

- "You don't need a silver fork to eat good food." -Paul Prudhomme
- "I cook with wine. Sometimes I even add it to the food." W.C. Fields
- "We all eat, and it would be a sad waste of opportunity to eat badly." -Anna Thomas
- "People who love to eat are always the best people. Julia Child"
- "The secret of success in life is to eat what you like and let the food fight it out inside." Mark Twain
- "There is no sincerer love than the love of food." -George Bernard Shaw
- "One cannot think well, love well, sleep well, if one has not dined well." -Virginia Woolf
- "If you really want to make a friend, go to someone's house and eat with him... the people who give you their food give you their heart." -Cesar Chavez

Dine with confidence:























For the convenience of our guests and to serve you better, we have a different menu for the allergies and special requirements. Please ask for one before you order. Also, please inform your server of any alleries that you may have.

Please note:

- I. All of our food may contain nuts or traces of nut due to the environment that we cook in.
- 2. All of our food can be made spicy, please ask if you require your favorite dish to be spicy.
- 3. We endeavour at all times to provide a full menu but occasionally ingredients may be seasonally affected; making some items unavailable.
- 4. Because of our cooking method it is quite possible during busy hours that the food takes longer than normal. It is because we cook each dish individually and the chefs are making sure that they cook every dish with precision.
- 5. We welcome your comments, please write to House of Flavours Comments, 32-36 Kings Road, Reading RGT 3AA. Alternatively, e-mail us: info@house-of-flavours.co.uk

Vido in the restaurant

- I. Though we welcome families to enjoy our delicious food, its the responsibility of the parents to ensure that the kids are supervised throughout.
- 2. If your kids are making excessive noise that is disturbing other guests we would be embarassed to come to you and ask to pacify your kid. Please understand.





Antroduction

Great food is only part of the story!

House of Flavours – Indian Restaurant & Bar, was conceptualised when our founders recognised the need to create a unique dining experience for our patrons by offering authentic Indian food at affordable prices in a comfortable yet euphoric atmosphere.

Ever since our opening, we have been committed to offering our guests a refreshing change from the ordinary and without resting on our laurels, we continue to raise the bar for Indian dining.

The element of authenticity is ingrained in our core and forms the very basis of our foundation. Our Chefs have been iconic to our business competence as it is their creation that reflects our commitment to serving high-quality food with unique twists.

Finally, our success is substantially attributable to our friendly, welcoming and knowledgeable staffs, who personify our commitment to unparalleled service.

So whether it's a party or a light meal or just a quick drink, you'll always find something great at House of Flavours.





The Menu

House Of Flavours has an exquisite selection of dishes from India. These delightful speciality dishes are the fruition of the labours of our chefs who have journeyed here from different regions of India. Their specialist touch is born from years of experience and each dish bears the signature taste of the Master Chef. In each of these delicacies you are bound to find something original to enjoy.

Selection of Starters

House of Flavours offers a fine selection of starters which are light and appetising. Our selection features mouth-watering delights from the grill and the tandoor, which are perfectly healthy options. Snacking before and after meals is a national pastime; almost a sport in India, so please do indulge...

Traditional Starters

Delhi Samosa Chaat // 🛱



£4.49

Crispy dough pastry stuffed with spiced potatoes & chick peas served with mint yogurt and tamarind sauce.

Bhatti Ka Murgh //



Half £7.99 Full £14.99

A traditional Punjabi style char-grilled marinated whole chicken on the bone.

Punjabi Aloo Ki Tikki 🦊 🗯



f 4 49

Pan fried potato patties served on the bed of chick peas with yoghurt and tangy tamarind sauce.

Traditional Chicken Tikka //

£7.99

A traditional Punjabi style char-grilled marinated chicken.

Lamb & Fresh Mint Seekh Kebab //

A tandoori delicacy of tender lamb mince marinated in a blend of fresh mint, Indian spices and cooked in the clay oven to perfection.

Tandoori Paneer Tikka Achari 💝 🕏 £6.99

Indian home made cottage cheese (Paneer) marinated in fresh yogurt and a blend of pickeling spices, cooked in clay oven to perfection.

Onion Bhaji 👯 🗘

£4.49

World famous snack of crisp onions coated with gram flour and deep fried for that golden colour.

Vegetarian Mild // Medium Hot /// Hot





Chef's Special Starters

Nargisi Subz Kebab // 😘

£6.99

A delicious combination of garden fresh vegetables tossed with royal cumin, made into patties coated with sesame seeds and shallow fried to give it a crunchy taste.

Lahsooni Chicken Tikka 🤯



£7.99

Tender breast of chicken marinated in a spice mixture flavoured with roast garlic, delicately cooked in dry heat of clay oven to perfection.

Mace & Cardamom Chicken Supreme £8.99

Tender Supreme of chicken marinated with cream, cheese and cardamom, delicately cooked in in dry heat of clay oven to perfection.

Mushroom Jeeray Ki Tikki // 😘



£6.99

Pan fried patties made of Mushrooms and root vegetables flavoure with cumin.

Murgh (Chicken) Malai Tikka 💝



£7.99

Tender breast of chicken marinated with cream, cheese and cardamom, delicately cooked in in dry heat of clay oven to perfection.

Lemon & Coriander Chicken Tikka // £7.99

Bite sized chicken tikka marinated in coriandengreen chillies and mint, cooked in clay oven (Tandoor).

Salmon Tikka /

£9.99

Prime cubes of Scottish salmon matured in a mildly spiced marinade of dill, ginger and mace.

Zaffrani Jumbo Tiger Prawn //

Jumbo Tiger Prawns marinated in a rich blend of garlic, cream, cheese, yoghurt and saffron cooked in the clay oven to perfection.

Tandoori Fish Tikka 🖊

£9.99

Chunks of tillapia fish fillet matured in a mildly spiced marinade of ginger, garlic, mace & cardamom.

Adraki (Ginger) Lamb Chops /

£9.99

Lamb Chops marinated with ginger and traditional Indian spices, char grilled to perfection.

Sharer Platters of Starters

Gourmet Sharer Platter (Serves 2 People)

£19.99

Traditional Chicken Tikka, Lamb and Fresh Mint Seekh Kebab and Murgh (Chicken) Malai Tikka and Paneer Tikka Served with Two Chutneys.

Fully Loaded Tandoori Kebab Platter (Serves 2 People)

£29.99

Jumbo Tiger Prawns, Salmon Tikka, Tandoori Lamb Chops and Traditional Chicken Tikka Served with Two Chutneys.

Vegetarian Sharer Platter 🗘



(Serves 2 People)

£14.99

Nargisi Subz Kebab, Punjabi Samosa and Traditional Achari Paneer Tikka Served with Two Chutneys.

Mild 🤯

// Medium Hot /// Hot



Vegetarian





Main Course

House of Flavours has an exquisite selection of main meals. These delightful speciality dishes are the fruition of the labours of our chefs who have journeyed here from different regions of India. Their specialist touch is born from years of experience and each dish bears the signature taste of the master chef. In each of these delicacies you are bound to find something original to enjoy.

In addition we also present a new section with TAWA TAK-A-TAK dishes cooked on the Flat griddle (The Tawa). The taste sensation is both bold and refined, so whether you try a completely new dish or opt for an old favourite, be prepared for a delicious experience.

Chicken Tikka Masala 😽



This is our exclusive recipe of succulent chicken tikka in a rich tomatoes based sauce flavoured with hand ground Indian spices and nuts.

Kashmiri Lamb Rogan Josh // £10.99

Rogan losh gets its name from the rich red appearance, which in turn is derived from the fresh tomatoes and ground Kashmiri red chilli.

Karahi Chicken //

Exquisite Punjabi country fare of tender chicken stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.

Butter Chicken //

£9.99

From the street-side eateries of Punjab; a dish of chicken tikka simmered in a satin smooth tomato gravy with a redolent of kasoori methi.

Chicken Jalfrezi ///

£9.99

Tender stripes of baby chicken breast cooked in hot sauce made of onions and tomtoes and garden fresh peppers. We recommend Mango and Coconut Naan to balance the heat.

Chicken Saag Wala //

Cubes of tender Chicken breast cooked with spinach tempered with fresh garlic with a touch of fenugreek leaves. We recommend Garlic Naan to get the best taste out of the dish.

Bhuna Gosht ///

£10.99

What makes this curry special is the 'bhuna' part. This consists of pan-frying the meat with spices. The meat cooks in its own juices, which is what gives the deep flavour.

Traditional Lamb Korma /

£10.99

The flavour of a korma is based on a mixture of spices, including ground coriander and cumin, combined with yogurt kept below curdling temperature and incorporated slowly and carefully with the meat juices.

Lamb Saag //

£10.99

Tender cubes of spring lamb cooked with spinach tempered with fresh garlic with a touch of fenugreek leaves. We recommend Garlic Naan to get the best taste out of the dish.

Chicken Korma 👯



£9.99

Chicken pieces seared and slow cooked in smooth creamy gravy flavoured with cardamoms. We recommend the peshawari Naan to enrich the taste sensation.

Karahi Lamb //

£10.99

Exquisite Punjabi country fare of tender cubes of spring lamb stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.











Our Signature Dishes

£10.99 Chicken in Black Pepper Sauce!

A lip smacking chicken dish which is cooked with Indian spices, nuts and crushed peppercorns. A delectable chicken recipe this ckicken dish is best enjoyed with Butter naan.

Hyderabadi Lamb Chop Curry // £12.99

This dish comes from the Royal Kitchens of Hyderabad. Delicately prepared tender lamb chops cooked with onions, tomatoes and flavoured with a hand ground mixture of herbs and spices.

Chicken Pistachio



£10.99

This is a very simple and delicious dish with distinct Mughal influences. It is a mild chicken curry but full of bold flavors and textures.

Scottish Salmon Curry //

£13.99

Tender pieces of Scottish Salmon cooked with onions and tomatoes then tempered with mustard seeds and curry leaves.

North Indian Garlic // £15.99 Chilly King Prawns

Tiger prawns cooked onions & tomatoes, herbs, spices, flavoured with garlic to give that subtle taste.

£11.99 Mahi Dum Anari /

Cubes of fish cooked with Indian herbs & spices and served with pomegranate.

Bhatti Murgh Makhanwala // (Punjabi Style)

£11.99

Half "Bhatti Murgh", on the bone simmered in a 'Punjabi makhani' sauce, flavored with green chillies and ginger julienne.

Chicken Lababdar //

£9.99

Delicately spiced and cooked with onions, cashewnuts and tomatoes. This dish is sure to become one of your favourites too. Order a simple pulao rice or some naan bread to soak up the delicious sauce.

Hyderabadi Lamb Shank //

£14.99

A delicacy of lamb shanks slow stewed in satin smooth cashew nut gravy.

Karahi King Prawns //

£15.99

King prawns tir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.

Dum Ki Biryani //

Lamb Biryani	£12,99
Chicken Biryani	£11.99
Vegetable Biryani	£11.99
King Prawn Biryani	£15.99

Premium Basmati rice cooked on dum (Slow cooking in sealed pots) with saffron, cardamom and mint, served with roast cumin flavoured yoghurt. Tastes delicious in tandem with a green salad (charged separately).

Mild // Medium Hot /// Hot

Vegetarian





Tawa Tak-a-Tak

These healthy and semi-dry dishes are all served to your table on a traditional tawa. We employ the iron griddle for cooking, using the tak-a-tak method; so called due to the sound.

Shahi Chicken Tak-a-Tak //

£12.99

Strip of chicken breast marinated and basted in tandoor and sautéed iron tawa fresh melee of pepper, tomatoes and fresh green chilli.

Masala Gosht Tak-a-Tak £13.99

Cubes of tender spring lamb cooked in a robust blend of spices. A tangy blend of tomato sauce with capsicum, onion & ginger.

King Prawns Tak-a-Tak //

£16.99

King prawns cooked on tawa with coarsely chopped onions, fresh coriander and finished with Panchphoran (Indian five spice).

Lobster Panchphoran Tak-a-Tak //

Fresh whole Lobster cooked on tawa with coarsely chopped onions, fresh coriander and finished with Panchphoran (Indian five spice).

Ghar Ka Paneer Tak-a-Tak // 🕉 £11.99

Home made cottage cheese cooked with capsicum, ginger and green chilly in tangy blend onion and tomatoes gravy.

Tandoori Mains

Traditional Chicken Tikka Shashlik // £11.99

A traditional Punjabi style char-grilled marinated chicken.

Murgh (Chicken) Malai Tikka 💝

£11.99

Tender breast of chicken marinated with cream, cheese and cardamom, delicately cooked in in dry heat of clay oven to perfection.

Lemon Coriander Chicken Tikka // £11.99

Bite sized chicken tikka marinated in coriander, green chillies and mint, cooked in clay oven (Tandoor).

Tandoori Sea Bass/

£14.99

Whole Sea Bass matured in a mildly spiced marinade of garlic, ginger, turmeric and mace served with salad.

Add a side dish of spicy / mild curry sauce for £3.99.

Mild Mediumhot M Hot Vegetarian







Vegetarian's Delight

Indians are particularly fond of their vegetarian dishes. Every dinner table, royal or otherwise, should have a vegetarian delicacy that adds variety and gives a different slant to the food that you are enjoying. Our Master Chef has a vast range of produce to work with. Hence our selection of vegetarian dishes is a true spree of colours, aromas, textures and flavours. Indian vegetables are served either as an accompaniment to a main course or as a full vegetarian option.

Paneer Shahi Korma 💝 🗘



£7.99

Shahi paneer korma would literally translate to braised paneer in "royal" curry. Shahi means royal but when it refers to paneer, it usually indicates a creamy, decadent tomato sauce.

Baingan Mirchi Ka Salan //

A delicious vegetarian Hyderabadi preparation of aubergine and pickled chilles cooked with spicy and tangy sauce flavoured with mustard seeds and curry leaves.

Paneer Makhanwala // 🗘

£7.99

£7.49

£7.99

Home made Indian cottage cheese simmered in a 'Punjabi makhani' sauce, flavored with green chillies and ginger julienne.

Bhindi Mirch Masala // 🛱

Okra cooked with onion and tomatoes and tempered with cumin seeds & ginger.

Paneer & Fresh Vegetable Jalfrezi /// \$\square\$£7.99

Striped seasonal fresh vegetables and Indian cottage cheese cooked with onions and tomatoes.

Methi Chaman Haryali £7.99

Delicious preparation of fresh fenugreek leaves, spinach & grated cottage cheese cooked with Indian spices.

Karahi Paneer // 🗘

Exquisite Punjabi country fare of home made Indian cottage cheese stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.

Saag Paneer // 🗘

£7.99

Creamed spinach and homemade Indian cottage cheese cooked with cumin seeds and garlic.

Subz Bahar // 🗘

£7.99

A delicious melange garden fresh vegetables cooked with herbs & handground spices with onions and tomtoes.

Ghar Ka Paneer Tak-a-Tak // 🗘 £11.99

Home made cottage cheese cooked with capsicum, ginger and green chilly in tangy blend onion and tomatoes gravy.

Tadka Dal // 🛱

£7.49

A channa daal and red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies.

Dal Makhani // 🗘

£7.99

Black lentils, fresh tomato purée and ground whole spice paste cooked overnight to extract full flavours and tempered in butter to give this lentil stew its name. Ideal with traditional naan bread.

Punjabi Chhole (Channa Masala) //

Punjabi chhole is a North Indian Punjabi style chickpea preparation with choicest spices and ingredients. Chana (Chick peas) or chole cooked in a delicious onion-tomato and gingergarlic based spicy sauce generouly flavoured with Indian spices.

Nargisi Kofta Curry // 😘

£8.99

Fresh vegetables dumpling deep fried and then cooked with a delicious and flavourful sauce made with onions, tomtoes, cream and cashewnuts.













Biryani and Rice

Steamed Basmati Rice 🍪

£3.49

Finest Indian basmati rice.

Coconut Rice

£3.49

Finest Indian basmati rice flavoured with fresh coconut, mustard seeds and curry leaves.

Mutter Pulao (No Saffron added)

£3.99

Aromatic and sumptuous, the finest fragrant Basmati rice tempered with green peas and cumin.

Mushroom and Jeera Rice

£3.99

(No Saffron added)

Aromatic and sumptuous, the finest fragrant Basmati rice tempered with fresh mushrooms and cumin.

Pulao Rice 🛞

£3.99

Saffron flavoured rice steamed with all the goodness of cardamom, cinnamon, cloves and bay leaves.

Dum Ki Biryani //

Lamb Biryani	£12.99
Chicken Biryani	£11.99
Vegetable Biryani	£11.99
King Prawn Biryani	£15.99

Premium Basmati rice cooked on dum (Slow cooking in sealed pots) with saffron, cardamom and mint, served with roast cumin flavoured yoghurt. Tastes delicious in tandem with a green salad (charged separately).

Tandoori Breads

HOF Bread Basket

£8.49

Basket of traditional indian breads consists of Mango and coconut naan, Garlic & Coriander Naan, Traditional Naan bread.

Mango And Coconut Naan 🔆

£3.49

Peshawari Naan 😽

£3.49

Leavened Indian bread stuffed with saffron, nuts and sweet cherry and topped with nigella seeds.

Dates & Ginger Naan &

£3.49

Leavened Indian bread stuffed with a combination of dates and ginger.

Naan Bread / Butter Naan

£2.99

Indian Leavened bread.

Keema Naan //

£3.99

Leavened Indian bread stuffed with with spiced lamb mince.

Lacchha Paratha 👯

£3.49

Multi-layered unleavened Indian bread.

Tandoori Multi Grain Roti 🍪

£2.99

Multi grains unleavened Indian bread.

Garlic & Coriander Naan 🤯

£3.49

Leavened Indian bread delicately flavoured with fresh garlic and coriander.

Bullett Naan //

£3.99

Leavened Indian bread flavoured with fresh garlic, Green Chilles & Coriander.

Cheese / Chilly Cheese Naan //

Leavened Indian bread stuffed with cheese and chillies.

Pudina Paratha 🍪

£3.99

£3.99

Multi-layered unleavened Indian bread topped with mint,





Condiments

Poppadoms with chutneys \pounds 1.49 Per Person Traditional serving of freshly prepared poppadoms served with spiced onions, mango chutney & mint sauce.

Mixed / Lime Pickle	£1.99
Green Salad	£3.49
Masala Chips Fried chips with an Indian twist.	£3.99

Raita (Flavoured Yogurt)

Tarea (Tarear Se Tegar S)	
Pommgranate	£2.49
Cucumber	£2.49
A cool combination of yogurt and cucumber.	
Sliced Onions with Lemon and Green Chillies	£199

Side Dishes

Add a vegetarian side dish to your main dish.

Bombay Aloo //	£4.99
Saag Paneer / Aloo / Mushroom //	£4.99
Tadka Dal //	£4.99
Dal Makhani //	£4.99
Mushroom Bhaji //	£4.99
Channa Masala //	£4.99





Desserts for that sweet tooth.....

India is a nation with a penchant for sweets. This is not a recent phenomenon but as ancestral one, dating back to ancient times. The obsession with sumptuous sweets and puddings has been preserved throughout the ages by traditional sweet makers. A revered group called 'halwais'. Try a dessert and experience a taste of delicious wisdom.

Ras Malai £4.29

Rasmalai is an Indian sweet made with Milk. The milk is curdled and the cheese is collected and drained of any whey. It is then made into small balls and cooked. These balls are then soaked in reduced milk flavored with cardamom and saffron. You will definitely fall in love with this sweet in first bite.

Chocolate Cake with Ice Cream £4.29

Our house speciality of a delicious chocolate cake served with vanilla bean ice cream.

Shahi Kulfi £3.99

Kulfi is often described as "traditional Indian Subcontinent ice cream". Unlike Western ice creams, kulfi is not whipped, resulting in a solid, dense frozen dessert similar to traditional custard based ice cream. Traditionally in India, kulfi is sold by vendors called "kulfiwala" who keep the kulfi frozen by placing the moulds inside a large earthenware pot called a "matka".

Gulab Jamun £3.99

Gulab Jamun is made mainly from milk solids, traditionally from freshly curdled milk. These milks solids, known as khoya in India, are kneaded into a dough, sometimes with a pinch of flour, and then shaped into small balls and deep fried at a low temperature of about 148°C. The balls are then soaked in a light sugar syrup flavored with green cardamom and rosewater, kewra or saffron.

Gajar Ka Gajrela (Carrot Pudding) £3.99

It is a sweet dessert pudding associated mainly with the state of Punjab in India. It is made by placing grated carrot in a pot containing a specific amount of water, milk and sugar and then cooking while stirring regularly. Served garnished with nuts.

Banana Split £4.99

Fresh Banana served with Vanilla, Chocolate & Strawberry Ice Cream, Whipped cream then topped with roasted nuts.

Assorted Premium Ice Cream £3.49

A choice of Vanilla, Chocolate, Mango and Strawberry ice cream scoop served with fruit jelly and garnished with almond tulis.

Tiramisu £3.99

Tiramisu is a cool. Refreshing Italian dessert that once tasted, leaves an indelible impression on you.





Desserts Wines

Chateau De Myrat, Sauterns, France £3.99

Château de myrat or simply château myrat, is a wine estate belonging to the sauternes appellation in gironde, in the region of graves. The estate is located in the commune of barsac and produces a sweet white wine (sauternes) ranked as a grand cru of second growth (deuxième cru) class in the original bordeaux wine official classification of 1855.

Elysium California Black Muscat £3.99

Elysium In Greek Mythology Is Paradise. The Provocative Rose And Litchi Aroma Of Elysium Resonate From The Black Muscat Variety.

Black Muscat, An Under-Appreciated Muscat Variety, One Of The Very Few Black-Skinned Muscats.

Aperitifs Liqueures, Port & Sherry

Archers Peach Schnapps, Tia Maria, Baileys Irish Cream, Kahlua, Southern Comfort, Campari, Pernod, Amaretto Disaronno, Benedictine, Cointreau, Sambuca (White & Black), Drambuie, Gran Marnier, Aftershock (Red & Blue), Goldschlager, Jaegermeister, Taylors Vintage Port, Tio Pepe, Absinthe, Martini (Extra Dry, Bianco, Rosso), Cinzano. And Many More, Please Ask Your Server For The Liqueur Of Your Choice, We Might Have It Available. Prices From £2.29 (25 Ml).

Coffee & Chocolate

Filter, Decaffeinated, Espresso £1.59

Double Espresso, Cappuccino, Cafe Latte £1.99

American Hot Chocolate £2.29

Boston's Iced Chocolate £2.99

Alcoholic Coffee

Irish Coffee, French Coffee, Calypso Coffee, Bailey's Coffee £3.49

Teas

English Breakfast Tea, Assam, Darjeeling Tea, Chinese Jasmine Tea, Green Tea, Earl Grey, Camomile Tea, Mint Tea £1.59

Indian Masala Tea, Fruit Infusion Teas £1.99



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Kids in the restaurant

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