

SHURUWAAT

TOMATO SHORBA (VEG) £4

TANGY SOUP MADE FROM TOMATOES, MILDLY SPICES WITH CUMIN SEEDS AND GREEN CHILLIES

KADAK MOMO CHAAT (VEG / VEGAN OPTION) £8

CRISPY VEGETARIAN DUMPLING, POTATO & CHICKPEAS

STUFFED BULLET CHILLIES (VEGAN / GF) 🌶️ £7

CRUSHED CHICKPEAS, SERVED WITH TAMARIND & MINT CHUTNEY

CHILLI FRIED POTATOES (VEGAN) 🌶️ £5

HOME STYLE CRUNCHY FRIED POTATOES TOSSED WITH CHILLI, TOMATO & SPICES

ALOO TIKKI (VEG / VEGAN OPTION) £8

MINT FLAVOURED POTATO SAVOURY CAKE, CHANNA MASALA CURRY

VEG SAMOSA CHAAT (VEG / VEGAN OPTION) £7

TWIN SAMOSAS WITH CURRIED CHOLE, GINGER, CORIANDER & SAUCE VARIATIONS

GREEN PEAS KACHORI (VEG / VEGAN OPTION) £7

GREEN PEA FILLED CRISPY FRIED DUMPLING

PRAWN KEMPU BEZULE £9

MANGALOREAN CHILLIES, GINGER, CURRY LEAVES & COCONUT

TAWA CHICKEN (GF) £8.50

FILLETS, LIGHTLY MARINATED AND PERFECTED OVER A GRIDDLE

KHARGOSH (GF) 🌶️ £8.50

PULLED SLOW COOKED RABBIT, BHAANG & MISSI ROTI

CHICKEN LOLLIPOP PAKORE £7

FOUR WINGLETS FRIED TO CRISP

TANDOOR GRILL

TANDOORI FLORETS (VEG) £9.25

CAULIFLOWER & BROCCOLI

MANGO PANEER (VEG) £9.50

INDIAN COTTAGE CHEESE, PINEAPPLE, ONION, PEAS & MINT

JUMBO JHINGA BALCHAO 🌶️ £19

3 TIGER PRAWNS IN THEIR SHELLS & GOAN SPICES

JOSHILA MURGH TIKKA 🌶️ £14

AROMATIC CHICKEN THIGHS & RED QUINOA

ADRAKI LAMB CHOPS 🌶️ £15

CORNISH LAMB CUTLETS, GINGER, CLOVE & CARDAMOM

MURGH MALAI £14

SUCCULENT CHICKEN BREAST TIKKA MARINATED WITH CREAMY CHEESE & MINT CHUTNEY

SHEEKH-E-KHAZANA KEBAB £14

A LOVELY BLEND OF MINCED LAMB AND CHICKEN, GINGER, MINT & MACE

CLASSIC SIGNATURES DISHES

PANEER PALAK (VEG / GF) **£16**

SPINACH IN THREE WAYS, PAN-FRIED PANEER, PARMESAN & CUMIN CRISP

ALOO GOBI (VEGAN / GF) **£12**

SEASONAL POTATOES, FRESH CAULIFLOWER, ONION, TOMATO, TURMERIC & CHILLI

BAINGAN BHARTHA (VEGAN / GF) **£12**

ROASTED AUBERGINE ASH & CUMIN

DAL MAKHAN (VEG / GF) **£11**

BLACK LENTILS IN A LUXURIOUS SAUCE

DAL TADKA (VEGAN / GF) **£10**

A COMBINATION OF FIVE LENTILS

ANDRA CHAPPA KOORA (GF) **£15.50**

SEA BASS FILLET IN HOT & TANGY CURRY FROM THE INDIAN SOUTH COAST

PUNJABI KARAH MURGH (GF) **£15**

TENDER CUBES OF CHICKEN, WITH DICES OF PEPPERS & ONION, SLOW COOKED IN A KARAHI STYLE MASALA

NARIYAL PRAWN CURRY (GF) **£16**

PRAWN IN COCONUT SAUCE

MURGH MAKHAN (GF) **£16**

CHICKEN BREAST, TOMATO, BUTTER & FENUGREEK LEAVES

BHUNA GOSHT ADRAK (GF) **£17**

SUCCULENT PIECES OF LAMB LEG, ONION, TOMATO, CARDAMOM & CORIANDER

HYDERABADI BIRYANI SELECTION

(HYDERABADI STYLE DUM COOKING IN A TERRACOTTA POT,
SERVED WITH WILD MUSTARD RAITA)

CHICKEN BIRYANI (GF) **£18**

LAMB BIRYANI (GF) **£21**

KING PRAWN BIRYANI (GF) **£19**

SUBZ GULDUSTA BIRYANI (VEG) **£17**

RAJASTHANI FEAST

MAHARANI THALI (VEG) **£32** (ARRAY OF ROYAL VEGETARIAN DELICACIES)

TANDOOR ITEM OF THE DAY, GATTE CURRY, KER SANGRI, SUBZI KADHAI PANEER, RAJASTHANI KADHI, ALOO HARA PYAAZ, PANCHMELLI DAL, BATI, CHURMA, STEAMED RICE, MISSI ROTI, BAJRA ROTLA, KHICHIA, MIRCHI TIPORE, GARLIC CHUTNEY

MAHARAJA THALI **£35** (CHICKEN, LAMB, ALONG WITH ETHNIC DISHES OF THE REGION)

TANDOOR ITEM OF THE DAY, GATTE CURRY, KER SANGRI, LAAL MAAS, RAJASTHANI KADHI, JODHPURI MURGH, PANCHMELLI DAL, BATI, CHURMA, STEAMED RICE, MISSI ROTI, BAJRA ROTLA, KHICHIA, MIRCHI TIPORE, GARLIC CHUTNEY

SUBZI KADHAI PANEER (VEG / GF) **£14.50** SOFT INDIAN COTTAGE CHEESE, MIXED VEGETABLES

ALOO HARA PYAAZ (VEGAN / GF) **£12** DICED POTATOES WITH SPRING ONIONS

KER SANGRI (VEG / GF) **£14.50** TRIO OF SUNDRIED BEANS, A TOUCH OF SPICES & YOGHURT

RAJASTHANI KADHI (VEG / GF) **£10** SPICED YOGHURT CURRY WITH CUMIN, CHILLI & GARLIC

GATTE CURRY (VEG / GF) **£14.50** GRAM FLOUR GNOCCHI SIMMERED IN SPICED YOGHURT SAUCE

JODHPURI MURGH (GF) **£16** CHICKEN FILLET, YELLOW SPLIT GRAM & CHILLI CURRY

LAAL MAAS (GF) **£17** SUCCULENT CUBES OF LAMB LEG, YOGHURT, MACE & CARDAMOM

DAL BATI CHURMA (VEG) **£14.50** CLASSIC RAJASTHANI DISH WITH DAL PANCHMELLI, GHEE SOAKED BATI & CHURMA

SIDE DISHES

PILAU - BASMATI RICE WITH KASHMIRI SAFFRON & SPICES (VEG / GF) £3.75

STEAMED BASMATI RICE (VEGAN / GF) £3.50

DAL MAKHAN (VEG / GF) £6
BLACK LENTILS IN A LUXURIOUS SAUCE

DAL TADKA (VEGAN / GF) £5
A COMBINATION OF FIVE LENTILS

WILD MUSTARD SMOKY RAITA (VEG / GF) £3

ONION, CHILLI, LEMON (VEGAN / GF) £2.50

PAPAD & CHUTNEY (VEG) £4.50

VEGETABLE SALAD OF THE DAY (VEG / GF) £4

CHICKEN TIKKA SALAD (GF) £6.50

BREADS £3.50

ROTI (VEGAN)

NAAN (VEG)

PLAIN PARATHA (VEG)

LACCHI PARATHA (VEG)

GARLIC CORIANDER NAAN (VEG)

MINI MISSI ROTI (VEG /GF)

MINI BAJRA ROTLA (VEG)

STUFFED NAAN BREADS £4

ROSEMARY CHEESE NAAN (VEG)

PESHWARI NAAN (VEG)

LAMB KEEMA NAAN