

MASALA ZONE

PICCADILLY CIRCUS

MID-AFTERNOON CAFÉ MENU

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	9.30
Exciting & complex, dressing of three chutneys - from the famous Chowpatty beach	
Jaipur Gol Guppa Pops 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.	
Lucknow Dahi Puri V	8.30
Six crispy whole wheat hollows with mash, yoghurt, tamarind. From 8 generations of street food masters	
Pau Bhaji V	8.80
Spicy potato mash & veg with warm bread	
Bombay Vada Pao Sliders V	8.80
Two veg patties gently spiced, in our home baked caramelised onion pao bread.	

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 Baroda Batata Vadas V	8.55
Small Punjabi Vegetable Samosa VGN	8.75
Lamb Sliders	10.10
Bhajias & Pakoras	8.00
Favourite monsoon snack of assorted crispy lentil coated veggies, served with chutneys	
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

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, with tomato, butter garlic sauce	
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	
Malabar Green Chicken Curry	19.10
Kerala recipe with fresh coriander, curry leaf & cloves	
Alleppey Prawn Curry	19.90
From the backwaters of the Malabar coast this complex curry uses raw mango, 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	

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

V Medium spice **VV** 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 7% is discretionary and 5.5% is fixed

