

DINNER

GRAZING SMALL PLATES

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

Masala Papad V/VGN Papad drizzled with Indian salad & fresh coconut	6.20
Bhajias & Pakoras V Favourite monsoon snack of assorted crispy lentil coated veggies, served with chutneys	8.00
Chilli Garlic Desi Potato Chips V Chips with masala sprinkle & chaat ketchup. “Desi” means real Indian	8.30
Jaipur Gol Guppa Pops V/VGN V Six hollow, crispy-fried puffed balls with a small filling of sprouts & spices – you add tamarind water & pop it in your mouth. Endlessly popular.	8.30
Lucknow Dahi Puri V Six crispy whole wheat hollows with mash, yoghurt, tamarind. From 8 generations of street food masters	8.30
Delhi Jalebi Chaat V Modern Indian street food with savoury crispy jalebi (swirls of deep-fried flour batter) combined with yoghurt, tamarind, spices & fresh herbs	8.30
Amritsari Angrezi Cheese Balls with Green Chilli V V Angrezi means English. A favourite Anglo-Indian monsoon grazing snack. From the famous clubs	8.55
Onion Flower Bhajia (7 min preparation time) V/VGN Crispy, pretty, yummy with chaat chutney	8.55
Vegetable Punjabi Samosa V/VGN Homemade punjabi whole wheat pastry stuffed with spiced veg, served with curried chickpeas	8.80
Bombay Vada Pao Sliders V Two veg patties gently spiced, in our home baked caramelised onion pao bread	8.80
Pau Bhaji V V Spicy potato mash & veg with warm bread	8.80
Delhi Samosa Chaat V Smashed samosa, yoghurt; a yummy chutney	8.80
Bombay Sprouted Lentil Bhel – a Crispy Salad with Tamarind V/VGN Exciting & complex, dressing of three chutneys – from the famous Chowpatty beach	9.30
Goan Spiced Crab Cake As available at the Mandovi Hotel in Panjim with fresh green herbs, ginger, green chilli, lime – served with vindaloo mayo.	9.30
Punjabi Chicken Wings V Cooked with North Indian spices, mustard oil & yoghurt	9.30
Madras Chicken 65 V Crispy chicken, ginger & red chilli; a Chennai favourite	9.30
Lamb Sliders Two lamb patties gently spiced, in our home baked caramelised onion pao bread	10.10
Baby Squid Chilli Fry from Cochin Served with tomato chutney	10.10
Karwari Crispy Fried Prawns Served with raw mango mayo with a drop of garlic.	10.10

SHARING GRAZING SHOWCASE 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 £29.50 per person		5 Item selection £20.45 per person	
Mixed		Mixed	
Sprouted Lentil Bhel, Lamb Sliders, Chicken Wings, Cheese Balls, Dahi Puri, Baby Squid Chilli Fry, Crab Cake		Sprouted Lentil Bhel, Dahi Puri, Cheese Balls, Baby Squid Chilli Fry, Lamb Sliders	
Veg		Veg	
Sprouted Lentil Bhel, Vada Pao Sliders, Pau Bhaji, Chilli Garlic Desi Potato Chips, Dahi Puri, Jalebi Chaat, Gol Guppa Pops		Sprouted Lentil Bhel, Jalebi Chaat, Pau Bhaji Vada Pao Sliders, Dahi Puri	

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	23.00
Chicken Thali 🌶	23.50
Fish Thali	24.25
Lamb Thali 🌶	24.25
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.

Undhiyo – Gujarati Favourite v/VGN 🌶	18.75
Very special dish with nine different exotic veggies, including raw banana, suran, yam, val dal - cooked with garlic & fresh green herbs	
Delhi Veg Curry v	18.75
Rich North Indian curry with carrots, peppers, cauliflower and green bean	
Paneer Makhanwalla v/🌶	19.10
Freshly kitchen made Indian pressed cheese in a spicy, rich tasting, slowly caramelised, tomato curry. It is finished with fresh fenugreek leaves	
Tandoori Chicken Chops 🌶	18.75
Chicken thigh marinated with fresh herbs & spices, chargrilled, & served with tomato, butter garlic sauce, topped with fresh fenugreek leaves	
Chicken Mangalore 🌶🌶	18.95
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	19.10
Zero chilli dish with highly – prized saffron, turmeric & cardamom	

Bengali Lamb Shoulder Curry 🌶	19.10
Lamb shoulder marinated with aromatic spices & fresh herbs, cooked with potato & papaya	
Butter Chicken 🌶	19.10
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	18.95
Fillets of seabream in a traditional red curry with coconut, kokum & a Goa blend of spices	
Malabar Green Chicken Curry 🌶	19.10
Kerala recipe with fresh coriander, curry leaf & cloves	
Alleppey Prawn Curry	19.90
From palm fringed backwaters of the Malabar coast this delicious & complex curry uses raw mango to sour, ginger, green chilli & turmeric	
Lamb Rogan Josh 🌶	19.90
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	

GRILLED & GRIDDLED

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

15 minute wait

Malai Chicken Tikka	20.00
Marinated chicken thighs in a sophisticated combination of spices including cardamom, fresh coriander stems & cashew nut with yoghurt & fresh cream	
Konkan Grilled Seabream with Fisherman's Spices 🌶	20.00
Including ginger, tamarind, chilli	
Lucknow Lamb Seekh Kebab 🌶	19.75
Finely minced lamb with spices & fresh coriander – from Lucknow	
Paneer Tikka v	19.50
Freshly kitchen made paneer marinated in yoghurt, fresh Fenugreek leaves, yellow chilli	
Mixed Grill for one person	21.95
Lucknow seekh kebab & Malai chicken tikka	

HOUSE BIRYANIS

Konkan Green Veg Biryani v	21.25
Rice & mixed vegetables dum slow cooked with fennel, star anise, cardamom, curry leaf, coconut & green chillies	
Shahi Mughlai Chicken Biryani 🌶	21.70
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 🌶	23.25
Boneless lamb & spices slow cooked with basmati rice till the flavours infuse and the rice is cooked - served with raita	

SIDES v

Papad & Chutney v/VGN	5.70	Chole (chickpeas) Masala v/VGN	5.70
Black Dal Makhni (Lentil) v	6.50 / 10.50	Kachumber Salad v/VGN	5.70
Dal of the Day (Lentil) v/VGN*	5.70 / 9.10	Steamed Rice v/VGN	5.50
Homemade Raita v	5.70 / 9.10	Chapattis (2) v/VGN	5.50
Potato of the Day v	6.20 / 9.10	Plain Naan	5.50
Veg of the Day v	6.50 / 9.10	Garlic Naan	5.85
Baby Spinach with Garlic v/VGN	6.80	Cheese Naan	6.75
Onion, Lemon & Chillies	2.00 (per portion)	Peshawari Naan	6.95

KIDS MENU

For 7 & Under	
Main Course	9.00
Main course & Dessert	12.25
Please ask for details	

Service charge of 12.5% is added to your total bill, of which 7% is discretionary & 5.5% is fixed.

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

🌶 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

