

MASALA ZONE

PICCADILLY CIRCUS

MID-AFTERNOON CAFÉ MENU

THE GRAND TRUNK ROAD DISHES ARE SHOWN IN PURPLE FONT

LUNCH OFFER - 50% off small plate, tea time bite or dessert if whole table has a main course each

GRAZING SMALL PLATES SHOWCASE

A showcase of food bursting with local flavour & colour

Bombay Sprouted Lentil Bhel - a Crispy Salad with Tamarind **V/VGN** **9.00**

Exciting & complex, dressing of three chutneys - from the famous Chowpatty beach

Lucknow Pani ke Batashe (Pani Puri) **V/VGN** **8.30**

Six hollow, crispy-fried puffed balls with a small filling of sprouts & spices - you add tamarind water & pop it in your mouth. Endlessly popular.

Bhalla Papadi Chaat (Delhi) **V** **8.30**

A classic Delhi street-food favourite featuring soft lentil bhallas (dumplings) & crisp papadi crackers, layered with sweet yogurt, tangy tamarind chutney, fresh mint chutney, & a sprinkle of aromatic spices

Pau Bhaji **V** **8.80**

Spicy potato mash & veg with warm bread

Calcutta Beetroot Chops **V** **8.80**

A beloved Kolkata-style snack made with grated beetroot, carrot, potatoes, and a blend of fragrant spices fried in crisp breadcrumbs

TEA TIME BITES India's tea time favourites

Amritsari Angrezi Cheese Balls with Green Chilli **V** **8.55**

Angrezi means English. A favourite Anglo-Indian monsoon grazing snack. From the famous clubs

Mini Beetroot Croquettes **V** **8.55**

Small Punjabi Vegetable Samosa **VGN** **8.35**

Punjabi Lamb Samosa **9.50**

Amritsari Mixed Veg Pakodas **V/VGN** **8.00**

Veggies in crispy batter - favourite teatime snack of Punjab

Baby Squid Chilli Fry from Cochin **10.10**

Served with tomato chutney

Tea Sandwiches **9.00**

Chicken tikka; chutney & cheddar cheese

REGULAR THALI

4 oz of curry • 2 freshly made vegetables

• 1 freshly made dal (lentil)

• Basmati rice (or 2 chapattis) • Papad & chutney

• Black Dal £0.50 • Raita supplement £2.10

Vegetable Thali **V** **23.00**

Chicken Thali **23.50**

Fish Thali **24.25**

Lamb Thali **24.25**

HOUSE BIRYANIS

Konkani Green Veg Biryani **V** **21.25**

Rice & mixed vegetables slow cooked with fennel, star anise, cardamom, curry leaf & coconut

Shahi Mughlai Chicken Biryani **21.70**

North Indian spices, chicken and basmati rice is cooked 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

CURRIES

Kanpur Kathal Kofta-Curry **V** **18.75**

Crushed jackfruit in a rich and delicious golden curry

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

Calcutta Chicken Chops **19.10**

Luxurious tasting curry-chicken thighs marinated with fresh herbs and spices

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

Chicken Mangalore **18.95**

Red chilli and warming spices balanced out with coconut milk and lime to produce intense flavours

Butter Chicken **19.10**

The proper Delhi masterpiece. Grilled chicken thigh tikka in slow cooked tomato curry

Chicken Saffron Korma **19.10**

Zero chilli dish with highly - prized saffron, turmeric & cardamom

Patiala Saag Murgh **19.10**

A hearty Punjabi specialty from Patiala, featuring tender chicken simmered in a rich blend of mustard green leaves, spinach, & traditional spices

Dhaka Prawn Curry **19.90**

A classic Bengali seafood delicacy featuring succulent prawns simmered in a fragrant, lightly spiced curry infused with traditional spices & a rich, flavourful sauce

Grand Trunk Bhuna Gosht **19.90**

Made all along the Grand Trunk Road, This slow cooked and rich tasting currys one of the most popular lamb dishes of northern India

SIDES **V**

Kachumber Salad **VGN** **5.70**

Fresh Potato of the Day **6.20 / 9.10**

Fresh Veg of the Day **6.50 / 9.10**

Dal of the Day (Lentil) **VGN*** **5.70 / 9.10**

Black Dal **6.50 / 10.50**

Steamed Rice **VGN** **5.50**

Chapattis (2) **VGN** **5.50**

Plain Naan **5.55**

Garlic Naan **5.85**

Onion, Lemon & Chillies **2.00**

(per portion)

KIDS MENU

For 7 & Under

Main Course **9.00**

Main Course & Dessert **12.50**

Spice levels for Curry Items

Medium spice **Highly spiced** **V** Vegetarian - but may contain eggs **VGN** - Vegan **VGN*** Please see app

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

Every effort is made to avoid cross-contamination, but regretfully we cannot guarantee food & drinks are allergen-free.

Service charge of 12.5% is added to your total bill, of which 6.5% is discretionary and 6% is fixed

