

Rock Salt

Here at Rock Salt we have brought together authentic, traditional dishes from both Indian AND Chinese cuisines. Head Chef Gajender Singh and his team have created a menu using ethically sourced ingredients and hand blended spices from local suppliers. There are no rules! Feel free to choose from ONE cuisine or sit back, order a glass of fizz, peruse the menu and create your ideal meal with dishes from BOTH cuisines

While you decide...

Pirani Prosecco Doc Extra Brut 125ml	5
Champagne De Castelnau Brut 125ml	6.5

Chinese Starters

Vegetable Spring Rolls V G D	5
Chinese vegetables wrapped in filo pastry, served with sweet chilli jam	
Chicken Spring Rolls G D	5.5
Shredded chicken breast and vegetables wrapped in filo pastry, served with sweet chilli jam	
Chicken Salt and Pepper G	6
Diced chicken tossed with ginger, garlic and white pepper	
Prawn Salt and Pepper G	8
King prawns tossed with ginger, garlic and white pepper	
Mongolian Chicken G	6
Battered chicken pieces in tomato, chilli and garlic sauce	
Chilli Chicken G	6
Battered chicken pieces with onions, mixed pepper and chilli	
Crispy Chilli Beef G	7
Fried beef strips in a rich tomato and chilli sauce	
Cauliflower Manchurian VG G	6
Crispy cauliflower tossed in ginger, garlic and soya sauce	
Chilli Paneer V G D	6
Indian-style cottage cheese with onions, mixed pepper and chilli	

Homemade Dim Sum

Our Dim Sum are made in house then steamed and presented in a traditional bamboo steamer each containing 4 pieces. Perfect for sharing and served with soya sauce and chilli and garlic sauce

Vegetable VG G	6
Chicken G	6.5
Pork G	6.5

Indian Starters

Poppadoms and dips (3 pieces) V	3
Deep fried Indian snack served with sweet chilli jam, kimchi, roasted tomato chutney and mint yogurt D	
Onion Bhaji VG	4.5
Fried onion cakes made with chickpea flour and fennel seeds	
Vegetable Samosas VG G	4.5
Vegan pastry cones stuffed with potatoes, peas, coriander and cumin seeds	
Punjabi Macchi G D	7
North Indian style fried fish snack, lightly battered and served with homemade lemon and chilli dip	
From the Tandoor	
Our traditional clay tandoor oven can reach temperatures of over 450 degrees Celsius and is perfect for roasting a variety of vegetarian and marinated meat dishes	
Malai Broccoli V D	6
Tandoor-roasted broccoli with cheddar cheese, cream and green cardamom	
Basil Paneer Tikka V D	6
Cottage cheese roasted in the tandoor with fresh basil	
Hong Kong Chicken Tikka D	6
Chicken breast pieces cooked in the tandoor with soya sauce, lemon juice and Indian spices	
Coriander Chicken Tikka D	6
Chicken breast pieces cooked in the tandoor with coriander, mint, yogurt and green chilli	
Pineapple Pork	7
Pork loin marinated in pineapple juice and spices, roasted in the tandoor and served with roasted pineapple and tamarind	
Merlot Beef Boti D	7
Beef slices soaked in red wine, ginger, garlic and chilli then gently roasted in the tandoor	
Tandoori Lamb Chops	8.5
French-trimmed lamb chops roasted to medium-rare in our tandoor oven with ginger, garlic, chilli, cloves and cinnamon	

Dietary Information

Please inform a member of our team if you have any allergies, intolerances or any other dietary requirements

Contains Nuts	N
Contains Dairy	D
Contains Gluten	G
Vegetarian	V
Vegan	VG



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