
Paro brings the love of Calcutta through our modern Calcuttan-Indian menu. Dishes in each section are ordered from spicy to mild. We use 48 spices in our dishes, passed down and revised from generation to generation. Paro's eclectic spice mix is a closely guarded secret, known only by a total of five people within this generation.

PARO



Calcutta's Love Affair

Paro brings the love of Calcutta through our award-winning small plate sharing menu.

Dishes in each section, are ordered spicy to mild.

Paro by the Lyceum, 21 Wellington Street, Covent Garden, London WC2E 7DN

www.paroindian.com

Small Plates

- Honeyed Mango Chickpeas** Ve £7.95
Blanched black chickpeas, mango reduction, tamarind sauce. Honeyed & Velvety.
- Reshmi Kebab** £7.95
Ancient recipe. Welsh grass-fed lamb mince, egg coating, saffron-butter, Paro sauce, Paro's five-spice blend, ginger-garlic. Spicy & Tender.
- Potato Chops** £6.95
Breaded egg potato balls, Paro's mild spice blend, Paro sauce. Fried & Hearty.
- Onion Bhajis** Ve £4.95
Bulb onions, red lentils, seasoned and fried. Crispy & Golden.
- Cottage Cheese Roll** RECOMMENDED £5.95
Stuffed pastry, sweet-spiced cottage cheese, spinach. Moreish & crispy.
- Lamb Samosa** £5.95
Calcuttan filo pastry, Welsh grass fed lamb mince, Paro's 48 spice-mix. Crispy & Flavourful.
- Vegetable Samosa** £4.50
Calcuttan filo pastry, five-spice mashed vegetables, Paro's spice blend. Crispy & Flavourful.
- Toddy Shop Tiger Prawns** S £9.95
Paro's 48 spice-mix, plum tomato blend, garlic and ginger, Paro sauce. Sweet & Spicy.

Seafood

Dishes are ordered spicy to mild

- Kalibabu King Prawn Curry** S £21.95
Fenugreek, stewed tomatoes, chillies, mustard, Paro's 48 spice-mix. Fiery & Silky.
- Seabass or King Prawn Malai** S N PRAISED £18.95
Saffron butter, sweet coconut & plum sauce, pan-fried five spice protein. Golden & Award-Winning

All seafood, is fresh from Billingsgate Market

Meat, Game & Poultry

Dishes are ordered spicy to mild

- Daadee's Chicken Naga** C £14.95
Paro's 48 spice mix, naga chilli blend, fenugreek, cloves & coriander. Passed on generation to generation
- Lamb Shank** C POPULAR £21.95
Paro's flagship. Slow-roasted lamb-leg shank, Paro's 48 spice-mix, Chilli Flakes, charred-garlic, coriander. Spicy & Tender.
- Nani-Jaan Chicken** C £13.95
For grandma. Tenga curry leaves, Paro's 48 spice-mix, coriander, lemon, demrera sugar, mint, and tamarind reduction. Sweet & Sour.
- Gunpowder Lamb** C £14.95
Paro's favourite. Welsh grass-fed lamb mince, tamarind glazed potatoes, coriander, fenugreek seeds, curry seasoning. Moreish & Recommended.
- Paro Rogan Lamb** C £14.95
Curry classic. Plum tomatoes, ginger-garlic, cinnamon, desi-ghee, yoghurt. Hearty & Tangy.

Tandoori Grill £25.95
Curry classic. Tandoori chicken, lamb tikka, chicken tikka and paneer tikka. Platter delight.

- Lamb Chops - Black Bean Dust** £19.95
24-hour lime and tamarind marinade, stone flower masala rub, ginger, Paro sauce, charred garlic. Charred & Gamey

Meat Thali C £22.95
Small pots of little delights. Lamb Rogon, Butter Chicken, Naan, Raita Yoghurt, Spicy Pappad, Bengali Daal, Basmati Rice. The Paro way

- Mixed Shashlik - Tandoori Dust** £19.95
Lamb and Chicken Tikka Medley, turmeric & tandoori rub, sweet vinegar, Paro sauce, baked onion and peppers. Subtle & Tandoori-smoked.
- Dum Dum Chicken** C RECOMMENDED £14.95
Pan-fried chicken cutlets, blanched chickpeas, ginger-garlic, fenugreek, cream sauce, Paro's mild spice blend. Incredible & Light.
- Paro Butter Chicken** C £15.95
Great-Grandfathers recipe, Bengali style. Cream, plum tomatoes, emulsified butter. Golden & Rich.
- Cream Chicken Korma** C N £13.95
Paro mild spice blend, coconut, cream. Our award-winning classic.

Sides

- Five Spice Potatoes** Ve £5.95
Baby potatoes, Himalayan salt, Paro five spice. Flavourful & Popular.
- Spinach and Cheese** C £4.95
Ruby Murray classic. Salted spinach, cottage cheese, saffron butter. Rich & Buttery.
- Bengali Daal** Ve C £4.95
Lentil medley, tadka, slow-cooked over 12 hours. Delicious & Distinct.
- Mix Pappadum Basket** £1.50 per person
Pappadum crisps with a medley of sauces.

Biryani & Bread

- Chicken Biryani** RECOMMENDED £14.95
The Indian way to enjoy rice, Calcuttan pan-fried
- Steamed Fine-Grain Basmati Rice** Ve £3.95
- Saffron Pilau Rice** V £4.50
- Mushroom Rice** Ve £5.50
- Calcuttan Naan** G £4.95
Nigella seeds, refined flour bread, options: Butter or garlic.
- Peswari Naan** G N £5.50
- Stuffed Mince Naan** G £5.50
- Cheese Naan** G £5.95
- Roti** Ve G £4.95

On Socials? Show your TikTok/ Reel to our team at the end of your experience at Paro for 10% off your bill #paroindian

Veg V *Dishes are ordered spicy to mild*

- Vegetable Bungalow Curry** Ve S £11.95
Fenugreek, mace, stewed tomatoes, chillies. Fiery & Silky.
- Calcuttan Chilli Paneer** S £12.95
Paro's 48 spice-mix, cottage cheese, sweet yoghurt. Flavourful & Spicy.

Vegetarian Thali S £17.95
Small pots of little delights. Chilli Paneer, Calcuttan Stir Fry, Naan, Raita Yoghurt, Spicy Pappad, Bengali Daal, Basmati Rice. The Paro way

- Homestyle Vegan 'Chicken'** Ve S £17.95
White pepper, Paro's 48 spice-mix, plum tomatoes, ginger-garlic. Fresh & Silky.

- Calcuttan Stir Fry** Ve £11.95
Broccoli and assorted vegetables, Paro's 48 spice-mix, sweet plum sauce. Hearty & refreshing.

- Bally Black Daal** S £11.95
48 hour slow-cooked black lentils, Grandmother's spice recipe from Bally, India. Rich & Intense.

- Paro Paneer - Tandoori Dust** £14.95
Daadaa's way. Turmeric and Tandoori rub, sweet vinegar, Paro sauce, baked onion and peppers. Subtle & Tandoori-smoked.

- Velvet Kofta** S N £13.95
Kofta vegetable balls, saffron butter, sweet coconut & plum sauce. Moreish & Golden.