

LUNCH

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

The Special Diwali Festival items are in red font & prefixed with “Diwali”

GRAZING SMALL PLATES

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

Masala Papad V/ VGN	5.20
Papad drizzled with Indian salad & fresh coconut	
Chilli Garlic Desi Potato Chips V	6.95
Chips with masala sprinkle & chaat ketchup. “Desi” means real Indian	
Amritsari Angrezi Cheese Balls with Green Chilli V 🌶️	7.90
Angrezi means English. A favourite Anglo-Indian monsoon grazing snack. From the famous clubs	
Jaipur Gol Guppa Pops V/ VGN 🌶️	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	
Lucknow Dahi Puri V	8.00
Six crispy whole wheat hollows with mash, yoghurt, tamarind. From 8 generations of street food masters	
Diwali Delhi Aloo Tikki Chaat V	8.15
Crisped, griddled mash cake with yoghurt & chutney	
Onion Flower Bhajia (7 min preparation time) V/ VGN	8.15
Crispy, pretty, yummy with chaat chutney	
Vegetable Punjabi Samosa V/ VGN	7.90
Homemade punjabi whole wheat pastry stuffed with spiced veg, served with tamarind, mint & coriander chutney	
Diwali Mandvi Dabeli V	8.30
A genius blend of soft & crisp, of spice & sweet of pomegranate, Ladi pav bread freshly baked by us, stuffed with mashed potato, blended with a special masala	
Calcutta Beetroot Chops V	8.15
A beloved Kolkata-style snack made with grated beetroot, carrot, potatoes, and a blend of fragrant spices fried in crisp breadcrumbs	
Bombay Sprouted Lentil Bhel – a Crispy Salad with Tamarind V/VGN	8.15
Exciting & complex, dressing of three chutneys – from the famous Chowpatty beach	
Goan Spiced Crab Cake	9.35
As available at the Mandovi Hotel in Panjim with fresh green herbs, ginger, green chilli, lime – served with vindaloo mayo.	
Diwali Rajasthani Chicken Soola Lollipops 🌶️	9.35
Easy to eat chicken drumsticks marinated overnight in rajasthani spices and then grilled	
Diwali Calcutta Potato Keema Chop 🌶️	9.35
Lamb mince, potato, dry spices & fresh herbs. A delicious Calcutta street food dish.	
Madras Chicken 65 🌶️	8.85
Crispy chicken, ginger & red chilli; a Chennai favourite	
Baby Squid Chilli Fry from Cochin 🌶️	9.35
Served with vindaloo mayo, tomato chutney	
Karwari Crispy Fried Prawns	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, Calcutta Potato Keema Chop, Crab Cake, Rajasthani Chicken Soola Lollipops, Cheese Balls, Dahi Puri, Baby Squid Chilli Fry

Veg

Sprouted Lentil Bhel, Calcutta Beetroot Chops, Chilli Garlic Desi Potato Chips, Dahi Puri, Aloo Tikki Chaat, Mandvi Dabeli, Gol Guppa Pops

5 Item selection £18.70 per person

Mixed

Sprouted Lentil Bhel, Dahi Puri, Cheese Balls, Baby Squid Chilli Fry, Calcutta Potato Keema Chop

Veg

Sprouted Lentil Bhel, Aloo Tikki Chaat, Dahi Puri, Mandvi Dabeli, Calcutta Beetroot Chops

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

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

Vegetable Thali 

21.85

Chicken Thali 

22.15

Fish Thali

22.95

Lamb Thali 

22.95

Raita supplement: £2.10

Each Thali includes:

4 oz of curry

2 fresh made vegetables

Diwali Dal Makhni freshly made black lentil

Diwali Mint Laccha Paratha or Basmati rice

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.			
Konkan Mixed Veg Curry ▼/VGN 🌶️ Chunky pieces of seasonal red pumpkin, okra, Indian aubergine, hing, Kashmiri chilli, & coconut	16.75	Butter Chicken 🌶️ 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	18.25
Delhi Veg Curry ▼ Rich North Indian curry with carrots, peppers, cauliflower and green bean	17.25	Patiala Saag Chicken 🌶️ A hearty Punjabi specialty from Patiala, featuring tender chicken simmered in a rich blend of slow-cooked mustard green leaves, spinach, and traditional spices.	17.75
Diwali Jaipuri Paneer Ka Sweta ▼ 🌶️ Fresh homemade paneer in a slow-cooked tomato sauce, blended with crushed corn and aromatic spices.	17.25	Dhaka Prawn Curry A classic Bengali seafood delicacy featuring succulent prawns gently simmered in a fragrant, lightly spiced curry infused with traditional spices and a rich, flavourful sauce	18.75
Chicken Mangalore 🌶️🌶️ Heat of red chilli and warming spices – black pepper, clove, ginger - is balanced out with coconut milk & lime	17.95	Lamb Rogan Josh 🌶️ 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	19.00
Chicken Saffron Korma Zero chilli dish with highly – prized saffron, turmeric & cardamom	17.95	Goa Fish Curry Fillets of seabream in a traditional red curry with coconut, kokum & a Goa blend of spices	18.75
Diwali Cochin lamb Boneless Curry with Diced Lamb Leg 🌶️ Slow-cooked curry made with roasted coconut and spices, including fennel, star anise, cinnamon. It is the Rogan Josh of Kerala.	18.75	Diwali Patiala Tandoori Chicken Chops served on a bed of butter chicken sauce	17.25

GRILLED & GRIDDLED		Each marinated, some overnight, with carefully blended spices, th grilled or cooked to order. 15 minute wait
Malai Chicken Tikka Marinated chicken thighs in a sophisticated combination of spices including cardamom, fresh coriander stems & cashew nut with yoghurt & fresh cream		17.95
Diwali Lucknow Lamb Boti Kebab 🌶️ Well-marbled boneless lamb, twice-marinated for 48 hours in fragrant spices, grilled until tender. A royal Nawabi delicacy		21.50
Diwali Tandoori Paneer, Broccoli, Stuffed Pepper ▼ on the bed of rich tomato sauce		14.95
Diwali Mixed Grill ▼ for one person Lucknow lamb boti kebab & Malai chicken tikka		22.00

HOUSE BIRYANIS	
Hyderabadi Mumtazi Veg Biryani ▼ Mumtaz’s unusual family recipe with fresh green herbs, saffron & turmeric served with raita	18.20
Shahi Mughlai Chicken Biryani 🌶️ North Indian spices, chicken and basmati rice is cooked in a sealed pot and perfumed with saffron & ittari – served with raita.	18.90
Traditional Lucknowi Lamb Biryani 🌶️ Boneless lamb & spices slow cooked with basmati rice till the flavours infuse and the rice is cooked - served with raita	21.50

SIDES ▼			
Papad & Chutney ▼/VGN	5.30	Chole (chickpeas) Masala ▼/VGN	5.10
Diwali Black Dal Makhni ▼	5.75 / 9.60	Kachumber Salad ▼/VGN	5.10
Dal of the Day (Lentil) ▼/VGN*	5.10 / 8.50	Steamed Rice ▼/VGN	4.95
Homemade Raita ▼	5.10 / 8.50	Chapattis (2) ▼/VGN	4.95
Potato of the day ▼	5.70 / 9.50	Plain Naan	5.50
Veg of the day ▼	5.70 / 8.50	Garlic Naan	5.60
Baby Spinach with Garlic ▼/VGN	6.20	Cheese Naan	6.70
Onion, Lemon & Chillies	1.75 (per portion)	Peshawari Naan	6.40
		Diwali Mint Laccha Paratha	5.50

KIDS MENU	
For 7 & Under	
Main Course	8.15
Main course & Dessert	11.00
Please ask for details	

🌶️ Medium spice 🌶️🌶️ Highly spiced ▼ – Vegetarian options VGN Vegan options VGN* – Changes daily –please see app.
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 7.0% discretionary & 5.5% is fixed.

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

