

MENU

#### WELCOME TO THE ARENA LOUNGE

We are a family business group operating within a number of industries including construction & technology consultancy.

We have been involved in renovating and building a number of leading restaurants and bars in and around London.

In July 2019, we landed the opportunity to turn around the historical Fusilier public house. The property needed a lot of work to regenerate it and, coupled with our approach of doing things right first time, we invested a significant amount of resources to turn this place around.

We wanted to give customers a restaurant that they can come dine in that offered quality food, as well as local watering hole. Given the close proximity of the restaurant to Wembley Stadium, we decided to name the restaurant 'Arena Lounge'.

Today, we are pleased to provide our customers a comfortable, stylish and cosy environment that they can sit back in, socialise and have a tasty Kenyan, Indo-Chinese infused meal in.

LIG	ЩПТ	BITES	
Dry Roasted Peanuts	1.90		3.50
Masala Peanuts Roasted red skin peanuts coated in a light spicy masala blend.	2.99		5.50
Salted Peanuts	1.90	Crispy potato chips coated in our own masala sauce.	
Fried Papadum Lightly Fried Madras Papadum (1 piece).	1.50	Cheesy Chilli Chips   Crispy golden potato chips topped with chilli and cheese.	5.99
Roasted Papadum Black Pepper Papadum (1 piece).	1.80	Pani Puri   An Indian Street food favourite. Light crispy semolina cups filled with a chickpea & potato mix, infused with mouth-watering	6.00
Masala Papadum   Fried papadum topped with a tomato, onion ⊗spiced masala mix (1 piece).	2.99	chatpata masalas, served with cool refreshing mint & tamarind water.	
<b>Bombay Mix</b> Fried peanuts, diced onions, tomatoes & crisps mixed with spices to create this popular, chatpata Indian snack.	4.99	Cholay Bhaturay  EXPRESS SNACK From the streets of Punjab this popular street food consists of a chickpea curry cooked in a tangy tomato masala sauce, served with soft puffed bread (bhatura).	9.99
<b>Bombay Bhel Puri</b> A savoury snack from India, made of puffed rice, vegetables and a tangy tamarind sauce, and has a crunchy texture.	6.99	Aloo Puri  EXPRESS SNACK  An all time favourite, potatoes cooked in a tomato and cumin	9.99
<b>Cheesy Bombay Mix</b> Fried peanuts, grated cheese, diced onions, tomatoes & crisps mixed with spices to create this popular, chatpata Indian snack.	4.99	gravy, served with light fried flatbread (puri).	

#### **STARTERS VEGETARIAN** Vegetable Samosa (4 pieces) 4.99 Kurkuri Bhindi 🌙 8.99 Indian pastry filled with spiced mixed vegetables. Spiced okra, coated in a gram flour batter and fired. Paneer Samosa (4 pieces) 🌶 5.49 Masala Chicken Bites (Plant Based) 8.99 Indian pastry filled with spiced mashed Indian cottage cheese. Vegan-Chicken bites infused in a spicy Indo-Chinese sauce. 8.99 Tandoori Broccoli 🌙 5.99 Dahi Puri 🌙 POPULAR PUNJABI STREET FOOD Broccoli marinated with spices and cooked in our slow fire A refreshing dish. Light crispy semolina cups filled with a tandoor. chickpea & potato mix, infused with mouth-watering chatpata 8.99 masalas topped with fresh yoghurt, chutney and crunchy sev. Paneer Tikka Indian cottage cheese marinated in a blend of our special spices, Papdi Chaat POPULAR PUNJABI STREET FOOD 5.99 slow roasted in our tandoor. Layered crispy wafers with a blend of chickpeas, potatoes and masala, topped with refreshing yoghurt, tamarind, green Soya Chaap 🌙 8.99 Vegan Soya marinated in a blend of our special spices, slow chutney and crunchy sev. roasted in our tandoor. Samosa Chaat POPULAR PUNJABI STREET FOOD 6.99 Crispy vegetable samosas topped with spicy chana masala, cool 8.99 Crispy Veg Salt and Pepper J yoghurt, refreshing tamarind, green chutney and crunchy sev. Al dente mixed vegetables, lightly coated in corn flour, cooked Punjabi Dahi Bhalla POPULAR PUNJABI STREET FOOD and tossed with a blend of chilli and spices. 6.99 Lentil fritters coated in creamy yoghurt, topped with our tangy 8.99 Crispy Corn Salt and Pepper J A light snack, sweetcorn kernels, lightly coated in corn flour, tamarind and mint chutneys. cooked and tossed with a blend of chilli and spices. 6.99 Jalapeno Poppers Chilli Garlic Mushrooms 8.99 Hot breadcrumbed jalapeño peppers filled with a smooth cream Button mushrooms sauteed in a rich Indo-Chinese sauce. cheese. Vegetable Manchurian Dry/Gravy 🌙 🥒 8.99 Hara Bhara Kebab 🌙 🌙 7.99 Vegetable dumplings, diced bell pepper and onions tossed in Blended green vegetables and paneer, infused with our special tangy, spicy Indo-Chinese sauce. spices, lightly fried until crisp. 8.99 Salt and Pepper Paneer 🌙 7.99 Mari Mogo 🌙 Chunks of Indian cheese (paneer), diced bell peppers and Casava coated in a light dash of salt & black pepper. onions, sprinkled with a dash of salt & black pepper. 7.99 Masala Mogo 🌙 9.99 Chilli Paneer 🌙 🜙 Casava tossed in a spicy Indo-Chinese sauce. An Arena favourite, chunks of Indian cottage cheese (paneer) 7.99 Chilli Garlic Mogo 🌙 🥒 cooked with diced onions and diced bell peppers in a spicy, A highlight at Arena, cassava chips coated in a special chilli tangy Indo-Chinese sauce. garlic masala. Arena Vegetarian Sharing Platter 🌙 14.99 7.99 Methi Gotha Veg samosa, crispy bhajia, chilli garlic mogo & paneer tikka. Gujarati favourite, soft and crispy dumplings made from besan & fenugreek leaves. Crispy Bhajia 🌙 7.99 Sliced potato, battered in a spice infused gram flour mix, fried

until crispy & golden.

## NON VEGETARIAN

CHICKEN		LAMB	
Chicken Kebab JJ Tender minced chicken blended with spices, herbs and fresh chillies, slow cooked in our Tandoor for a smoked flavour.	7.99	<b>Lamb Samosa</b> Crispy Indian pastry filled with spiced minced lamb.	5.95
Fried Chicken Wings  Marinated Chicken Wings - deep fried.	8.49	Tender minced lamb blended with spices, herbs and fresh chillies, slow cooked in our Tandoor for a smoked flavour.	7.99
<b>Tandoori Chicken Wings</b> Chicken Wings marinated in a blend of spices and slow roasted in our Tandoor.	8.49	Sesame Crispy Lamb   Sesame coated strips of crispy Lamb tossed in a spicy Indo- Chinese sauce.	10.99
Tandoori Bullet Wings JJJ Red Chilli marinated Chicken Wings slow roasted in our Tandoor	8.49	<b>Dry Chilli Lamb</b> Tender strips of Lamb coated in our Indo-Chinese spice blend.	10.99
<b>Chicken Tikka</b> Tender chunks of boneless chicken marinated overnight and slow cooked in our Tandoor.	8.95	<b>Lamb Mushkaki</b> Boneless fillets of lamb, marinated in our spice blend and slow roasted in our Tandoor for a smoked flavour.	10.99
<b>Chicken Lollipop</b> Marinated deep fried chicken drumsticks.	8.95	<b>Lamb Chops</b> Succulent lamb chops marinated with tempered yoghurt,	11.99
Jeera Chicken JJ  A speciality, succulent on the boneless chicken pieces sauteed with onions and a cumin infused sauce.	9.49	Kashmiri paste and our blend of spices, roasted and smoked in our Tandoor.	
Sesame Honey Chicken Sesame coated, honey glazed pieces of boneless chicken.	9.49	FISH  Amritsari Macchi  From the streets of Amritsar, Tilapia fish fillets coated in a	10.49
Chicken 65 <b>J</b> Succulent pieces of boneless chicken stir-fried in a spicy Indo-Chinese sauce.	9.49	crispy batter.  Tandoori Fish Tikka 🅖	10.99
Salt and Pepper Chicken   Boneless chicken, bell peppers, diced onions, cooked with a	9.49	Succulent fillets of Tilapia, marinated in a 5 spice blend and slow baked in the Tandoor.  Chilli Fish Dry	11.99
dash of salt & black pepper.  Chilli Chicken Dry	9.49	Tilapia fillet pieces cooked in spicy chilli Indo-Chinese sauce.  Nawabi King Prawns	14.95
Boneless chicken stir-fried in our Indo-Chinese spice blend.  Chicken Manchurian Dry/Gravy  Chicken pieces cooked with diced onion, bell peppers, garlic	9.49	King Prawns marinated in a special blend of spices, cooked in our tandoor until golden and lightly charred for a smoked flavour.	
and spices, tossed in a chilli soy sauce. <b>Arena Mixed Grill Platter</b> A platter of Chicken Tikka, Tandoori Chicken Wings, Lamb Chops and Seekh Kebab served with a crispy salad.	22.99		

# MAINS

VEGETARIAN						
<b>Bombay Aloo</b> Diced baby potatoes cooked delicately in a thick gravy, infused	8.99	<b>Aloo Methi</b> Fresh fenugreek & diced baby potatoes slow cooked in rich flavours.	8.99			
with our blend of Bombay spices and mustard seeds for extra flavour.		<b>Gujrati Saag</b> A popular Gujrati dish made with mixed vegetables and our	8.99			
Aloo Gobi	8.99	popular spice blend.				
Cauliflower and diced potatoes sautéed with onions, garlic, ginger, tomatoes, and spices.		Baingan Bharta   Slow smoked Aubergines, mashed and sauteed with a special	8.99			
Chana Masala	8.99	spice blend.				
Chickpeas cooked in a thick spicy, tangy, onion and tomato based gravy.		Aloo Saag <i>J</i> Diced baby potatoes cooked with fresh wilted spinach.	8.99			
Punjabi Tadka Daal   A staple in Punjab, yellow lentils cooked with crushed spices, garnished with garlic, dried red chilli and cumin.	8.99	Mattar Paneer  Chunks of Indian cottage cheese cooked with garden peas in an aromatic, rich curry sauce.	9.50			
Methi Daal Fry Punjabi tadka daal simmered with fresh fenugreek topped with roasted garlic & ginger.	8.99	<b>Bhindi Tawa</b> Fresh baby Okra, diced onions and tomatoes, cooked on a tawa in a thick spicy masala blend.	9.99			
<b>Daal Makhni</b> A true Punjabi favourite, black lentils cooked slowly until they become thick and creamy, finished off with butter and cream.	8.99	<b>Mixed Vegetable Makhni</b> Medley of mixed vegetables cooked in a buttery karahi sauce.	9.99			
Methi Corn Masala Fresh fenugreek & sweet corn in masala gravy.	8.99	Paneer Bhurji J J Grated Indian cottage cheese simmered in a masala curry sauce.	9.99			

VEGETARIAN					
Punjabi Veg Kofta JJ A popular Punjabi dish of vegetable dumplings cooked in a rich, desi masala gravy.	9.99	<b>Vegetable Jalfrezi</b> Fresh garden vegetables cooked with an aromatic blend of spices in a Jalfrezi sauce.	9.99		
Paneer Makhni JJ Indian cottage cheese slow cooked in a fresh buttery tomato sauce.	9.99	Achari Baingan 🌙 Pickled baby aubergine cooked in a spicy karahi gravy with our	9.99		
Paneer Tikka Masala Diced pieces of tandoori paneer (cottage cheese) cooked in a creamy tomato based curry sauce.	9.99	popular masala blend.  Plant-based Veg Keema   Plant-based Soya mince coated in a thick curry sauce.	9.99		
Karahi Paneer   Chunky cubes of paneer and capsicum, cooked in a rich, fragrant, tomato and onion based gravy.	9.99	Plant-based Chicken Curry  Plant-based vegi-chicken pieces cooked in a thick curry sauce.	9.99		
Vegetable Manchurian Gravy J J Vegetable dumplings, diced bell pepper and onions tossed in tangy, spicy Indo-Chinese gravy.	9.99	Punjabi Paneer Bhurji SPECIAL  Popular in the homes of Punjab, this is a rich dish that consists of hand crushed paneer mixed with Punjabi spices and slow cooked in a clay pot. It truly leaves you with a heart-warming feeling.			
Saag Paneer J Staple of Punjab, chunks of Indian cottage cheese cooked with fresh wilted spinach.	9.99	, ,	12.99		

NON	VEG	ETARIAN	
Egg Curry  Sliced eggs cooked in a curry sauce, infused with our special blend of spices.	8.99	Lamb Rogan Josh J Lamb pieces braised with a spicy gravy flavoured with ginger,	9.99
Egg Bhurji Scrambled eggs cooked with Indian spices and fenugreek. CHICKEN	8.99	garlic and aromatic spices. <b>Keema Mattar</b> Mince lamb cooked with garden peas in an authentic curry sauce.	9.99
<b>Chicken Manchurian Gravy</b> Chicken pieces, diced bell pepper and onions tossed in a tangy, spicy Indo-Chinese gravy.		Rajasthani Laal Maas JJJ From the colourful culture of Rajasthan, lamb pieces cooked in a fresh tomato, paprika and red chilli curry sauce.	10.99
Chicken Jalfrezi J Boneless chicken cooked with ground spices, ginger, capsicum and onion in an aromatic masala sauce.		<b>Karahi Lamb Masala</b> Chunks of lamb cooked with traditional spices in a spicy karahi sauce.	10.99
Chicken Tikka Masala 🌙 🕒 Succulent chicken tikka cooked in a rich creamy tomato sauce.  Butter Chicken 🌙	9.99	<b>Lamb Korma</b> Tender lamb pieces slow simmered in a creamy nut based curry sauce.	10.99
Tender boneless chicken chunks cooked in a rich creamy butter sauce  Chicken Korma  Tender chicken pieces slow simmered in a creamy nut based	9.99	Methi Lamb  Chunks of lamb cooked in a fenugreek infused curry sauce.  Desi Lamb on the bone	10.99 10.99
curry sauce.  Methi Chicken   Boneless tender chicken chunks cooked with a fresh fenugree	<b>9.99</b> k	Lamb on the bone, slow cooked in a rich desi onion & tomato gravy that is a favourite in Punjab.  Desi Lamb	10.77
infused sauce. <b>Karahi Chicken</b> Succulent boneless chicken cooked in a spicy aromatic masala	9.99	Boneless lamb slow cooked in a rich desi onion & tomato grav that is a favourite in Punjab.	У
gravy. <b>Desi Chicken</b> Boneless chicken slow cooked in a rich desi onion &tomato	9.99	Seekh Kebab Curry Tender minced lamb kebab chunks cooked with a rich blend of ground spices in a desi curry sauce.	11.99
gravy. A favourite in Punjab.  Chef's Special Chicken Curry  A special blend of spices mastered by our Head Chef and used to infuse this rich, onion and tomato based curry with chicken pieces	10.99	Chef's Special Curry Lamb A special blend of spices mastered by our Head Chef and used to infuse this rich, onion and tomato based curry with Lamb pieces	
Desi Chicken on the bone JJJ Chicken on the bone, slow cooked in a rich desi onion & tomato gravy that is a favourite in Punjab.	10.99	FISH  Macchi Masala 🍠  Tilapia fillets cooked with fresh tomatoes, garlic, ginger and	11.99
Keema Mattar Chicken JJ Tender minced lamb, topped with tender boneless chicken pieces, cooked with peas, tomatoes and green chilli.	11.99	aromatic spices. <b>Karahi Prawn Masala</b> Prawns cooked with fresh tomatoes, garlic, ginger and aromatic	<b>12.99</b>
Delhi Wala Butter Chicken J SPECIAL Tandoori Chicken on the bone, cooked in a rich creamy	12.99	spices.	

butter sauce.

	BRE	ADS	
Tandoori Roti	2.49	Cheese Naan	4.49
Plain Naan	2.49	Soft flatbread stuffed with cheese.	
Butter Naan	2.99	<b>Peshwari Naan</b> Traditional flatbread naan stuffed with desiccated coconuts.	4.49
Garlic Naan	3.49	sultanas, nuts and infused with saffron.	
Soft flatbread topped with fresh garlic.  Onion Kulcha	3.49	Chilli Cheese Naan 🅖 Soft flatbread stuffed with cheese and fresh green chilli.	4.99
Soft flatbread stuffed with onion and spices. <b>Lachha Paratha</b>	3.49	Chilli Garlic Cheese Naan 🅖 Soft flatbread stuffed with cheese, garlic and fresh green chilli.	4.99
Layered whole wheat bread.  Chilli Naan	3.99	<b>Keema Naan</b> Soft flatbread stuffed with minced lamb.	4.99
Soft flatbread topped with fresh green chilli.  Garlic Chilli Naan   Soft flatbread topped with fresh garlic and green chilli.	3.99	<b>Amritsari Khasta Kulcha</b> From the streets of Amritsar, crisp, soft leavened bread stuffed with mashed potatoes, onions and spices.	4.99
<b>Tandoori Aloo Paratha</b> Layered soft flatbread stuffed with mashed spiced potatoes. A traditional breakfast favourite.	4.49	, , , , , , , , , , , , , , , , , , , ,	

RICE/NOODLES				
Plain Rice Basmati steamed rice.	3.50	<b>Egg Fried Rice</b> Scrambled egg fried with basmati rice.	5.99	
<b>Pilau Rice</b> Basmati steamed rice infused with saffron, black cardamon, cinnamon, star anise, cloves and allspice.	3.99	<b>Chicken Fried Rice</b> Diced chicken pieces fried with basmati rice and a dash of soya sauce.	8.49	
<b>Jeera Rice</b> Steamed basmati rice with cumin seeds.	3.99	<b>Vegetable Hakka Noodles</b> Stir fried noodles cooked with vegetables in a soya sauce.	8.49	
<b>Vegetable Fried Rice</b> Fried vegetables and basmati rice.	5.50	Spicy Schezwan Noodles JJJ Stir fried noodles cooked with vegetables in a schezwan sauce.	8.49	
Mushroom Fried Rice Diced mushrooms fried with basmati rice and a dash of soya sauce	5.99	Chicken Fried Noodles   Stir fried noodles cooked with chicken pieces in a soya sauce.	9.49	

### **BIRYANI**

Our heart-warming biryanis are made from steamed basmati rice, flavoured with aromatic spices, saffron, and layered with either vegetables, meat or seafood.

Vegetable Biryani9.49Lamb Biryani11.99Chicken Biryani11.99Prawn Biryani13.99

EXTRAS			
Fried Green Chilli	1.99	Kachumber Salad	3.95
Fresh Green Chilli	1.99	Finely chopped cucumber, carrot, tomato and onion salad, tossed with a blend of spices.	
<b>Onion Salad</b> Sliced onions and lemon.	2.49	Green Salad Slices of cucumber, carrots, onions, tomatoes, green leaf and chilli.	4.95
Plain Yoghurt	2.49	Silves of edealinest, editors, ornors, tornatoes, green lear and emili.	
<b>Raita</b> Fresh Yoghurt with small dices of cucumber and spices.	3.49		

EXPRESS				
<b>Kebab Roll</b> Succulent kebab pieces wrapped in a fresh naan with salad, mayo and chilli sauce.	8.99	<b>Veggie Burger</b> Veggie patty, crispy salad, mayo and burger sauce in a soft burger bun.	8.99	
Chicken Tikka Roll Succulent chicken tikka pieces wrapped in a fresh naan with salad, mayo and chilli sauce.	8.99	<b>Tandoori Chicken Half</b> Tender marinated chicken with a blend of Amritsari spices, slow cooked in our tandoor oven.	8.99	
Paneer Tikka Roll Succulent paneer tikka pieces wrapped in a fresh naan with salad, mayo and chilli sauce.	8.99	<b>Tandoori Chicken Full</b> Tender marinated chicken with a blend of Amritsari spices, slow cooked in our tandoor oven.	12.99	
<b>Chicken Burger</b> Tender chicken patty, crispy salad, mayo and burger sauce in a soft burger bun.	8.99			





Arena Lounge @ The Fusilier 652 Harrow Road, Wembley, HAO 2HA

T: 020 8248 1280/07857 820 000 E: info@arenalounge.co.uk W: www.arenalounge.co.uk

CONNECT WITH US f



