

TULSI PANEER TIKKA (GLUTEN FREE) (A) Cottage cheese marinate in basil leaves paste and cooked in saslics

ASSORTED PAKODAS

Mix of egg plant, onion, cauliflower, paneer, potato fillers dip in gram flour batter

CHUKANDAR RAILWAY CUTLET (VEGAN) (5) (6) (6) Grated beetroot mix with potato and peanut crumbed and deep fried

AVOCADO CHAAT ON TOAST (1)

Mixture of avocado sowed on sourdough toast with tangy tamarind, mint chutney and sweet curd



KASHMIRI LAMB SEEK (GLUTEN FREE) M (Lamb mince infused with Indian spices and Kashmiri chilly

PAHADI MURGH TIKKA (GLUTEN FREE) La Sea Chicken thigh marinated with mint, coriander and spinach and cooked in clay oven

FISH KOLIWADA (GLUTEN - LACTOES FREE)

Delicasy from the coast of konkan deep fried fish in rice batter and Indian spices

PEPPER TOSSED CALAMARI

Deep fried calamari served with pepper tossed sauce

** VEG MAIN COURSE ***

PANEER LABABDAR (GLUTEN FREE) (G)
Cottage cheese cooked in creamy and savoury tomato onion gray

VEG JALFREZI

Vegetable tossed with julienne of peppers and onion in a spicy tomato base gravy

AMRITSARI CHOLE WITH LAYERED KULCHA

Chickpea preparation in onion tomato base gravy served with nine layered stuff kulcha

HYDERABADI VEG BIRYANI (GLUTEN FREE) A style of biryani from the Nizams era made of long grain rice and mix vegetables



KOSHA MANGSHO (GLUTEN FREE) M. Slow cooked mutton with onion base gravy from the state of Bengal

A curry made from tandoor cooked chicken and tomato and butter base creamy gravy

HYDERABADI CHICKEN BIRYANI (GLUTEN FREE)

A Nizami style rice preparation with onion and curd along with fresh herbs.



PLAIN ROTI (VEGAN)

made of whole wheat flour and cooked in tandoor

BUTTER NAAN ®

Made of refined flour cooked in tandoor with brush with butter

GARLIC NAAN (1)

Made of refined flour cooked in tandoor with chop garlic in top



MANGO PHIRNI 50 M

a slow cooked sweet pudding made with ground rice and mango pulp and milk

PINEAPPLE SHEERA (5) [4] (8)

fine semolina cooked with milk, sugar and pineapple juice.

BAKED GULAB JAMUN (5) [4] (8)

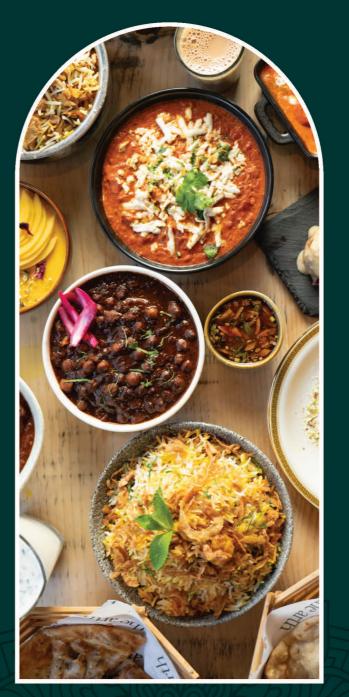
dough balls fried in ghee and sweet sticky sugar syrup and baked in oven with rabadi

S NUTS M DAIRY GLUTEN SEAFOOD 6 EGG MUSTARD

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.





CHOICE 1

£29pp

1 STARTER, 1 MAIN COURSE, 1 DESSERT

CHOICE 2

£35pp

1 STARTER 1 MAIN COURSE, 1 DESSERT BOTTOMLESS PROSECCO (60MINS)

EVERY SUNDAY | 11AM - 2PM

MORE INFO : 020 8737 3000 298 West End Road, HA4 6LS, Ruislip