

# 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

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

## 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**

## LUNCH SPECIALS

<b>Masala Omelette Toastie Naan v</b> Onion, tomato, green chilli, coriander	<b>12.80</b>	<b>Masala Dosa with Sambhar &amp; Two Fresh Chutneys v</b> South Indian traditional – crispy pancake made with overnight fermented stone ground lentil and rice batter, stuffed with spiced potato – served with curried lentil.	<b>13.00</b>
<b>Lamb Keema Dosa &amp; Two Fresh Chutneys</b> Crispy pancake as above is stuffed with curried minced lamb	<b>14.85</b>		

## 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

<b>Vegetable Thali v</b>	<b>21.85</b>	<b>Each Thali includes:</b> 4 oz of curry
<b>Chicken Thali</b>	<b>22.15</b>	2 fresh made vegetables
<b>Fish Thali</b>	<b>22.95</b>	1 freshly made dal (lentil)
<b>Lamb Thali</b>	<b>22.95</b>	Basmati rice (or 2 chapattis)
<b>Black Dal Supplement: £0.50</b>		Papad & Chutney
<b>Raita supplement: £2.10</b>		

## 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 v/VGN</b> Very special dish with nine different exotic veggies, including raw banana, suran, yam, val dal - cooked with garlic & fresh green herbs	<b>17.75</b>	<b>Bengali Lamb Shoulder Curry</b> Lamb shoulder marinated with aromatic spices & fresh herbs, cooked with potato	<b>18.25</b>
<b>Delhi Veg Curry v</b> Rich North Indian curry with carrots, peppers, cauliflower and green bean	<b>17.50</b>	<b>Butter Chicken</b> 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>18.25</b>
<b>Paneer Makhanwalla v</b> Freshly kitchen made Indian pressed cheese in a spicy, rich tasting, slowly caramelised, tomato curry. It is finished with fresh fenugreek leaves	<b>17.75</b>	<b>Malabar Green Chicken Curry</b> Kerala recipe with fresh coriander, curry leaf & cloves	<b>18.25</b>
<b>Tandoori Chicken Chops</b> Chicken thigh marinated with fresh herbs & spices, chargrilled	<b>17.75</b>	<b>Alleppey Prawn Curry</b> From palm fringed backwaters of the Malabar coast this delicious & complex curry uses raw mango to sour, ginger, green chilli & turmeric	<b>18.75</b>
<b>Chicken Mangalore</b> Heat of red chilli and warming spices – black pepper, clove, ginger - is balanced out with coconut milk & lime	<b>17.95</b>	<b>Lamb Rogan Josh</b> 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	<b>19.00</b>
<b>Chicken Saffron Korma</b> Zero chilli dish with highly – prized saffron, turmeric & cardamom	<b>18.25</b>		

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 regrettably 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

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

## HOUSE BIRYANIS

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

## SIDES v

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

For 7 & Under

Main Course **8.15**  
Main course & Dessert **11.00**

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.

