disaronno 25ml

BOOKINGS NOW BEING TAKEN

Times Available:
12:00pm | 3:30pm | 6:30pm | 8:30pm

£44.95 PER PERSON
(Children may order from our regular menu)



Menu

Hatti

Elephants incredible capacity for knowledge, understanding, learning and insight, they have proved to be most useful to human beings. It has been supposed that India was the first place in which elephants started to become trained for domestic purposes. The Mughal empire was created by a series of victories in battle. Unlike other empires and armies, the Mughals did not rely solely on horses for their cavalry, they used large elephants.

We at Hatti restaurant have created a new form of cuisine which takes us to a different dimension in terms of quality. We strive to make the right impression with all our clientelle.

Our head chef has over 30 years of culinary experience and mastered his skills in the native India. With his unique ideas we have a lot to introduce from our sublime starters to our magnificent main courses to our vibrant vegetarian options and our sensational sea food section.

Creating these fabulous dishes using fresh produce we aim to make our cuisine as fresh as it can be. We encourage all customers to try something unique to what you would normally have.



Poppadums and Condiments

POPPADUM	£1.00
SPICY POPPADUM	£1.00
HATTI CONDIMENT TRAY	£6.00 OR £1 EACH
Onions, Guzumba, Mango, Lime Pickle, Sweet Chilli, Mint, Coconut, Spicy Mango, Sweet & Sour Chilli	
CHUTNEY TRAY	£3.95 OR £1 EACH
Onions, Mango, Mint, Coconut	

Starters

CHICKEN OR ALOO OR CHANA CHAT	£5.95
Marinated chicken / potato / chickpeas cooked in a sweet & sour sauce with medium spices	
GARLIC CHICKEN OR LAMB TIKKA	£5.95
Marinated in garlic, ginger and hung yoghurt, cooked in clay oven and served with salad	
TANDOORI SPICED LAMB CHOPS	£7.95
Spiced lamb chop with a touch of herb and yoghurt, makes a delicious combination	
SEEKH KEBAB	£6.95
Minced lamb kebab with exotic spices, tri colour peppers and coriander cooked in clay oven	
MEAT OR VEGETABLE (V) SAMOSA	£4.95
Spicy mixed vegetables or meat wrapped in a crispy fried pastry case	
TANDOORI DELIGHT	£8.95
A mixed platter of chicken tikka, lamb chop, seekh kebab and lamb tikka	
DUCK TIKKA	£6.95
Duck marinated in garlic, ginger and hung yoghurt, cooked in clay oven and served with salad	
BHUNA KING PRAWN PURI	£7.95
King prawns simmered in light spices	
CHICKEN OR LAMB OR PRAWN BHUNA PUREE	£5.95
Chicken or Lamb or Prawn simmered in light spices	
ONION BHAJEE (V)	£4.95
Seasoned onion battered with gram flour and fried in butter, served with tamarind chutney	
SWEET CHILLI PANEER STIR FRIED (V)	£5.95
Homemade cottage cheese sautéed with green chillies, peppers and onions	
CHICKEN PAKORA	£5.95
Sliced chicken tikka dipped in special sauce & deep fried	
HANIALI TIKKI (V)	£5.95
Potato patties mixed with green vegetables and shallow fried	
MALAI KUFTA	£5.95
Homemade Indian style meatballs prepared then pan cooked in the chef's own cheese, yoghurt and creamy lemon zest sauce	
KEBAB COCKTAIL	£6.95
Assortment of seekh kebab, chicken tikka and lamb tikka cooked in a creamy caramelised onion sauce	
SALMON TIKKA	£8.95
Marinated in special spices and cooked in the tandoor	
HATTI PLATTER FOR TWO	£26.95
2 pcs onion bhajee, 2 pcs lamb chops, 2 pcs seekh kebab, 2 pcs chicken tikka, 2 pcs vegetable samosa	
HATTI PLATTER FOR FOUR	£56.95
4 pcs onion bhajee, 4 pcs lamb chops, 4 pcs seekh kebab, 4 pcs chicken tikka, 4 pcs vegetable samosa	



Chef's Specials

ANY OF OUR SPECIALS ARE AVAILABLE IN KING PRAWN OR DUCK - KING PRAWN ADDITIONAL £4.00 - DUCK ADDITIONAL £2.00

MURGI MASALA	£14.95
A modern day twist on the nations favourite	
KARAHI	CHICKEN TIKKA £12.95 LAMB TIKKA £13.95
Cooked with sliced onions, sliced ginger capsicum, tomatoes, fresh herbs and special Karahi spice - crushed coriander seeds, garam masala and yoghurt	
BUTTER CHICKEN (CHEF'S TANDOORI SPECIAL - NEW)	£12.95
Tandoori grilled chicken tikka prepared in a rich tomato and butter gravy scented with kasoori methi	
SHATKORA 1	CHICKEN TIKKA £12.95 LAMB TIKKA £13.95
Cooked with Indian citrus fruit for a bitter, tangy flavour. A lightly spiced dish recommended with rice	
NAGA 111	CHICKEN TIKKA £12.95 LAMB TIKKA £13.95
Extremely hot curry, made with the famous naga chilli	
GARLIC CHILLI BAHAR 11	CHICKEN TIKKA £12.95 LAMB TIKKA £13.95
Hot curry with green chillis and garlic	
MAHARAJAH BHUNA	£13.95
Chicken tikka cooked with minced meat	
NORTH INDIAN GARLIC CHILLI 11	CHICKEN TIKKA £12.95 LAMB TIKKA £13.95
Cooked in fresh garlic and chilli sauce with caramelised onions	
ACHARI	CHICKEN TIKKA £12.95 LAMB TIKKA £13.95
Infused with exclusive special pickle and mustard seeds with a modern contemporary twist	
LAMB CHOP BHUNA	£16.95
With chef's special spice	
SHASHLIK BHUNA	£16.95
With onions and peppers, medium hot	
MIRCHI DUCK 1	£15.95
Duck cooked with green chillies, onion, garlic, ginger and fresh coriander	
SALMON BHUNA	£16.95
Marinated garlic salmon filled, cooked in special bhuna sauce and spring onions	
TANDOORI ROASTED JHINGA (NEW)	£15.95
Tandoori cooked king prawns on the shell infused in mild sauce with coconut and cream	

House Specials

LAMB MALABAR 1	£13.95
Braised spring lamb cooked in scented aromatic spices, Kashmiri chilli and rich keema	
HARYALI MURGH	£13.95
Chicken baked in a marinade of spinach, mint and pureed coriander. Served in a creamy sauce	
METHI	CHICKEN TIKKA £12.95 LAMB TIKKA £13.95
Cooked in a medium spiced thick sauce with fenugreek leaves	
MIXED CURRY	£13.95
Chicken, lamb and prawn with chef's special sauce	
RELISH GOSHT 11 (NEW)	£14.95
Tender chunks of lamb flambéed in hot olive oil then cooked in a thick and spicy tomato, garlic and coriander sauce	
SHAHI LAMB (NEW)	£14.95
Lean and tender lamb pieces cooked in a mild sauce made from coconut milk, ground spices and a hint of fresh garden mint	
LAMB SHANK	£16.95
Lamb shank cooked with chef's special spices with peppers and onions in a rich keema based sauce	
MACHLI BHUNA	£13.95
Succulent pieces of tilapia fish fried with chef's special spices in a bhuna style sauce	

Tandoori Specials

CHICKEN TIKKA MAIN	£10.95
Chicken marinated mix in tandoori spices	
LAMB TIKKA MAIN	£12.95
Lamb marinated mix in tandoori spices	
TANDOORI CHICKEN	£10.95
Spring chicken on the bone marinated in traditional spices, grilled in clay oven. 2 pieces	
TANDOORI MIXED GRILL	£17.95
Selection of chicken, lamb chops, seekh kebab and tandoori chicken, served with naan	
CHICKEN SHASHLIK	£13.95
Tender pices of chicken marinated in specially selected spices, barbecued in clay oven with onions and mix peppers	
SALMON TIKKA MAIN	£16.95
Marinated in special spices and cooked in the tandoor	



Shaakahari Vegetarian Sides

PANEER KADHAI	£5.95
Homemade cottage cheese with diced peppers, onions, tomatoes and special kadhahi spice	
PANEER MAKHANI (NEW)	£5.95
Paneer chunks tossed in olive oil, cooked in natural honey. Sauce consists of cream and plum tomatoes, garnished with coriander. Sweet and creamy	
SAAG PANEER (CREAMY)	£5.95
Cottage cheese cooked with spinach, tempered with garlic and cumin seeds	
BHINDI DO PIAZA	£5.95
Okra tossed in a pan with chopped onion and garlic	
MUSHROOM HARA PYAZ	£5.95
Button mushrooms cooked with onion and tomatoes, flavoured with spring onions and fresh garlic	
SAAG BHAJI (DRY)	£5.95
Home style spinach tempered with garlic and whole red chilli, served dry	
DAL TADKA	£5.95
Yellow lentils tempered with cumin seeds and tomato	