
G U P . S H U P .

S P I R I T & S P I C E

A L A C A R T E M E N U





SMALL PLATES

WE RECOMMEND TWO DISHES PER PERSON

ASSORTED PAPAD & CHUTNEY VG PAN-INDIAN	5.00
VEGETABLE SAMOSA VG A classic yet unforgettable dish, punjabi filo pastry filled with a savoury mixture of green peas & potatoes DELHI, NORTH INDIA	6.00
CHICKEN LOLLIPOPS Crisp marinated chicken served with garlic & chilli mayo DELHI, NORTH INDIA	9.00
VEGETABLE BHAJI VG GF Crisp & golden-fried mixed vegetable fritters, bursting with flavours, perfect for snacking DELHI, NORTH INDIA	5.40
CHILLI PANEER V Tender paneer cheese tossed in a flavourful blend of soy, sweet & sour sauce, creating a fusion of tastes INDO-CHINESE	6.50
AVOCADO CHAAT V Smashed avocado paired with crisp wafers, chickpeas, tangy tamarind, sweet yoghurt & vibrant pomegranate seeds for a refreshing chaat experience SHIMLA, NORTH INDIA	8.20
ALOO TIKKI V GF Potato patty crowned with spiced chickpea, yoghurt, mint & tamarind chutney DELHI, NORTH INDIA	6.50
CHICKEN WINGS GF Savour the flavours of our homemade recipe, marinated chicken wings with a zesty garlic & chilli mayo dip SEVEN SISTERS, NORTH EAST INDIA	6.50
PAPDI CHAAT V A tantalising blend of crunchy wafers, chickpeas, tangy tamarind, sweet yoghurt & juicy pomegranate seeds LUCKNOW, NORTH INDIA	6.50
CHILLI CHEESE TOAST V Cheddar melt served on sliced white with green chilli & garlic to add a little spice to your day MUMBAI, MAHARASHTRA	6.00

GRILLS

PANEER TIKKA V GF Paneer tandoored & charred with vibrant peppers for a delightful smoky flavour PUNJAB, NORTH INDIA	6.50
LAMB SEEKH KEBAB GF Succulent lamb mince blended with home-ground spices, green chilli & earthy flavours NORTH WEST FRONTIER REGION, NORTH INDIA	9.50
CHICKEN TIKKA GF Savour the timeless charm of our chicken tikka with garam masala, cumin & chill PUNJAB, NORTH INDIA	7.20
MURGH MALAI GF A gentle escape from the spice, chicken chargrilled in tandoor, cream cheese, coriander & cardamom NORTH WEST FRONTIER REGION, NORTH INDIA	7.60
LAMB CHOPS GF Fiery tandoor-charred lamb chops infused with ginger, garlic & garam masala NORTH WEST FRONTIER REGION, NORTH INDIA	12.90
TIGER PRAWNS GF Our house special Unleashing a 'roar' of flavour, tandoored tiger prawns marinated in garlic, curry leaf & yoghurt PUNJAB & KERALA, NORTH & SOUTH INDIA	12.90
HARIYALI FISH TIKKA Tender seasonal fish marinated in a vibrant green herb-infused marinade grilled to perfection for a refreshing taste BENGAL COAST	10.50
SALMON TIKKA GF This light, healthy dining choice features salmon charred with a blend of turmeric, carom seeds, ginger & garlic marinade NORTH WEST FRONTIER REGION, NORTH INDIA	11.00
TANDOORI BROCCOLI V GF Broccoli floret delicately seasoned & roasted in the tandoor DELHI, NORTH INDIA	7.70
VEGETARIAN PLATTER V Samosa, paneer tikka, tandoori broccoli	20.00

BOMBAY STREET FOOD

PAU BHAJI A hearty blend of mashed vegetables simmered in a symphony of spices served with hot & buttered buns	10.50
KEEMA PAU Minced lamb cooked in a medley of bold spices & mixed vegetables served with hot & buttered buns	10.50

SIGNATURE MAINS

BUTTER CHICKEN GF A Gupshup best seller Tender chicken simmered in a makhani gravy, enhanced with the aromatic essence of fenugreek DELHI & PUNJAB, NORTH INDIA	16.00
LAMB ROGAN JOSH A rich & flavourful dish, slow-cooked lamb with yoghurt, chilli, green & black cardamom KASHMIR, NORTH INDIA	16.50
GOAN PRAWNS Succulent prawns simmered in a tantalising blend of onions, chilli & coconut, showcasing the vibrant flavours of Goan cuisine GOA, WEST INDIA	16.00
SAAG PANEER V GF A perfect vegetarian option, paneer cheese simmered in a spinach gravy infused with cumin & coriander GREAT TRUNK ROAD, NORTH INDIA	14.50
KARAHI CHICKEN GF Tender chicken cooked in a tomato gravy with a fist full of spices NORTH WEST FRONTIER REGION	16.00
LAMB BHUNA GF A rich dish bursting with flavour, tender lamb cooked with onions, tomatoes, garam masala & a medley of herbs PATIALA, PUNJAB	16.50
ANDHRA COD CURRY GF Pan-seared cod gently simmered with chilli, curry leaves & spiced onions, offering an enticing seafood experience ANDHRA PRADESH	17.50

SAMOSA CHAAT **V** 7.00
Crushed samosa, tamarind, sweet yoghurt, mint & spiced chickpea
AGRA, NORTH INDIA

VEGETABLE SPRING ROLLS **V** 6.50
Shredded cabbage, carrot, beans & ginger served with sweet chilli sauce
NORTHEAST, PAN INDIA

CHILLI CHICKEN 7.00
Chicken with a fiery fusion of soy, chilli, sweet & sour sauce
INDO-CHINESE

TACOS **GF** 8.00
Crispy corn shells filled with chicken tikka masala & lettuce
DEL-PASO

SMALL BOWLS

PANCH DAAL TADKA **V GF** 6.90
Five varieties of cumin-tempered lentil
PAN-INDIAN

BLACK DAAL **V GF** 6.90
Our signature dish 24 hours slow-cooked whole black lentil, chilli & ginger
DELHI & PUNJAB INDIA

CHANA MASALA **V GF** 6.90
Spiced stewed chickpea
DELHI & PUNJAB INDIA

GUNPOWDER POTATOES **V GF** 6.90
A firm favourite
Smoky potatoes tossed in butter, spice blend & green herbs
SOUTH INDIA

BROCCOLI SALAD **V GF DF** 6.75
Mint, fresh dates, sunflower & melon seeds, coriander, a hint of chilli & honey citrus dressing

CORN SALAD **V GF DF** 5.50
Fresh corn, red onion, pomegranate & tomatoes tumbled with a chill & lime dressing

MEAT PLATTER **GF** 26.00
Hariyali fish tikka, lamb seekh kebab, chicken tikka

SIZZLERS

Tandoori cooked meats on a bed of caramelised onions and peppers, a feast for both the eyes & palate

	1 PERSON	2 SHARING
LAMB SEEKH KEBAB	10.50	20.00
CHICKEN TIKKA	8.00	15.00
LAMB CHOPS	13.50	26.00
CHARGRILLED TIGER PRAWNS	13.50	26.00

MIXED MEAT SIZZLER **GF** 30.00
Chicken tikka, lamb chops, seekh kebab

MIXED SEAFOOD SIZZLER **GF** 35.00
Tiger pawns, hariyali fish tikka, salmon tikka

NAANWICH & FRIES

Cheshire's favourite
Your choice of naan bread **OR** tandoori roti, cucumber, red onion, garden salad, mint & coriander chutney. Wrapped with choice of:

CHICKEN TIKKA	15.50
LAMB SEEKH KEBAB	15.50
PANEER TIKKA V	15.50
COLABA, MAHARASHTRA	

BURGERS & FRIES

Brioche bun, tomato, onion, mint chutney, garlic & chilli mayo, garden salad. With choice of:

TANDOORI CHICKEN	15.50
ALOO TIKKI VG	15.50
Add cheese	+1.50
NORTH WEST FRONTIER CUISINE	

TIKKA MASALA/KORMA

Nation's favourite

CHICKEN	15.50
LAMB	16.50
PANEER	14.50
PRAWN	15.50

BAINGAN BHARTA **VG GF** 12.50
Charred eggplant infused with our chef's signature five-spice blend, providing a taste of rustic comfort
JAIPUR, RAJASTHAN

CHICKEN JALFREZI **GF** 16.00
A bold, vibrant dish of tender chicken stir-fried with bell peppers & onions in a spicy, velvety makhani sauce
KOLKATA, PRESIDENCY

KEEMA ALOO **GF** 16.00
Savoury lamb mince & potatoes in a rich tapestry of traditional spices
DELHI, NORTH INDIA

ALOO GOBI **V GF** 10.50
A spiced vegetarian delight, sautéed potatoes & cauliflower florets seasoned with turmeric & cumin
THE GREAT PLAINS, NORTH INDIA

LAMB BIRYANI **GF** 20.00
Savour the essence of our one-pot wonder, fragrant basmati rice combined with tender lamb, aromatic garam masala & crispy onions
GRAND TRUNK ROAD, NORTH INDIA

BREADS & SIDES

BREAD BASKET **V** 12.00
pudina paratha, roti, garlic naan

TRUFFLE NAAN **V** 6.50
Naan, truffle tapenade

CHILLI & CHEESE NAAN **V** 6.50
KEEMA PARANTHA 6.50

BREADS **V** 4.50
Naan plain/garlic/butter, roti plain, wholewheat pudina parantha

MASALA FRIES **VG GF** 5.00
BASMATI RICE **VG GF** 4.50
PILAU RICE **V GF** 6.50
Basmati, aromatic spices, saffron & mint

VEGETABLE FRIED RICE **GF V** 6.50
Seasonal fresh vegetables tossed in basmati rice

RAITA **GF** 3.00
Yoghurt, cumin, coriander

KACHUMBER SALAD **V GF DF** 3.50
Seasoned with chilli & coriander dressing

CHOPPED GREEN CHILLIES **VG GF** 1.50
SLICED RED ONION **VG GF** 1.50



THE HEART OF GUPSHUP RESTS ON THE SPIRIT OF COMMUNITY AND BEING WITH THE PEOPLE YOU LOVE.
WE INVITE YOU TO ENJOY GREAT AUTHENTIC FOOD AND RELISH IN LAID-BACK LUXURY.
SO, SIT BACK AND SHARE THE LATEST GUPSHUP.

GUPSHUP.CO.UK

JOIN THE CONVERSATION

@gupshup_hale  gupshuprestaurantandbar

