

LUNCH

LUNCH OFFER - 50% off small plate or dessert if whole table has a main course each or equivalent (excluding Lunch Specials)

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 V Served with tomato chutney	10.10
Karwari Crispy Fried Prawns Served with raw mango mayo with a drop of garlic.	10.10

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 £29.50 per person

Mixed

Sprouted Lentil Bhel, Lamb Sliders, Chicken Wings,
Cheese Balls, Dahi Puri, Baby Squid Chilli Fry,
Crab Cake

Veg

Sprouted Lentil Bhel, Vada Pao Sliders, Pau Bhaji,
Chilli Garlic Desi Potato Chips, Dahi Puri,
Jalebi Chaat, Gol Guppa Pops

5 Item selection £20.45 per person

Mixed

Sprouted Lentil Bhel, Dahi Puri, Cheese Balls,
Baby Squid Chilli Fry, Lamb Sliders

Veg

Sprouted Lentil Bhel, Jalebi Chaat, Pau Bhaji
Vada Pao Sliders, Dahi Puri

LUNCH SPECIALS			
Masala Omelette Toastie Naan 	12.95	Masala Dosa with Sambhar & Two Fresh Chutneys 	13.60
Onion, tomato, green chilli, coriander		South Indian traditional – crispy pancake made with overnight fermented stone ground lentil and rice batter, stuffed with spiced potato – served with curried lentil.	
Lamb Keema Dosa & Two Fresh Chutneys	14.65		
Crispy pancake as above is stuffed with curried minced lamb			

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 and change weekly

REGULAR THALI		Each Thali includes:
Vegetable Thali 	23.00	4 oz of curry
Chicken Thali 	23.50	2 fresh made vegetables
Fish Thali	24.25	1 freshly made dal (lentil)
Lamb Thali 	24.25	Basmati rice (or 2 chapattis)
Black Dal supplement: £0.50		Papad & Chutney
Raita supplement: £2.10		

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  	18.75	Bengali Lamb Shoulder Curry 	19.10
Very special dish with nine different exotic veggies, including raw banana, suran, yam, val dal - cooked with garlic & fresh green herbs		Lamb shoulder marinated with aromatic spices & fresh herbs, cooked with potato	
Delhi Veg Curry 	18.75	Butter Chicken 	19.10
Rich North Indian curry with carrots, peppers, cauliflower and green bean		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	
Paneer Makhanwalla  	19.10	Malabar Green Chicken Curry 	19.10
Freshly kitchen made Indian pressed cheese in a spicy, rich tasting, slowly caramelised, tomato curry. It is finished with fresh fenugreek leaves		Kerala recipe with fresh coriander, curry leaf & cloves	
Tandoori Chicken Chops 	18.75	Alleppey Prawn Curry	19.90
Chicken thigh marinated with fresh herbs & spices, chargrilled		From palm fringed backwaters of the Malabar coast this delicious & complex tomato uses raw mango to sour, ginger, green chilli & turmeric	
Chicken Mangalore  	18.95	Lamb Rogan Josh 	19.90
Heat of red chilli and warming spices – black pepper, clove, ginger - is balanced out with coconut milk & lime		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	
Chicken Saffron Korma	19.10		
Zero chilli dish with highly – prized saffron, turmeric & cardamom			

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

GRILLED & GRIDDLED Each marinated, some overnight, with carefully blended spices, th
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 	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 	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 Lucknowi 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 

Papad & Chutney 	5.70	Chole (chickpeas) Masala 	5.70
Black Dal Makhni (Lentil) 	6.50 / 10.50	Kachumber Salad 	5.70
Dal of the Day (Lentil) 	5.70 / 9.10	Steamed Rice 	5.50
Homemade Raita 	5.70 / 9.10	Chapattis (2) 	5.50
Potato of the day 	6.20 / 9.90	Plain Naan	5.50
Veg of the day 	6.50 / 9.10	Garlic Naan	5.85
Baby Spinach with Garlic 	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% discretionary & 5.5% is fixed.

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

