



V = Vegetarian GF = Gluten Free

All of our dishes may contain traces of nuts.

Please inform the waiter of any allergies or dietary requirements you may have.

### SNACKS

#### VEG

Pumpkin Papdi Chaat (V)	£5.50
Crisp flatbreads, masala pumpkin, yoghurt and chutneys	
Dahi Kebabs (V)	£6
Fried yoghurt patties, Andhra tomato chutney	
Wild Mushroom Potli (V)	£6
Seasonal mushroom stuffed filo parcels, tamarind chutney	
Kala Channa Fry (V)	£6
Tempered black chickpeas, onion, tomato	
Masala Paneer Pav (V)	£8.50
Spiced cottage cheese, toasted brioche bun	

#### NON VEG

Mutton Fry	£9
Slow cooked diced lamb, Andhra masala, toasted brioche bun	
Chicken 65	£7
Fried chicken, red chillies and curry leaves	
Lamb Keema Lukhmi, Ginger Pachadi	£9
Pastry filled with spiced, minced lamb	
Soft Shell Crab (GF)	£7
Crispy soft shell crab, curry leaf mayo	
Andhra Prawn Fry (GF)	£9
King prawns, whole red chillies and coconut	

### TO SHARE

Andhra Pomfret Fry, Pickled Tomato (GF)	£18	Ghee Roast Baby Chicken (GF)	£14/25
Whole pomfret marinated with chilli, garlic and pan-fried, served with pickled tomatoes		Half/whole baby chicken, dry masala rub, coconut and mustard seed chutney, pickled onion salad	

### BIRYANIS

Lamb Shank	£21	Chicken	£18	Vegetable	£16
All our Biryanis come with Okra Raita, Mirch Salan (Padron pepper in a peanut and sesame seed sauce), Acharr (homemade lime pickle) and Papads.					

Vegan and gluten-free option available upon request

### CURRIES

Hyderabadi Haleem	£14	Kadhai Paneer (V/GF)	£12
Heart-warming spiced stew of lamb and lentils		Stir fried cottage cheese, peppers in a hot and tangy sauce	
Nilgiri Chicken Korma (GF)	£14	Nizami Baingan (V/GF)	£12
Curry leaves, mint, cashew nut		Curried baby aubergine, brown onion and coconut sauce	
Green Mango Fish Pulusu (GF)	£13	Dal Tadka (V/GF)	£9
Sea bass, green mango and Andhra chillies		Yellow lentils cooked with a tempering of red chillies, garlic and curry leaves	

### SIDE

Paratha	£2
Jeera Rice	£5
Okra Raita	£3
Mirch Salan	£3

### DESSERT

Rabdi(GF)	£6
Reduced sweetened milk with rose and cardamom	
Badami Kheer(GF)	£6
Almond, cashew nuts and raisin rice pudding	

Bottomless Drink (1.5 Hours) £20pp - House Rum Punch/Prosecco/Cobra  
(Saturday – Lunch Only, Sunday – Lunch and Dinner)