

Street Chaats & Chutney

Avocado & Quinoa Bhel with Feta Crumble 9
vibrant twist on sweet and tangy snack made with rice puffs

Karari Aloo Tikki Chaat 8
crispy potato patty drizzled with trio of chutneys and sprinkled with aromatic spices

Golgappas (Vegan) 7
crispy hollow pastry filled with spiced potatoes, green sprouts and zesty mint water

Basket of Papads with Mint & Mango Chutney 5

Loaded Masala Papad (Vegan) 3
fine chopped vegetables, crunchy puffs, chaat masala

Chutney & Pickles Experience 5
lime pickles, raw mango & carrots, chilli, plum

Small Plates

Smoked Jalapeno Paneer Tikka 9.5
paneer marinated in spicy jalapeño reduction and grilled

Chilli & Garlic Mogo with Wasabi Mayo (Vegan) 8.5
stir fried cassava chips with homemade chill oil and garlic

Crispy Bhindi Jaipuri Style (Vegan) 9
shredded okra crisp sprinkled with dried mango dust

Soya Keema Cigar Rolls 8.5
crispy fried pastry rolls filled with spiced soya mince

Cranberry & Burnt Garlic Chilli Paneer 9.5
wok fried paneer with peppers, soya and tempura crunch

Street Style Chicken Thigh Skewers 8.5
grilled chicken skewers with spicy, tangy sauce

Oriental Style Chilli Chicken 10.5
stir-fry chicken in oriental sauce, with fresh peppers & scallions

Grilled Chicken Wings 8.5
whole chicken wings marinated in roasted bell pepper sauce

Butter Garlic Mutton Seekh Kabab 9.5
grilled mince mutton kebab with wasabi mayo

Grilled British Lamb Chops (2pcs) 14
served with cucumber & dill salad garnish

Meat Mains

Organic Chicken Bihari (quarter on bone) 21
organic chicken leg cooked with bold spices, extra virgin mustard oil

Old Delhi Style Butter Chicken 14
creamy, smoky, and rich tomato-based butter chicken

Awadhi Chicken 13
aromatic curry made with creamy nut based gravy

Chicken Chettinad 13
traditional curry made with roasted coconut and black pepper

Lamb Laal Maas (on the bone) 17
fiery Rajasthani curry made with red chilli-rich sauce

Saoji Lamb Curry 16
rustic curry made with stone flower, poppy seeds and dried coconut

Saag Lamb 16
slow cooked dish made with spinach gravy and garam masala

Keema & Kebab Curry 15
Mumbai style mince lamb curry with grilled kebabs

Chicken Hyderabad Biryani & Raita 14
fragrant basmati rice and chicken with hint of rose and saffron

Lamb Hyderabad Biryani & Raita 16
fragrant basmati rice and lamb with hint of rose and saffron

Seafood

Grilled Sea Bass on Bamboo Leaf (starter 13, main 20)
marinated in coastal blend of spices

Grilled Salmon Tikka (starter 14, main 21)
marinated in tandoori masala

Kerelan Fish Moilee 16
coconut fish curry with fresh greens

Oven Roasted King Prawn (starter 14, main 22.5)
marinated in tomato, curry leaves served with mini kulcha bread

King Prawn Saffron Malai Curry 22.5
creamy saffron curry with fresh greens

Malvani Prawn Pulao 19
fragrant coastal-style prawn pulao cooked with malvani spices, coconut, and basmati rice.

Vegetarian Curries

Saag Burrata 15
a fusion dish made with burrata cheese and spiced spinach gravy

Amritsari Chole (vegan) (main 9, side 5)
dark rich chickpeas curry with fresh ginger

Amchuri Bhindi (vegan) (main 11, side)6)
stir fried okra with chilli and dried mango

Five Spiced Aubergine (main 12, side 6.5)
aubergine cooked with five aromatic spices

Paneer Kofta Curry 14
paneer & potato dumplings simmered in creamy saffron and cashew gravy

Saag Aloo (vegan) (main 9 , side 5)
creamy spinach and potato curry

Methi Malai Muttar (main 12, side 6.5)
fenugreek leaves and green peas cooked in mild creamy gravy

Garam Masala New Potatoes (vegan) (main 9, side 5)
pan roasted spiced new potatoes

Dal Bukhara (main 11, side 6)
slow cooked black lentils with tomatoes and butter

Paneer Butter Masala (main 12 side 6.5)
soft paneer cubes in creamy tomato-based gravy with aromatic spices

Sambar (vegan) (main 9, side 5)
south Indian yellow lentils with moringa drumsticks and fresh tomatoes

Winter Veg Biryani & Raita 14
aromatic basmati rice cooked with seasonal veg

Naan & Roti

Plain Naan or Roti 3
Butter Naan, Garlic Naan, Chilli & Garlic Naan 3.5
Laccha Paratha 4, Mutton Keema Naan 6.5
Herb & Cheese Naan or Peshwari Naan 4.5

Rice

Steamed Basmati Rice 4
Basmati Pulao, Jeera Rice, Lemon Rice 4.5
Burnt Garlic Rice 5, Egg Fried Rice 6

House Salad 8.5
Indian Style Onion & Green Chilli Salad 5.5
Pomegranate & Mint Raita 4.5

Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/ drinks are free from any allergen. Not all ingredients are listed in each dish, please you must inform your server of any allergies or dietary requirements prior to ordering any food or drink. A discretionary 13% service charge will be added to your bill.

