

ABOUT US

Ember & Mist is a modern Indian restaurant inspired by authentic flavours, warm hospitality, and memorable dining experiences. From street-food favourites and tandoori grills to rich curries and biryanis, every dish is crafted to bring people together over great food and good vibes.



Contact
020 8427 3004



EMBER & MIST
102 - 108 Pinner Rd, Harrow, HA1 4JD



OPENING HOURS
10am - 11pm



EMBERANDMIST.COM

DESSERT



ICE CREAM

Vanilla Ice Cream.....£2.00
Classic creamy vanilla ice cream.



TRADITIONAL INDIAN DESSERTS

Kulfi (Mango / Malai / Pista).....£2.90
Traditional Indian ice cream in mango, malai, or pista flavour.

Matka Kulfi.....£4.50
Rich and creamy kulfi served in a traditional clay pot.

Rasmalai.....£4.90
Soft cottage cheese dumplings in saffron and cardamom milk.

Gulab Jamun & Ice Cream.....£5.90
Warm gulab jamun served with vanilla ice cream.

SIGNATURE DESSERTS

Brownie with Ice Cream.....£6.90
Warm chocolate brownie served with vanilla ice cream.



★ Tandoori Pineapple Ice Cream.....£6.90
Caramelised tandoori pineapple served with vanilla ice cream and honey.

"PERFECTLY PAIRED WITH YOUR DESSERT."

HOT DRINKS

TEA SELECTION

Masala Chai.....£3.50
English Breakfast Tea.....£3.00
Fresh Mint Tea.....£3.00
Green Tea.....£3.00



COFFEE SELECTION

Cappuccino.....£3.00
Americano.....£3.00
Latte.....£3.00
Espresso.....£2.90



MENU

EM
EMBER & MIST

★ GOOD FOOD, GOOD VIBES ★

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STARTERS

Pappad Basket 🍲.....£4.95

Traditional roasted and fried papadoms served with mint chutney, tamarind chutney, and Indian pickles.

Crispy Bhajia 🍲.....£7.95

Crispy onion bhajis made with gram flour, herbs, and authentic Indian spices.

Kurkuri Bhindi 🍲.....£7.95

Thinly sliced okra coated in spiced gram flour and fried until crisp.

Punjabi Samosa 🍲.....£5.50

Traditional flaky pastry filled with spiced potatoes and peas.

Lamb Samosa 🍲.....£6.50

Crisp pastry stuffed with minced lamb, herbs, and aromatic spices.

Crispy Broccoli with Honey & Sesame 🍲.....£9.00

Crispy broccoli florets tossed with honey, sesame, and Indo-Chinese flavours.

Chilli Paneer 🍲.....£11.00

Cottage cheese stir-fried with peppers, onions, and spicy Indo-Chinese sauce.

Chilli Chicken 🍲.....£11.00

Tender chicken tossed with peppers and onions in a fiery chilli sauce.

Veg Momo 🍲.....£8.00

Steamed Nepalese-style dumplings filled with delicately spiced vegetables.

Chicken Momo 🍲.....£10.00

Steamed Nepalese-style dumplings filled with minced chicken and aromatic spices.

CHAATS

Papadi Chaat 🍲.....£6.50

Crunchy wafers topped with yogurt, chutneys, and fresh spices.

Samosa Chaat 🍲.....£7.50

Crushed samosa layered with chickpeas, yogurt, and tangy chutneys.

Aloo Tikki Chaat 🍲.....£6.50

Crispy potato patties served with yogurt, tamarind, and mint chutney.

Daal Kachori Chaat 🍲.....£7.50

Flaky lentil-filled pastry topped with chutneys and cooling yogurt.

Paani Puri 🍲.....£6.00

Crisp puris filled with spiced potatoes and tangy mint water.

Vodka Paani Puri 🍲.....£12.95

Classic pani puri served with flavoured vodka shots for a modern twist.

Chaat Platter 🍲.....£14.95

A mixed selection of popular Indian street-food favourites.

INSPIRED BY INDIA'S
★ **STREET FOOD CULTURE** ★
A VIBRANT BLEND OF SWEET, SPICY, TANGY, AND SAVOURY
FLAVOURS ENJOYED ACROSS INDIA'S BUZZLING STREETS.

GRILLS

Tandoori Cheese Broccoli 🍲.....£10.00

Broccoli and cheese marinated in yoghurt, spices, and cooked in the tandoor.

Paneer Tikka 🍲.....£11.00

Chunks of paneer marinated in yoghurt and spices, cooked in the tandoor.

Soya Chops 🍲.....£11.00

Soya chaap marinated in aromatic spices and grilled in the tandoor.

Chicken Tikka 🍲.....£11.00

Classic boneless chicken marinated overnight and chargrilled.

Murg Malai Tikka 🍲.....£11.90

Creamy chicken tikka flavoured with cheese, cream, and mild spices.

Lamb Kebabs 🍲.....£12.50

Minced lamb skewers blended with herbs and aromatic spices.

Lamb Chops 🍲.....£14.50

Juicy lamb chops marinated in bold spices and flame grilled.

Salmon Tikka 🍲.....£15.00

Salmon fillet marinated with Indian spices and chargrilled in the tandoor.

Tandoori Prawns 🍲.....£15.90

King prawns marinated in traditional tandoori spices and chargrilled.

Mix Platter 🍲.....£25.00

A generous sharing platter featuring a selection of our signature grills.

VEG CURRY

Daal Tadka 🍲.....£9.90

Yellow lentils tempered with cumin, garlic, and traditional Indian spices.

Makhni Daal 🍲.....£10.90

Black lentils slow-cooked overnight with butter, cream, and aromatic spices.

Masala Jeera Aloo 🍲.....£10.00

Baby potatoes tossed with roasted cumin, tomatoes, and traditional spices.

Veg Kofta Curry 🍲.....£11.00

Vegetable koftas simmered in a rich tomato and cashew-based curry.

Paneer Makhani 🍲.....£11.90

Paneer cubes simmered in a rich tomato and butter gravy.

Paneer Tikka Masala 🍲.....£12.90

Chargrilled paneer cooked in a smoky tomato and onion sauce.

Bhindi Masala 🍲.....£12.90

Tender okra stir-fried with onions, tomatoes, and aromatic spices.

INSPIRED BY TRADITIONAL
★ **INDIAN KITCHENS** ★

OUR VEGETARIAN CURRIES ARE CRAFTED USING AUTHENTIC
SPICES AND TIME-HONOURED RECIPES.

NON- VEG CURRY

Masala Chicken Curry.....£11.00

Homestyle chicken curry cooked with traditional Indian spices.

Chicken Chettinad 🍲.....£11.00

Authentic South Indian chicken curry with roasted spices, curry leaves, and coconut.

Murg Makhani 🍲.....£11.00

Tender chicken simmered in a creamy butter tomato sauce.

Lamb Rogan Josh 🍲.....£12.00

Traditional Kashmiri lamb curry slow cooked with aromatic whole spices.

Lal Maas 🍲.....£12.90

Authentic Rajasthani lamb curry cooked with Mathania chillies and bold spices.

Malabar Fish Curry 🍲.....£12.90

Kerala-style fish curry cooked with coconut, curry leaves, and coastal spices.

Prawn Curry 🍲.....£13.90

Prawns cooked in a fragrant spiced curry sauce.

SLOW COOKED
★ **RICHLY FLAVOURED** ★
PREPARED WITH TRADITIONAL TECHNIQUES FOR DEEPER
FLAVOUR AND AROMA.



SOME OF THE DISHES ON OUR MENU MAY CONTAIN NUTS AND OTHER ALLERGENS. PLEASE
ASK A MEMBER OF STAFF FOR MORE INFORMATION.

🌿 Vegetarian

🌰 Cashew/Pistachio

🐟 Fish

🥚 Egg

🌿 Vegan

🥛 Dairy Products

🌾 Gluten

🦀 Crustacean

🥜 Soy

🌿 Mustard

🌾 Gluten Free

🌱 Sesame

EMBER DUM BIRYANI

Veg & Paneer Dum Biryani 🍲.....£12.00

Fragrant basmati rice layered with seasonal vegetables and slow cooked.

Jackfruit Dum Biryani 🍲.....£12.90

Tender jackfruit and aromatic spices layered with saffron rice.

Chicken Dum Biryani 🍲.....£13.90

Classic chicken biryani slow cooked with herbs, spices, and basmati rice.

Lamb Dum Biryani 🍲.....£14.90

Succulent lamb cooked with saffron rice in traditional dum style.

Prawn Dum Biryani 🍲.....£15.90

Prawns and fragrant rice infused with rich coastal spices.



RICE & BREADS

Plain Rice.....£4.00

Steamed basmati rice.

Jeera Rice.....£4.50

Basmati rice flavoured with roasted cumin.

Pilau Rice.....£4.95

Basmati rice lightly flavoured with saffron and whole Indian spices.

Tandoori Roti.....£3.00

Whole wheat flatbread baked in the tandoor.

Plain Naan.....£3.50

Soft traditional tandoor-baked bread.

Butter Naan.....£3.90

Classic naan brushed with melted butter.

Garlic Naan.....£4.50

Fresh naan topped with garlic and coriander.

Chilli Garlic Naan.....£4.90

Spicy naan infused with garlic and green chillies.

Peshawari Naan.....£5.50

Soft naan filled with coconut, almonds, raisins, and sweetened nuts.

Cheese Naan.....£5.90

Soft naan filled with melted cheese.

ACCOMPANIMENTS

Plain Yogurt.....£2.00

Cooling natural yogurt.

Kachumber Raita.....£3.00

Yogurt mixed with cucumber, onions, and fresh herbs.

Laccha Onion Salad.....£3.00

Freshly sliced onions tossed with herbs and spices.

Green Salad.....£3.50

A refreshing mix of seasonal salad leaves and vegetables.

IMPORTANT NOTICE

This allergen information is provided as a guide only. Our dishes are prepared in a kitchen where all 14 allergens are present and cross-contamination is possible. If you have a severe food allergy or intolerance, please speak to a member of staff before ordering. Recipes and ingredients may change — always ask staff for the most up-to-date information.