

# DINNER

## GRAZING SMALL PLATES

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

<b>Masala Papad</b> <b>V/VGN</b>	5.60
Papad drizzled with Indian salad & fresh coconut	
<b>Chilli Garlic Desi Potato Chips</b> <b>V</b>	7.30
Chips with masala sprinkle & chaat ketchup. "Desi" means real Indian	
<b>Bhajias &amp; Pakoras</b> <b>V</b>	8.00
Favourite monsoon snack of assorted crispy lentil coated veggies, served with chutneys	
<b>Amritsari Angrezi Cheese Balls with Green Chilli</b> <b>V/V</b>	8.00
Angrezi means English. A favourite Anglo-Indian monsoon grazing snack. From the famous clubs	
<b>Jaipur Gol Guppa Pops</b> <b>V/VGN/V</b>	8.00
Six hollow, crispy-fried puffed balls with a small filling of sprouts & spices - you add tamarind water & pop it in your mouth. Endlessly popular	
<b>Lucknow Dahi Puri</b> <b>V</b>	8.00
Six crispy whole wheat hollows with mash, yoghurt, tamarind. From 8 generations of street food masters	
<b>Delhi Jalebi Chaat</b> <b>V</b>	8.00
Modern Indian street food with savoury crispy jalebi (swirls of deep-fried flour batter) combined with yoghurt, tamarind, spices & fresh herbs	
<b>Onion Flower Bhajia</b> (7 min preparation time) <b>V/VGN</b>	8.00
Crispy, pretty, yummy with chaat chutney	
<b>Vegetable Punjabi Samosa</b> <b>V/VGN</b>	8.30
Homemade punjabi whole wheat pastry stuffed with spiced veg, served with curried chickpeas	
<b>Bombay Vada Pao Sliders</b> <b>V</b>	8.30
Two veg patties gently spiced, in our home baked caramelised onion pao bread	
<b>Pau Bhaji</b> <b>V/V</b>	8.30
Spicy potato mash & veg with warm bread	
<b>Delhi Samosa Chaat</b> <b>V</b>	8.30
Smashed samosa, yoghurt; a yummy chutney	
<b>Bombay Sprouted Lentil Bhel - a Crispy Salad with Tamarind</b> <b>V/VGN</b>	8.40
Exciting & complex, dressing of three chutneys - from the famous Chowpatty beach	
<b>Goan Spiced Crab Cake</b>	9.35
As available at the Mandovi Hotel in Panjim with fresh green herbs, ginger, green chilli, lime - served with vindaloo mayo.	
<b>Madras Chicken 65</b> <b>V</b>	8.85
Crispy chicken, ginger & red chilli; a Chennai favourite	
<b>Punjabi Chicken Wings</b> <b>V</b>	9.35
Cooked with North Indian spices, mustard oil & yoghurt	
<b>Lamb Sliders</b>	9.35
Two lamb patties gently spiced, in our home baked caramelised onion pao bread	
<b>Baby Squid Chilli Fry from Cochin</b> <b>V</b>	9.35
Served with tomato chutney	
<b>Karwari Crispy Fried Prawns</b>	9.35
Served with raw mango mayo with a drop of garlic.	

### 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 £26.60 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, Delhi Jalebi Chaat, Gol Guppa Pops**

5 Item selection £18.70 per person

Mixed

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

Veg

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

## THALI

Experience the comforting tastes of home tastes of home

## REGULAR THALI

<b>Vegetable Thali</b> v	<b>21.85</b>
<b>Chicken Thali</b> 1	<b>22.15</b>
<b>Fish Thali</b>	<b>22.95</b>
<b>Lamb Thali</b> 1	<b>22.95</b>
<b>Black Dal supplement: £0.50</b>	
<b>Raita supplement: £2.10</b>	

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

### 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.

<b>Undhiyo - Gujarati Favourite</b> v/VGN 1	<b>17.75</b>	<b>Bengali Lamb Shoulder Curry</b> 1	<b>18.25</b>
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	
<b>Delhi Veg Curry</b> VGN	<b>17.50</b>	<b>Butter Chicken</b> 1	<b>18.25</b>
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	
<b>Paneer Makhanwalla</b> v 1	<b>17.75</b>	<b>Goa Fish Curry</b>	<b>18.75</b>
Freshly kitchen made Indian pressed cheese in a spicy, rich tasting, slowly caramelised, tomato curry. It is finished with fresh fenugreek leaves		Fillets of seabream in a traditional red curry with coconut, kokum & a Goa blend of spices.	
<b>Tandoori Chicken Chops</b> 1	<b>17.75</b>	<b>Malabar Green Chicken Curry</b> 1	<b>18.25</b>
Chicken thigh marinated with fresh herbs & spices, chargrilled, & served with tomato, butter garlic sauce, topped with fresh fenugreek leaves		Kerala recipe with fresh coriander, curry leaf & cloves	
<b>Chicken Mangalore</b> 1 1	<b>17.95</b>	<b>Alleppey Prawn Curry</b>	<b>18.75</b>
Heat of red chilli and warming spices - black pepper, clove, ginger - is balanced out with coconut milk & lime to produce delicious & intense flavour		From palm fringed backwaters of the Malabar coast this delicious & complex curry uses raw mango to sour, ginger, green chilli & turmeric	
<b>Chicken Saffron Korma</b>	<b>18.25</b>	<b>Lamb Rogan Josh</b> 1	<b>19.00</b>
Zero chilli dish with highly - prized saffron, turmeric & cardamom		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

<b>Malai Chicken Tikka</b>	<b>18.00</b>
Marinated chicken thighs in a sophisticated combination of spices including cardamom, fresh coriander stems & cashew nut with yoghurt & fresh cream	
<b>Konkan Grilled Seabream with Fisherman's Spices</b> 1	<b>18.75</b>
Including ginger, tamarind, chilli	
<b>Lucknow Lamb Seekh Kebab</b> 1	<b>18.00</b>
Finely minced lamb with spices & fresh coriander - from Lucknow	
<b>Paneer Tikka</b> v	<b>17.80</b>
Freshly kitchen made paneer marinated in yoghurt, fresh Fenugreek leaves, yellow chilli	
<b>Mixed Grill</b> for one person	<b>20.50</b>
Lucknow seekh kebab & Malai chicken tikka	

## HOUSE BIRYANIS

<b>Konkan Green Veg Biryani</b> v	<b>19.95</b>
Rice and mixed vegetables dum slow cooked with fennel, star anise, cardamom, curry leaf, coconut & green chillies.	
<b>Shahi Mughlai Chicken Biryani</b> 1	<b>20.25</b>
North Indian spices, chicken and basmati rice is cooked in a sealed pot and perfumed with saffron & ittar - served with raita	
<b>Traditional Lucknow Lamb Biryani</b> 1	<b>22.25</b>
Boneless lamb & spices slow cooked with basmati rice till the flavours infuse and the rice is cooked - served with raita	

## SIDES

<b>Papad &amp; Chutney</b> v/VGN	<b>5.30</b>	<b>Chole (chickpeas) Masala</b> v/VGN	<b>5.30</b>
<b>Black Dal Makhni (Lentil)</b> v	<b>6.00 / 9.60</b>	<b>Kachumber Salad</b> v/VGN	<b>5.30</b>
<b>Dal of the Day (Lentil)</b> v/VGN*	<b>5.30 / 8.50</b>	<b>Steamed Rice</b> v/VGN	<b>5.25</b>
<b>Homemade Raita</b> v	<b>5.30 / 8.50</b>	<b>Chapattis (2)</b> v/VGN	<b>5.25</b>
<b>Potato of the day</b> v	<b>5.90 / 9.50</b>	<b>Plain Naan</b>	<b>5.45</b>
<b>Veg of the day</b> v	<b>5.30 / 8.50</b>	<b>Garlic Naan</b>	<b>5.70</b>
<b>Baby Spinach with Garlic</b> v/VGN	<b>6.50</b>	<b>Cheese Naan</b>	<b>6.40</b>
<b>Onion, Lemon &amp; Chillies</b>	<b>2.00</b> (per portion)	<b>Peshawari Naan</b>	<b>6.70</b>

## KIDS MENU

<b>For 7 &amp; Under</b>	
<b>Main Course</b>	<b>8.15</b>
<b>Main course &amp; Dessert</b>	<b>11.00</b>
<b>Please ask for details</b>	

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.



1 Medium spice 1 1 Highly spiced v - Vegetarian options VGN - Vegan options VGN\* - Changes daily - Please see app.  
Every effort is made to avoid cross-contamination, but regrettably we cannot guarantee food & drinks are allergen-free