

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 curried chickpeas	
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, Chicken Wings, Cheese Balls, Dahi Puri, Baby Squid Chilli Fry, Crab Cake

Veg

Sprouted Lentil Bhel, Calcutta Beetroot Chops, Chilli Garlic Desi Potato Chips, Dahi Puri, Veg Punjabi Samosa, Jalebi Chaat, 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, Dahi Puri Veg Punjabi Samosa, 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	21.85	Each Thali includes:
Chicken Thali	22.15	4 oz of curry
Fish Thali	22.95	2 fresh made vegetables
Lamb Thali	22.95	1 freshly made dal (lentil)
Black Dal supplement:	£0.50	Basmati rice (or 2 chapattis)
Raita supplement:	£2.10	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	17.75	Butter Chicken	18.25
Delhi Veg Curry	17.50	Goa Fish Curry	18.75
Paneer Makhanwalla	17.75	Patiala Saag Murgh	18.25
Chicken Mangalore	17.95	Dhaka Prawn Curry	18.75
Chicken Saffron Korma	18.25	Lamb Rogan Josh	19.00
Bengali Lamb Shoulder Curry	18.25		

GRILLED & GRIDDLED

Each marinated, some overnight, with carefully blended spices, then grilled or cooked to order. 15 minute wait

Malai Chicken Tikka	18.00
Lucknow Lamb Seekh Kebab	18.00
Paneer Tikka	17.80
Mixed Grill	20.50

HOUSE BIRYANIS

Hyderabad Mumtazi Veg Biryani	19.95
Shahi Mughlai Chicken Biryani	20.25
Traditional Lucknow Lamb Biryani	22.25

SIDES

Papad & Chutney	5.30	Chole (chickpeas) Masala	5.30
Black Dal Makhni (Lentil)	6.00 / 9.60	Kachumber Salad	5.30
Dal of the Day (Lentil)	5.30 / 8.50	Steamed Rice	5.25
Homemade Raita	5.30 / 8.50	Chapattis (2)	5.25
Potato of the day	5.90 / 9.50	Plain Naan	5.45
Veg of the day	5.30 / 8.50	Garlic Naan	5.70
Baby Spinach with Garlic	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.



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