

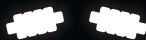
THE CRICKET LOUNGE

INDIAN DINING &
COCKTAIL BAR



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MENU

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At Cricket Lounge, authenticity is at the heart of what we do. We pride ourselves on serving delicious, freshly prepared and unpretentious Indian food. Our authentic menu of curries, breads and other Indian favourites are created by marrying finest quality exotic spices with impeccably sourced British ingredients from local produce to create a unique and innovative modern Indian menu.

Every town in India has its own market that offers unique foods and regional specialities. While Indian recipes were traditionally passed from generation to generation, more recently the contribution and influence of Indian market kitchens and food bazaars has been immense, helping to shape modern Indian cuisine.

Our Chef(s) have crafted a stunning menu, picking signature dishes from all over India to give the taste of Mughals, the spice of Punjab, the succulent specialities of Southern India in an attempt to bring authentic Indian dishes closer to the people in London.



THE CRICKET LOUNGE

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STARTERS

VEGETARIAN

Golgappa Shots / Dahi Poori 5.99

A favourite street snack. It consists of a round, hollow poori, fried crisp and filled with a mixture of flavoured water (commonly known as imli pani), tamarind chutney, chilli, chat masala, potato, onion and chick peas served with yogurt on top.

Punjabi Samosa 5.99

Home-made samosa stuffed with potatoes, spicy peas, date and tamarind chutney.

Dahi Bhalla Papri Chaat 6.99

Crushed savoury fried pastries with urid dal balls, served with homemade yogurt, tamarind, mint chutney and pomegranate seeds.



Khumb Tandoori (Mushroom) 6.99

Mushrooms stuffed with mashed vegetables and cheese, grilled in the clay oven served with homemade pudina chutney.

Kurkuri Bhindi Basket 7.99

Crispy bhindi coated with rice/corn flour. Seasoned with homemade dry mango powder. Served on poppadum basket.

Tandoori Paneer Tikka 7.99

Baked in our charcoal clay oven, marinated overnight with yogurt, herbs and spices, and served along with tomato garlic chutney.



Chilli Paneer 7.99

Popular dish where cubes of crispy paneer, batter fried and tossed in spicy-tangy sauce made with soy, vinegar, chilli sauce, garlic, bell peppers and garnished with spring onions.

Tandoori Broccoli (Yoghurt) 7.99

Broccoli marinated in a mixture made with hung curd, kasuri methi, cashew nut sauce and chaat masala, served with mint and tomato chutney.



VEGETARIAN



DAIRY



NUTS



EGGS



COCONUT



MILD



MEDIUM



HOT

★ Please speak to a member of staff about any allergies

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2011 WORLD CUP CHAMPIONS



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STARTERS

NON-VEGETARIAN

Zafrani Chicken Tikka



7.99

Chicken thigh baked in our charcoal clay oven, marinated with saffron lemon juice, garlic, ginger, served with avocado chutney and fresh salad.

Murg-Malai Tikka



7.99

Chicken thigh baked in our charcoal clay oven, marinated overnight in cashew nut sauce and spices, served with avocado chutney and fresh salad.

Fish Amritsari



7.99

Tilapia fish is massaged with spices and then perfectly deeply fried. Served with spicy tomato relish!

Lucknowi Kebab



7.99

Minced lamb kebab is seasoned with garlic, ginger, capsicum, green chilli, and homemade garam masala. Served with mint and avocado chutney.

Ajwani Fish Tikka



10.99

Salmon with fragrant smoke ginger, garlic, carom seed, red peppers, sweetcorn salad, and garlic pickle.

Tandoori Jheenga Koliwada (Prawn)



12.99

Classic mélange of prawns, onion-garlic and asparagus cooked in Koliwada style. 'Koliwada' refers to a colony of Kolis (fishermen) in India.

Seared Scallops



9.99

Scallops seared with olive oil, garlic, ginger, pepper, coriander, and served with black olives, moth dal and home made chutney.

Spicy Crispy Crab



9.99

Entire crab, massaged with spices, and then perfectly deep fried. Served with apricot chutney.

Kashmiri Spicy Lamb Chops



9.99 (2 Pcs)

17.99 (4 Pcs)

Chargrilled lamb chops soaked overnight in a marinade of saffron, yogurt, and special Kashmiri spice blend. Served with baby leaves and fresh mint-coriander chutney.

Salt and Pepper Squid



9.99

Crispy batter fried squid with egg, sauté with salt, pepper and homemade chat masala.



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MAIN MEALS

Murg-Chettinad



11.99

Chicken chettinad is flavoured with freshly ground spices (Chettinad masala), making the dish just irresistible! It's made using Gundu Chillies, Kalpasi (stone flower), and Indian shallots. The Chettinad name is originated from the home of the Nattukottai Chettiars Nagarathar.

Murg-Saag Methi



11.99

Flavourful methi chicken made by simmering chicken in moderately spicy masala, with fenugreek (methi) leaves. Cooked in Desi ghee.

Murg Tikka Makhani Masala



12.99

Classic Delhi butter chicken (tikka masala)! It's cooked with honey, ginger, garlic, fenugreek, and dried kasuri methi in rich butter, creamy tomato, and cashew nut sauce.



Rajasthani Lal Maas



13.99

Lal Maas is a combination of meat and spice, blend of red chillies with homemade masala, lamb leg braised with caramelised onion & aromatic Rajasthani spices.

Spring Onion Jheenga Masala



15.99

Jheenga (King Prawn) cooked with spring onion, with our special homemade spices, curry leaves and tomato masala.

Slow Cooked Lamb Raan



16.99

Braised baby leg of a lamb is slow cooked overnight in our charcoal clay oven. It is served to you with hung curd, tomato purée, onions, bell peppers, malt vinegar, and a melange of our special homemade spices. Perhaps pair with Malbec for an ideal taste!



20.99

Sea Bass



16.99

Sea bass fish is braised in white lentils, and tempered in coconut oil with mustard seeds and a spiced gravy. Served with coconut rice. Perhaps pair with a glass of prosecco for an ideal taste!



20.99

Aasami Duck



18.99

Roast duck cooked in Assam tea, with Assam spices, ginger, and chilli- laced gravy to complete the fragrant dish. It's garnished with green beans and served with mushroom rice. Perhaps pair with Merlot for an ideal taste!



20.99



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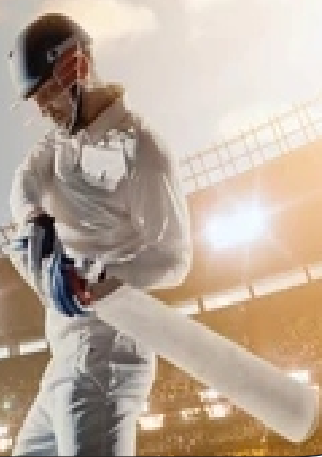


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MAIN SABZ

VEGETARIAN

Mix Veg



10.99

Vegetables tossed with onion, tomato and capsicum, cooked in a spicy tomato based sauce.

Dal Bukhara



10.99

Originated in the kitchen of the famous Bukhara restaurant of ITC Maurya in Delhi. This dal has got a creamy texture to it, and is cooked for over 8 hours in Desi ghee overnight on our charcoal clay oven.



Makhane ki Sabzi



10.99

Phool Makhana Curry is a tasty Indian curry made with foxnuts (Phool Makhana) and peas.

Bhindi Do-Pyaja



10.99

An okra sauté with fragrant onions and seasonings. Mild enough to be kid- friendly & perfect to pair with nearly any main dish!

Tori Paneer



11.99

Rich and creamy mildly sweet dish, cooked with Tori (Ridged gourd). With flavours of all kinds and the touch of cashews, this recipe is indeed exotic for special occasions.



Paneer Makhni



11.99

The Delhi famous Paneer Makhani! It is cooked with honey, ginger, garlic, fenugreek, and dried kasuri methi in rich butter, creamy tomato, and cashew nut sauce.

Paneer Lababdar



11.99

Paneer Lababdar is a popular and delightful North Indian curry made with paneer (Indian Cottage Cheese) and cashew-based rich spicy onion and tomato gravy.



Saag Paneer



11.99

Deliciously creamy, saag paneer is an Indian classic that we just love. It's rich in calcium and folate from the spinach and is gluten-free. Give it a go!

Malai Kofta



11.99

A creamy rich tomato and cashew sauce with paneer and potato stuffed dumplings.



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BIRYANIS

Desi Ghee ki Lucknowi "Dum Briyani"



Chef's Special

Sealed baked basmati rice with either vegetables, chicken or lamb.

Veg	12.99
Chicken	16.99
Lamb	16.99

Dum is derived from the Persian word Dumpukht, meaning air-cooked or baked. "Dum Briyani" consists of a choice of either meat or vegetables, saffron rice, and spices. We layer our briyani in a handi. The mouth of the handi is covered in a clay lid, and it is then sealed using a thick paste made from flour and water. Served with salad and yoghurt.

SIDE SABZ

VEGETARIAN

Green Salad

2.49

A mixture of onions, carrot, and cucumber.

Onion Bhajia



4.99
(2 Pcs)

Our version of the authentic Banarasi style onion bhaji. It consists of shredded onions, potatoes, and spinach. It is then finished with fennel seeds and herbs, and finished with Tamarind chutney.

Dal Masala



5.99

Toor and Masoor dal cooked with cumin, garlic, onion, tomato, and homemade spices.

Jeera Aloo



5.99

Potatoes tossed in coriander seeds, home-made spices and plenty of coarsely crushed roasted cumin seeds.

Mushroom Asparagus Bhaaji



5.99

Mushrooms and asparagus is cooked with onion and spices.

Saag Bhaaji/Aloo



5.99

A classic combination of spinach and fresh fenugreek leaves, made with our special homemade spices.



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BREAD SELECTION AND RICE

Tandoori Roti 2.49

Indian flat bread made with wheat flour, and then cooked in a clay oven.

Laccha Paratha 2.99

Laccha Paratha is a popular Indian bread made using whole wheat flour. It's similar to the classic tawa paratha, but extra flaky and with buttery layers.

Garlic/Chilli/Butter Naan 2.99

A choice between garlic, chilli, or butter naan. These naan breads are extremely soft, and perfect for eating with curries!

Kashmiri Naan 3.49

Sweet naan bread is usually brushed with melted butter or ghee. Filled with desiccated coconut, sultanas (or raisins), and almonds.

Amritsari Kulcha 3.99

Amritsari Kulcha is a popular naan bread recipe stuffed with onion and paneer, which is perfect to pair with some delicious Chole.

Keema Naan 3.99

Keema naan is made with minced lamb meat, and is cooked in a masala made up of finely chopped onions, tomato, and a melange of spices.

Steamed Rice 3.99

Mushroom Pulao 4.99

Mushroom Pulao is a tasty rice recipe for lunch or dinner. It consists of homemade spices, basmati rice and mushrooms.

Saffron Pulao 4.99

Saffron pulao is a tasty rice recipe for lunch or dinner. It consists of homemade spices, basmati rice and saffron.



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DESSERTS (MEETHA HO JAYE)

Move-n-Pick (Threesome)

 6.99

A scoop of chocolate, vanilla and strawberry ice cream.

Home-Made Mango Malai Kulfi

 6.99

Home-made kulfi cooked with mango, pistachio and khoya.
Served with mango slices, and garnished with mango purée.

Sizzling Brownie

 6.99

Delicious brownie served with chocolate sauce and ice cream.

House Seasonal Dessert (Almond/ Walnut)

 7.99

Served with chocolate sauce and ice cream.



Chai and Coffee

Espresso Single 1.99

Espresso Double 2.99

Choice of Tea 2.99

Peppermint, Camomile, Earl Grey, Green or Darjeeling Tea

Cappuccino /Latte 2.99

Masala Chai 2.99

Liqueur Coffee 5.49

Flambé coffee with your choice of liqueur.



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TheCricketLounge

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020 3876 5055

www.thecricketlounge.co.uk | bookings@thecricketlounge.co.uk



* Errors and omission exempted | * All major credit cards & debit card accepted | * All prices are in pound sterling.

** Allergies: we cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products as we work in an environment, which includes these ingredients. We will do our best to isolate these Ingredients, please tell the waiter of your special needs. We will do our best to ensure that our food is free from gm (genetically modified ingredients)*