## Lunch menu

Tandoori Chicken burger $£ 12.00$
Chicken tikka in Brioche bun, masala fries \& green chutney
Indian Veg burger $£ 9.50$ ( v )
Veg Samosa in brioche bun, masala fries \& green chutney
Chicken tikka flatbread $\mathbf{£ 1 1 . 0 0}$
Chicken tikka, fresh salad served with fresh nan \& green chutney
Super food Indian salad $£ 7.00$ (v) Red Quinoa, pomegranate, tomatoes, cucumber, goji berries \& lotus seeds

## Curry Set menu $£ 17.50$ per person

 StarterDahi puri chat (v)
potatoes, yoghurt, chickpeas, sev \& fresh pomegranate seeds
Punjabi Samosa chat (v)
flaky veg Samosa, chickpeas, yogurt, tamarind chutney

Mains
Old Delhi butter chicken
Traditional buttery dish from streets of Old Delhi, perfect combination of tandoori chicken
\& creamy tomato sauce \& spices Paneer tikka Masala
Vegetarian version of Britain's favourite Chicken tikka masala but with Paneer instead

## Plain Nan Or

Basmati Pulao rice


## Biryani Set menu $£ 13.50$ per person Awadhi chicken biryani

Traditional recipe from royal family of North
Indian province of Lucknow. A great
combination of long grain rice, chicken, spices \& herbs served with raita

Hyderabadi Goat biryani (£2 supplement)
Traditional recipe from southern province of Hyderabad, wherein the tender goat meat is marinated overnight before cooking with rice, spices \& herbs served with Raita

## Cauliflower, paneer, mushroom (v)

All the amazing flavours as our meat biryanis
but made with vegetables \& mixed berries, served with raita
Option to have this made Vegan on request.
Kebab Set Menu $\mathbf{£ 1 5 . 0 0}$ per person
Starter
Murg malai tikka
Creamy chicken tikka, cardamom, cloves \&
carrot pickle
Paneer tikka nargisi (v)
red pepper, raisins, cashew nut, extra virgin
olive oil
Dal makhani (v)
Black lentil cooked overnight with Chef's
special spice mix
Lasuni kumbh palak (v)
Mushroom \& spinach cooked with fresh garlic
\& spices
Plain Nan or
Basmati Pulao rice

Kebab Set Menu $£ 15.00$ per person Starter Murg malai tikka
Creamy chicken tikka, cardamom, cloves \& carrot pickle
Paneer tikka nargisi (v)
red pepper, raisins, cashew nut, extra virgin olive oil

Dal makhani (v)
Black lentil cooked overnight with Chef's special spice mix
Lasuni kumbh palak (v)
Mushroom \& spinach cooked with fresh garlic \& spices

Basmati Pulao rice

[^0]
[^0]:    If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.
    All prices include VAT at current rate. An optional $12.5 \%$ service charge will be added to your bill.

