DINNER

GRAZING SMALL PLATES

A showcase of food bursting with local flavour & colour from India's streets

Masala Papad V/ VGN — **5.60**
Papad drizzled with Indian salad & fresh coconut

Chilli Garlic Desi Potato Chips V — **7.30**
Chips with masala sprinkle & chaat ketchup. "Desi" means real Indian

Amritsari Angrezi Cheese Balls with Green Chilli V — **8.00**
Angrezi means English. A favourite Anglo-Indian monsoon grazing snack. From the famous clubs

Jaipur Gol Guppa Pops V/ VGN — **8.00**
Six hollow, crispy-fried puffed balls with a small filling of sprouts & spices - you add tamarind water & pop it in your mouth. Endlessly popular

Lucknow Dahi Puri V — **8.00**
Six crispy whole wheat hollows with mash, yoghurt, tamarind. From 8 generations of street food masters

Delhi Jalebi Chaat VGN — **8.00**
Modern Indian street food with savoury crispy jalebi (swirls of deep-fried flour batter) combined with tamarind, spices & fresh herbs

Onion Flower Bhajia (7 min preparation time) V/ VGN — **8.00**
Crispy, pretty, yummy with chaat chutney

Vegetable Punjabi Samosa V/ VGN — **8.30**
Homemade punjabi whole wheat pastry stuffed with spiced veg, served with tamarind, mint & coriander chutney

Bombay Vada Pao Sliders V — **8.30**
Two veg patties gently spiced, in our home baked caramelised onion pao bread

Calcutta Beetroot Chops V — **8.30**
A beloved Kolkata-style snack made with grated beetroot, carrot, potatoes, and a blend of fragrant spices fried in crisp breadcrumbs

Bombay Sprouted Lentil Bhel – a Crispy Salad with Tamarind V/VGN — **8.40**
Exciting & complex, dressing of three chutneys – from the famous Chowpatty beach

Goan Spiced Crab Cake — **9.35**
As available at the Mandovi Hotel in Panjim with fresh green herbs, ginger, green chilli, lime – served with vindaloo mayo.

Madras Chicken 65 — **8.85**
Crispy chicken, ginger & red chilli; a Chennai favourite

Punjabi Chicken Wings — **9.35**
Cooked with North Indian spices, mustard oil & yoghurt

Lamb Sliders — **9.35**
Two lamb patties gently spiced, in our home baked caramelised onion pao bread

Baby Squid Chilli Fry from Cochin — **9.35**
Served with vindaloo mayo, tomato chutney

Karwari Crispy Fried Prawns — **9.35**
Served with raw mango mayo with a drop of garlic.

SHARING GRAZING SELECTION

(Minimum 2 persons)

Graze through our selection of small plates to make a two course meal or to make a main course

7 Item selection £26.60 per person

Mixed

Sprouted Lentil Bhel, Lamb Sliders, ChickenWings, Cheese Balls, Dahi Puri, Baby Squid Chilli Fry, Crab Cake

Veg

Sprouted Lentil Bhel, Calcutta Beetroot Chops, Chilli Garlic Desi Potato Chips, Dahi Puri, Jalebi Chaat, Bombay Vada Pao Sliders, Gol Guppa Pops

5 Item selection £18.70 per person

Mixed

Sprouted Lentil Bhel, Dahi Puri, Cheese Balls, Baby Squid Chilli Fry, Lamb Sliders

Veg

Sprouted Lentil Bhel, Jalebi Chaat, Bombay Vada Pao Sliders, Dahi Puri, Calcutta Beetroot Chops

THALI

Experience the comforting tastes of home
tastes of home

This is how Indians eat at home. An explosion of tastes, spectacularly served on a stainless-steel platter. Each irresistible little dish adds its own magic to a perfectly balanced, nutritious meal.

Choose one from the curries section below.

The other items are set & change weekly

REGULAR THALI

Vegetable Thali v	**21.85**
Chicken Thali	**22.15**
Fish/ Prawn Thali	**22.95**
Lamb Thali	**22.95**
Black Dal supplement: £0.50	
Raita supplement: £2.10	

Each Thali includes:

- 4 oz of curry
- 2 fresh made vegetables
- 1 freshly made dal (lentil)
- Basmati rice (or 2 chapattis)
- Papad & Chutney

CURRIES

Every curry tells a story

Our curries map a mouth-watering journey across India's diverse regional cuisine. Each crafted with local knowledge and love for their individual traditions, to preserve their deliciously distinct character.

Konkan Mixed Veg Curry V/VGN — **17.75**
Chunky pieces of seasonal red pumpkin, okra, Indian aubergine, hing, Kashmiri chilli & coconut

Delhi Veg Curry v — **17.50**
Rich North Indian curry with carrots, peppers, cauliflower and green bean

Paneer Makhanwalla v — **17.75**
Freshly kitchen made Indian pressed cheese in a spicy, rich tasting, slowly caramelised, tomato curry. It is finished with fresh fenugreek leaves

Chicken Mangalore — **17.95**
Heat of red chilli and warming spices – black pepper, clove, ginger - is balanced out with coconut milk & lime to produce delicious & intense flavour

Chicken Saffron Korma — **18.25**
Zero chilli dish with highly – prized saffron, turmeric & cardamom

Bengali Lamb Shoulder Curry — **18.25**
Lamb shoulder marinated with aromatic spices & fresh herbs, cooked with potato

Butter Chicken — **18.25**
The proper Delhi masterpiece-grilled chicken thigh tikka in a slow cooked tomato curry, finished with sundried fenugreek. Thigh meat is widely preferred in curries in India as it does not dry out before spices are cooked through

Goa Fish Curry — **18.75**
Fillets of seabream in a traditional red curry with coconut, kokum & a Goa blend of spices.

Patiala Saag Chicken — **18.25**
A hearty Punjabi specialty from Patiala, featuring tender chicken simmered in a rich blend of slow-cooked mustard green leaves, spinach, and traditional spices.

Dhaka Prawn Curry — **18.75**
A classic Bengali seafood delicacy featuring succulent prawns gently simmered in a fragrant, lightly spiced curry infused with traditional spices and a rich, flavourful sauce

Lamb Rogan Josh — **19.00**
Staple dish of north India – Kashmiri chilli & a blend of 15 spices together with onion, fresh herbs, tomato are slow cooked over 4 hours for a rich & complex tasting lamb curry

Medium spice Highly spiced V – Vegetarian options VGN – Vegan options VGN* – Changes daily – Please see app.
Every effort is made to avoid cross-contamination, but regretfully we cannot guarantee food & drinks are allergen-free

GRILLED & GRIDDLED

Each marinated, some overnight, with carefully blended spices, then grilled or cooked to order.

15 minute wait

Malai Chicken Tikka — **18.00**
Marinated chicken thighs in a sophisticated combination of spices including cardamom, fresh coriander stems & cashew nut with yoghurt & fresh cream

Lucknow Lamb Boti Kebab — **22.00**
Well-marbled boneless lamb, twice-marinated for 48 hours in fragrant spices, grilled until tender. A royal Nawabi delicacy

Paneer Tikka v — **17.80**
Freshly kitchen made paneer marinated in yoghurt, fresh Fenugreek leaves, yellow chilli

Mixed Grill for one person — **23.00**
Lucknow lamb boti kebab & Malai chicken tikka

HOUSE BIRYANIS

Hyderabadi Mumtazi Veg Biryani v — **19.95**
Mumtaz's unusual family recipe with fresh green herbs, saffron & turmeric served with raita

Shahi Mughlai Chicken Biryani — **20.25**
North Indian spices, chicken and basmati rice is cooked in a sealed pot and perfumed with saffron & ittar - served with raita

Traditional Lucknow Lamb Biryani — **22.25**
Boneless lamb & spices slow cooked with basmati rice till the flavours infuse and the rice is cooked - served with raita

SIDES

Papad & Chutney V/VGN	**5.30**	**Chole (chickpeas) Masala** V/VGN	**5.30**
Black Dal Makhni (Lentil) v	**6.00 / 9.60**	**Kachumber Salad** V/VGN	**5.30**
Dal of the Day (Lentil) V/VGN*	**5.30 / 8.50**	**Steamed Rice** V/VGN	**5.25**
Homemade Raita v	**5.30 / 8.50**	**Chapattis (2)** V/VGN	**5.25**
Potato of the day v	**5.90 / 9.50**	**Plain Naan**	**5.45**
Veg of the day v	**5.30 / 8.50**	**Garlic Naan**	**5.70**
Baby Spinach with Garlic V/VGN	**6.50**	**Cheese Naan**	**6.40**
Onion, Lemon & Chillies	**2.00** (per portion)	**Peshawari Naan**	**6.70**

KIDS MENU

For 7 & Under

Main Course	8.15
Main course & Dessert	11.00

Please ask for details

Service charge of 12.5% is added to your total bill, of which 7.0% is discretionary & 5.5% is fixed.

Food Allergies & Intolerances: Please scan this QR code or ask one of our staff.