

SONA

FOR THE TABLE

Poppadom Selection & House Chutneys

Crisp poppadoms with a selection
of chutneys and pickles

9.00

SMALL PLATES

Onion Bhaji

Delicate onion fritters with cumin,
coriander and mint yoghurt

6.50

Vegetable or Lamb Samosa

Hand-folded pastry filled with spiced
vegetables or lamb, served with tamarind chutney

7.90

Pani Puri

Crisp semolina shells filled with chickpeas,
potato and spiced tamarind water

8.50

Chilli Paneer

Paneer, peppers and onions tossed
in a chilli-garlic glaze

8.50

Samosa Chaat

Crushed samosa, chickpeas, yoghurt,
mint and tamarind

9.50

Shimla Mirch

Charred pepper filled with spiced vegetables or
chicken, finished with bhuna sauce

9.50

Chicken or Lamb Tikka

Tandoor-roasted marinated chicken or lamb

8.50

Garlic King Prawns

King prawns sautéed with garlic butter
and fresh herbs

10.50

King Prawn Puri

Spiced king prawns served on
freshly fried puri bread

11.50

Tandoori Salmon

Salmon marinated with citrus
and tandoori spices

11.50

Spiced Chicken Sheek

Flame-grilled chicken kebab
with fresh herbs

11.50

SHARING PLATTERS

Shabzi Platter

Onion bhaji, vegetable samosa and chilli paneer

16.50

Tandoori Meat Platter

Chicken tikka, lamb tikka and chicken sheek kebab

22.00

Seafood Platter

King prawn puri, tandoori salmon
and spiced king prawns

28.00

FROM THE TANDOOR

All tandoor dishes are served with pilau rice
or naan and our chef's signature sauce

Chicken or Lamb Shashlik

Marinated meat grilled over charcoal
with peppers and onions

36.00

Tandoori Lamb Chops

Celtic lamb chops marinated with Kashmiri spices

39.00

Tandoori King Prawns

Jumbo king prawns roasted in the tandoor

42.00

Sona Mixed Grill

A signature selection of chicken tikka, lamb tikka,
lamb chops and king prawns

52.00

BIRYANI SELECTION

Served with accompanying curry sauce

Dum Biryani

Choice of chicken, lamb or seasonal vegetables

34.00

Hyderabadi Lamb Biryani

Saffron rice, lamb, potato and boiled egg

34.00

Seafood Biryani

A selection of seafood cooked with fragrant
basmati rice and aromatic spices

38.00

Shabzi Paneer Biryani

Seasonal vegetables and tandoori paneer

32.00

CLASSIC CURRIES

Choose from:

Chicken 17.50 | Lamb 18.50 | Prawn 23.50 | Vegetable 16.50

Mild 🌶️ | Medium 🌶️🌶️ | Hot 🌶️🌶️🌶️ | Very Hot 🌶️🌶️🌶️🌶️

TRADITIONAL

Curry 🌶️🌶️

Bhuna 🌶️🌶️

Rogan Balti 🌶️🌶️

Dopiazaa 🌶️🌶️

Jalfrezi 🌶️🌶️🌶️

Saag 🌶️🌶️

REGIONAL SPECIALITIES

Madras 🌶️🌶️🌶️

Pathia 🌶️🌶️🌶️

Dhansak 🌶️🌶️🌶️

Vindaloo 🌶️🌶️🌶️🌶️

Phall 🌶️🌶️🌶️🌶️

SONA SIGNATURE

Prepared to your preference:

Mild 🌶️ | Medium 🌶️🌶️ | Hot 🌶️🌶️🌶️ | Very Hot 🌶️🌶️🌶️🌶️

Slow-Braised Lamb Shank

Tender lamb shank in a rich North Indian spice reduction, served with pilau rice

38.00

Salmon Rogan

Scottish salmon in a Kashmiri-style tomato and spice sauce, served with pilau rice

39.00

King Prawn Darka

King prawns finished with garlic, roasted spices and fresh coriander

42.00

Bengali Sea Bass

Pan seared sea bass with a lightly spiced Bengali-inspired sauce

39.00

Goan King Prawns

King prawns in a coconut and coastal spice sauce, served with coconut rice

45.00

Nawabi

Chicken, spiced lamb mince, peas and potatoes in a royal Mughlai-style, served with naan

41.00

Modhu Chicken

Chicken cooked with ginger, honey and aromatic spices, served with pilau rice

38.00

Roshun Murgh

Chicken with garlic, green chilli and our chef's special sauce, served with pilau rice

38.00

SIGNATURE MILD CLASSICS

Choose from:

Chicken 18.50 | Lamb 19.50 |
Prawn 23.50 | Vegetable 17.50

Tikka Masala 🍛

Chargrilled meat in a rich tomato and cream sauce

Pasanda 🍛

Cream, almonds and delicate spices

Butter Supreme 🍛

A silky tomato and butter sauce

Korma 🍛

Coconut, cream and aromatic spices

Makhani 🍛

Slow-cooked tomato, butter and fenugreek

SEASONAL VEGETABLE ACCOMPANIMENTS

9.50 each

Bombay Aloo

Saag Aloo

Aloo Gobi

Saag Paneer

Tarka Dal

Bhindi Bhaji

Chana Bhaji

Mushroom Bhaji

RICE & BREADS

RICE

Steamed Basmati Rice | 6.50

Pilau Rice | 7.00

Egg Fried Rice | 8.50

Garlic Fried Rice | 8.50

Mushroom Fried Rice | 8.50

Onion Fried Rice | 8.50

Keema Fried Rice | 9.50

BREADS

Chapati | 5.50

Plain Naan | 6.50

Garlic Naan | 7.50

Keema Naan | 7.50

Peshwari Naan | 7.50

Cheese Naan | 7.50

Food Allergies, Intolerances and Dietary Preferences

At Sona, we are committed to ensuring every guest enjoys a safe and memorable dining experience. Our team will be pleased to discuss any allergies, intolerances or dietary requirements with you and guide you through the menu to help select dishes that suit both your preferences and individual needs.

Whilst every care is taken in the preparation of our food, dishes are prepared in kitchens where allergens are present and we cannot guarantee the complete absence of allergen traces. Please inform your server of any dietary requirements before placing your order.