

## VEG APPETIZERS

### **TULSI PANEER TIKKA** (GLUTEN FREE)

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)

Grated beetroot mix with potato and peanut crumbed and deep fried

### **AVOCADO CHAAT ON TOAST**

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

## NON - VEG APPETIZERS

### **KASHMIRI LAMB SEEK** (GLUTEN FREE)

Lamb mince infused with Indian spices and Kashmiri chilly

### **PAHADI MURGH TIKKA** (GLUTEN FREE)

Chicken thigh marinated with mint, coriander and spinach and cooked in clay oven

### **FISH KOLIWADA** (GLUTEN - LACTOES FREE)

Delicacy 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)

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

## NON - VEG MAIN COURSE

### **KOSHA MANGSHO** (GLUTEN FREE)

Slow cooked mutton with onion base gravy from the state of Bengal

### **CLASSIC BUTTER CHICKEN** (GLUTEN FREE)

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.



## BREADS



### 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

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



## DESSERTS



### MANGO PHIRNI

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

### PINEAPPLE SHEERA

fine semolina cooked with milk, sugar and pineapple juice.

### BAKED GULAB JAMUN

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

NUTS DAIRY GLUTEN SEAFOOD EGG MUSTARD

#### FOOD ALLERGIES AND INTOLERANCES

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

EXPERIENTIAL INDIAN DINING

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# SUNDAY

## Binge



### CHOICE 1

**£29pp** 1 STARTER,  
1 MAIN COURSE, 1 DESSERT  
1 NON-ALCOHOLIC WELCOME DRINK

### CHOICE 2

**£35pp** 1 STARTER  
1 MAIN COURSE, 1 DESSERT  
BOTTOMLESS PROSECCO (60MINS)

**EVERY SUNDAY | 11AM - 2PM**

MORE INFO : 020 8737 3000  
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