



**"Authentic and exotic Indian flavours with a Western connection
– where East meets West"**

At Holi & Bhang, our philosophy is to bring you a sensation and experience of India through authentic and traditional Indian flavours.

Our head chef, Pankaj, born in the Himalayan foothills of Shimla, whose training and degree at the esteemed University of Orissa in India led him to a position at the highly-acclaimed Michelin restaurant, Esphahan, at the 5 star Oberoi Amarvilas Hotel in Agra, home of the Taj Mahal, and renowned for its specially curated gourmand menu with recipes passed down from the Mughal Emperors. Ranked second in Asia and 5th in the World by travel and leisure, worlds best awards, readers survey 2010.

From there, Pankaj broadened his experience in select international restaurants allowing various influences to develop his innovations on Indian cuisine to provide a modern and European blend of style and presentation to traditional Indian dishes.

Our restaurant manager and consultant, Urvesh, from the esteemed University of Mumbai with a degree in Hospitality, made a friendship with Pankaj many years ago and using his natural charm persuaded Pankaj to leave his base in London and assist with opening our very individual and totally unique restaurant in Durham City, Holi & Bhang.

Situated within the inspiring building and grounds of Farnley Tower Guest-house, we wish you a very special culinary experience.

Amüsè Bouchè

(Check with staff member for allergies)

Appétisèr

Assorted Mini Papad and Relish

£1.95 (per person)

Soup & Salad

Dal Shorba with Baby Garlic Naan 🍴 (v) £4.95

Curry leaves and coconut milk infused lentil broth

Green Salad 🍴 (v/vegan) £4.45

Tender salad leaves tossed with cucumber, cherry tomatoes, red onion, mixed bell peppers, pomegranate kernels with honey and mustard dressing

Nawabi Murgh Salad 🍴 £5.95

Tender salad leaves tossed with cucumber, cherry tomatoes, red onion, mixed bell peppers, pomegranate kernels with honey and mustard dressing

🍴 Medium 🍴🍴 Hot 🍴🍴🍴 Extra Hot

Menu items may contain or come into contact with WHEAT, EGGS, NUTS, FISH, SHELL FISH AND MILK.



Piyazi 🌶️ (v/vegan) £3.95

Crispy spiced onion spinach and gram flour fritters.

Samosa 🌶️ (v/vegan) £4.45

Pastry pyramids stuffed with spiced potatoes and green peas.

Paneer Tiranga Tikka 🌶️ (v) £4.95

Silken Paneer marinated in spiced hung curd stuffed with sweet and sour stuffing, grilled with onions and peppers in tandoor.

Gun Powder Kekra 🌶️🌶️ £7.95

Crispy fried Soft shell crab coated with gunpowder spices

Salmon Dilbahar 🌶️ £6.95

Medallion of Scottish salmon marinated in dill infused hung curd grilled to perfection.

Sunehra Jhinga 🌶️🌶️ £6.95

King prawns marinated with Lemon grass and red chili paste finished in tandoor.

Murgha Tikka 🌶️🌶️ £5.95

Chicken tikka marinated in exotic spice concoction to tingle your taste buds.

Murgh Malai 🌶️ £5.95

Morsels of Chicken breast marinated in mace and Cardamom infused creamy cheese

Reshmi Kebab 🌶️ £5.45

Delicately spiced chicken mince grilled in tandoor.

Adraki Pasliyan 🌶️ £6.95

Tender French trimmed lamb chops marinated with hint of ginger and Awadhi spices cooked to perfection.

Shikampoor Kebab 🌶️ £5.95

Melt in the mouth pan fried lamb mince and roasted gram patty.

🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️ Extra Hot

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Şamündari Khāzanā

Sarson Baata Salmon 🌶️ £12.95

Salmon fillet poached in mustard infused spiced sauce.

Goan Fish Curry 🌶️ £10.95

Seabrim cooked in spicy coconut, onion and red chili sauce tempered with curry leaves.

Jhinga Kaali Mirch 🌶️ £12.95

King prawns cooked in mouthwatering combination of tomatoes, green chilies and mixed peppers.

Malabari Jhinga 🌶️ £12.95

Curry leaves and mustard infused coconut and tomato sauce.

Murgh

Kozi Kari Chettinad 🌶️ £10.95

South Indian delicacy of tender chicken breast cooked in onions and Tellicherry peppers based spiced concoction.

Murgh Makhani Masala 🌶️ (n) £11.95

Classic north Indian chicken curry.

Murgh Banjara 🌶️🌶️ £11.95

Fiery chicken curry cooked with red chilies.

Murgh Badami Khurma 🌶️ £11.95

A classic Awadhi chicken preparation made with almond paste, yoghurt and saffron cream.

🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️ Extra Hot

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Gosht

Hariyali Gosht 🌶️ £12.95

Tender lamb cooked with baby spinach

Indian Railway Lamb Curry 🌶️🌶️ £12.95

Classic lamb curry cooked with potatoes in curry leaf scented Coconut gravy remnant of The Raj.

Gosht Rogan Josh 🌶️ £12.95

Traditional Kashmiri lamb dish cooked with tomatoes flavored with fennel seeds and dry ginger.

Laal Maans 🌶️🌶️🌶️ £12.95

Specialty from state of Rajasthan where lamb meat is cooked with fiery dry chilies & Cloves.

The Classic Collection

Madras/Bhuna/Vindaloo/Jalfrezi/Dhansak/Patia

Chicken £9.95

Lamb £11.95

King Prawns £12.95

🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️ Extra Hot

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Our Signature Dishes

Nalli Sikandari 🌶️ 🌶️ £16.95

Slow cooked lamb shank flavoured with roasted Cumin glazed with red wine infused sauce.

Murgh Kesri Pasanda 🌶️ £14.95

Chicken breast stuffed with mince and nuts flavoured with Saffron.

Jardaloo Ma Batak 🌶️ 🌶️ (n) £15.95

Duck breast cooked with tamarind, apricot sauce sprinkled with straw potatoes.

Meen Moille Moille 🌶️ 🌶️ £14.95

Fresh seabrim fillet poached in coconut milk.

Subzi Kofta 🌶️ (v) £12.95

Mix vegetable dumplings smothered in basil and tomato sauce.

Hyderabadi Biryani 🌶️ 🌶️

Aromatic basmati rice layered with choice of:

Chicken £13.95

Lamb £14.95

King Prawns £15.95

Vegetables £11.95

served with Raita and Salan.

🌶️ Medium 🌶️ 🌶️ Hot 🌶️ 🌶️ 🌶️ Extra Hot

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Thali

Traditional Indian meal served in a plate called Thali it is a well-balanced meal made up of various dishes.
Idea behind Thali is to offer six different flavours of salt, sweet, bitter, sour, astringent and spicy
on one single plate.

Bhang Thali £18.95

A complete meal with chef's selection of non vegetarian and vegetable dishes
served with choice of Poori / Roti / Naan.

Holi Thali £15.95

A complete meal with chef's selection of vegetarian dishes
served with choice of Poori / Roti / Naan.

Subzi

Paneer Makhani 🌶️ (v) (n) £8.95

Silken Paneer tikka cooked in creamy Makhani sauce.

Makki Khumb Mutter 🌶️ (v) £8.95

Corn kernels, garden peas and button mushrooms cooked in creamy Makhani sauce.

Aloo Udaigiri 🌶️🌶️ (v/vegan) £8.95

Baby potatoes tossed with mustard seeds and curry leaves.

Bhindi Jaipuri 🌶️🌶️ (v/vegan) £8.95

Crispy fried okra tossed with onions and fresh coriander.

Chana Masala 🌶️🌶️ (v/vegan) £8.95

Chickpeas cooked in spiced onions and tomato sauce.

Saag 🌶️ (v) £8.95

Tender spinach cooked with choice of Paneer / Mushrooms / Potatoes.

Tadka Dal 🌶️ (v/vegan) £7.95

Lentils tempered with garlic, cumin and coriander.

🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️ Extra Hot

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Sides & Sundries

Steamed Basmati Rice (v/vegan) £2.95

Saffron Pulao (v) £3.45

Tandoori Roti (v/vegan) £2.95

Naan (v) £2.95

Garlic Naan (v) £3.45

Peshawari Naan (v) (n) £3.95

Chili Cheese Naan 🌶️ (v) £3.95

Lachha Pratha (v) £3.95

Cucumber and Mint Raita (v) £1.95

Desserts

Gulab Jamun (v) £3.50

Traditional doughnuts soaked in saffron syrup served hot with vanilla ice cream.

Gajarella (v) (n) £3.50

Carrots, nuts & Cardamom infused dessert served hot with vanilla ice cream.

Kulfi (Malai/Mango/Bhang) (v) (n) £2.95

Classic Indian frozen dessert made with evaporated milk and nuts.

Rasmalai (v) (n) £3.50

Melt in the mouth cottage cheese dumplings soaked in creamy reduced milk with cardamom.

🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️ Extra Hot

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