



ERIKI INDIAN RESTAURANT
HOME DINING

order online at

www.home-dining.com

020 7722 0606

FREE DELIVERY*

REVIEWS

London 2009/2010 Michelin Guide

“ A calm and relaxing venue, in spite of the bright interior set off by vivid red walls. Obliging service of carefully presented, flavoursome dishes from southern India.”

Hardens 2010

Food = (1) Exceptional
Service = (1) Exceptional
Ambience = (3) Good

Only three Indian restaurants in London have achieved a 1,1,3 rating.

“ The location is “unexciting” and the décor “ordinary”, but this Swiss Cottage Indian has won a formidable following, thanks to its “fantastic” service and its “sensational” cuisine – “better than Benares, and half the price!”

Square Meal 2009/2010

“ A neighbourhood Indian with a difference, ERIKI produces an imaginative repertoire of dishes that spans the subcontinent from the Punjab to Goa & Chennai (Madras). Standards are kept high by a head chef who has seen service at Red Fort. The spacious dining room is modern & comfortable, enlivened by bold primary colours. Creative seafood starters run from stir-fried calamari rings with Kerala spices to steamed juicy scallops with a hint of garlic. Masala dosa (a crisp stuffed pancake served with coconut chutney) is popular with vegetarians; fish-eaters get their kicks from whole pomfret (marinated in ginger & garlic, then roasted in the tandoor);& rich murgh xacuti from Goa is a winner with poultry fans. Mango milk pudding finishes things off nicely.”

Time Out

A trusted destination for proper Indian cooking, Eriki is unsurprisingly popular with nearby British Asians and old India hands. It's a spacious venue, tastefully furnished with chunky wooden furniture, framed fabric hangings, and warm maroon hues - as stylish as it is warmly inviting. Although the menu is predominantly North Indian, its nods to regional cuisine deliver tasty and authentic results. A starter of mini masala dosai, filled with mustardy crushed potatoes, worked well with a dollop of pounded coconut chutney: shame there wasn't any sambar to accompany this classic dish. Butterflied, crumbed and fried amritsari prawns were delectable for their robust garlicky flavour. Main courses were just as winsome. Murgh makhani palak, the Punjabi inspiration for chicken tikka masala, was fabulous; seared chicken morsels, succulent and smoky, were complemented by a moat of delectable buttery tomato masala. Equally enjoyable, kashmiri roghan gosht boasted meltingly tender meat. The distinctive curry, scented with cardamom, was emboldened by a caramelised onion base. Only the peri peri sea bass sizzler disappointed. Its tomatoey sauce, spiked with chilli and sweet cinnamon, was let down by saltiness. Service is exemplary: attentive, knowledgeable and friendly ★★★★★

SHURWAT (Starters)

MURGH MALAI TIKKA £6
Tender pieces of chicken marinated with garlic, yoghurt and spices, delicately grilled in the tandoor

MURGH KALIMIRCH
PANKHI KEBAB £6
Plump juicy chicken breast marinated overnight in a spiced yoghurt tumeric marinade, encrusted with crush black pepper and cooked in the tandoor

KHAS LAMB & MINT
SHEEKH KEBAB £6
Tender lean lamb mince with mint leaves and garam masala grilled in the tandoor and served with a mint sauce

CALAMARI MIRCH FRY £7
Ocean calamari rings stir-fried with onions and pure kerala spices served on a leafy salad

LASOONI SALMON TIKKA £7
Chunks of sea fresh salmon marinated with garlic, delicately spiced and cooked over coal

SCALLOPS HARIYALI £7
Large juicy ocean scallops steamed with a hint of garlic and served in a curried green herb sauce

JINGHA AMRITSARI £7
Punjabi style crisp garlic flavoured prawns

SHURWAT (Vegetarian Starters)

DAHI BATATA PURI £4.50
Small light pastry cases filled with potatoes, yoghurt, chick peas and drizzled with home-made chutneys and gramflour sev

MASALA DOSA £4.50
A popular pan crepe from Madras. White lentils and rice pan crepe filled with a spicy potato filling served with a coconut chutney

PALAK PYAZ PAKORA £4.50
A medium spicy onion and spinach bhaji served with a mango sauce

SUBJI SHINGORA £4.50
Crisp fried pastry filled with vegetables and selected spices, served with a tamarind chutney

KHAS TANDOORI ALOO £4.50
Baby potatoes marinated with tandoori spices and flame grilled in the tandoor

VEGETARIAN PANORAMA £6.50
A selection of five vegetarian starter

KHAANE KHAAS
(Main Course)

MURGH MAKHAN PALAK £10

A classic dish from Delhi, large morsels of chicken marinated in tandoor spices, simmered in a buttery tomato sauce with shredded spinach

MURGH XACUTI £10

Rich chicken curry from Goa with individually roasted ground spices, which contribute to its unique flavor

PISTACHIO MURGH KORMA £10

Delicately flavoured slices of chicken breast with a pistachio sauce and flavoured with mild spices

MURGH LABABDAR £10

Tender chicken breast chunks cooked with herbs and spices blended into a rich tomato based sauce

SAAG GOSHT £10

Tender lamb pieces cooked with fresh baby spinach and methi (fenugreek) leaves with medium curry spices

KOH-E-ROGAN JOSH £10

A classic Kashmiri curry cooked with diced lamb in a rich onion and tomato sauce with selective spices

GOSHT ALOO SIMLA MIRCH £10

Tender pieces of lamb with potato cooked with paprika, mixed peppers, garlic and garam masala

LUKHNOWI LAMB CHOP MASALA £11

Four tender lamb chops in a spicy lukhnowi masala with denghi mirch, ginger and fresh lime

HANDI GOSHT DUM BIRIYANI £11

Succulent lamb pieces and Himalayan basmati rice cooked in a copper handi, flavoured with saffron and whole spices served with cucumber raita

SUBJI (Vegetarian)

SHAHI PANEER MAKHANI £7.50

Cubes of home-made cottage cheese simmered in a buttery tomato sauce with kasturi methi

KADAI METHI PANEER £7.50

Home-made cottage cheese tossed with kasturi methi, mixed peppers and kadai masala

KURKURI BHINDI MAKAI JAIPURI £7.50

Crispy green okra and baby sweet corn tossed together with rich kadai spices

CHENNAI ALOO BHAJI £7.50

A popular potato preparation from Southern India. Potatoes cooked with onions, tomatoes, ginger and curry leaves

MILONI KADAI SUBJI £7.50

Garden fresh mix vegetable tossed with kadai spices

NAVRATAN KORMA £7.50

The above with a tomato based sauce

- DAHI BAIGAN** £7.50
Fresh aubergines roasted and simmered in a tangy yoghurt sauce tempered with panch poran
- KHATA MEETHA BAIGAN** £7.50
Fresh aubergines cooked Punjabi style with kadai masala & denghi mirch.
- KHUMB PALAK** £7.50
Fresh baby spinach leaves and button mushrooms sautéed with medium spices
- MUSHROOMS KADAI MASALA** £7.50
Fresh & tender baby mushrooms cooked with fine ground spices, fresh ginger and lime
- GOBI MATTAR** £7.50
Fresh cauliflower florets, garden peas with fresh herbs and spices
- KABULI CHANA MASALA** £7.50
Chickpeas cooked in an onion and tomato based sauce with garam masala
- MASALA TADKA DHAL** £6.50
A supreme mix of yellow lentils tempered with mustard seeds, ginger, green chillies and fresh coriander
- KALI DHAL** £6.50
A select mix of black and brown lentils with a ginger, green chilli, tomato and fresh onion base, topped with fresh cream.
- VEGETABLE BIRIYANI** £9
Garden fresh vegetables of the day and Himalayan basmati rice cooked in a copper handi, flavoured with saffron and whole spices served with a cucumber raita
- CUCUMBER RAITA** £3
Churned yoghurt with chopped cucumber
- GREEN KUCHUMBER SALAD** £4
A mixture of onions, tomatoes, cucumber, green chillies and fresh coriander
- TANDOORI KHAZANA**
(Traditional Clay Oven Cuisine)
- TANDOORI MURGH** £9.50
Plump juicy chicken marinated in yogurt with ground spices and grilled in the tandoor
- SARSON CHAAP** £10
Tender lamb chops marinated with grain mustard, ginger and Kashmiri mirch cooked to perfection in the tandoor
- SEA BASS PERI PERI SIZZLER** £12
Sea fresh Sea Bass fillets marinated with peri peri spices and served in a sizzling hot masala sauce
- SAMUNADRI RAJA JINGA** £15
Ocean king prawns prepared in a special marinade of yogurt, ginger and garam masala
- TANDOORI POMFRET** £16
A large Indian fish marinated with ginger and garlic, slowly roasted to perfection
- TANDOORI SAMPLER** £12
An assortment of murg, murg tikka, lamb chop, king prawn and sheekh kebab
- PANEER PUDINA SOLA** £7
Large cubes of homemade cottage cheese stuffed with mint chutney and marinated with tandoori spices

SAMUNDER ZAIKA (Fish)

GOA FISH CURRY £10
A medium spicy cod fish curry with kokum and fresh coconuts

MALABAR SEAFOOD MASALA £11
An array of seafoods simmered in a tangy sauce originating from the Malabar coastline

MALVANI HARA PRAWN CURRY £10
Large Ocean prawns in coastal spices with fresh green herbs, black pepper and green mango

KING PRAWN AMOT TIK £12
Ocean King prawns shelled and simmered in a medium tomato sauce with kokum and tamarind

PRAWN BIRIYANI £11
Succulent prawns and Himalayan basmati rice cooked in a copper handi, flavoured with saffron and whole spices

CHAWAL, ROTIAN (Rice & Breads)

ZAFRANI PILAU RICE £3.50
Saffron flavoured Himalayan basmati pilau rice

STEAMED BASMATI RICE £3.25
Long grain Himalayan basmati rice

KULCHA'S £3
Cheese Fruit & Nut
Garlic Onion
Lamb Chilli

NAAN £2.50
Traditional Indian bread baked in the tandoor

PUDINA LACHA PARATHA £3
Fresh mint paratha baked in the tandoor

MALABARI TAWA PARATHA £2.50
Crisp buttery layered bread, pan fried on a griddle

PALAK METHI ROTI £2.50
Wholemeal flour, fenugreek and spinach rolled roti

ALOO PARATHA £3
Gently spiced bombay potato layered in crisp wholemeal roti

MISSI ROTI £2.50
Gram flour with fine spices rolled roti

TANDOORI ROTI £2.25
Wholemeal unleavened tandoori bread

NB - Some dishes may contain nuts or traces of nuts.

MEETHE SAPNE (Desserts)

GAJAR HALWA £4.50

Home made warm dessert with fresh grated carrots and milk, served with pistachio kernals

PHIRNI (Kheer) £4.50

A traditional dessert from the Indian subcontinent; a home-made rice pudding flavoured with Cardamoms and garnished with crushed pistachio

GULAB JAMUN £4.50

Succulent milk balls served in a cinnamon and pistachio flavoured syrup

WINE & BEER

BEER

Cobra 330ml £2.50

Cobra 660ml £4.50

WINES

Red Wine

The Italian Job Fruity Red £10

White Wine

The Italian Job Crisp Fruity White £10

Rose Wine

The Italian Job Blush Rose £10

NB - Some dishes may contain nuts or traces of nuts.

OUR MISSION

ERIKI Home Dining brings to your home, office, hotel or function room freshly cooked and carefully packaged food directly from the highly acclaimed, ERIKI, Indian Restaurant. It is my aim to ensure that delivery is within 60 minutes unless stated otherwise at the time of your order.

Order online at
www.home-dining.com

We look forward to receiving your order and promise you a fantastic Home Dining experience

Regards,
Sat Lally
Founder & Managing Director

HOME DINING DELIVERY TIMES

10% Discount off all Home Dining order collection

6pm-10.30pm every day
(last order 10pm)

We accept all major Credit Cards
We do not accept cheques

We reserve the right to refuse service

Having a party?

We can provide food especially for your function with a timed delivery and ready to eat presentation.

Outdoor/Wedding Catering undertaken

ERIKI INDIAN RESTAURANT
HOME DINING

FREE DELIVERY on all orders over £20*

Lookout for special weekly offers

4-6 Northways Parade Finchley Road
Swiss Cottage London NW3 5EN
Tel: 020 7722 0606

E&OE. We reserve the right to amend pricing at any time.