

**Lunch Thalís**  
(12 noon – 4.30 pm)

**Vegetarian Thali** £ 13.95  
Shahi Paneer Makhani

**Non-Vegetarian Thali** £ 15.95  
Shahi Butter Chicken

**Seafood Thali** £ 17.95  
Kadai King Prawn

**All served with**  
Tarka Dall, Cucumber Raita, Saffron  
Pilau Rice & Naan

**Pre-Theatre Menu**  
(4.30 pm - 6.30 pm)

2 courses £17.95 / 3 courses £20.95

**Starters (choice of one)**  
Aloo Chana Chaat, Nawabi Chicken Tikka,  
Gilafi Seekh Kebab

**Mains (choice of one)**  
Shahi Butter Chicken, Shahi Paneer Makhani  
Saag Gosht

**All served with:** Tarka Dall,  
Cucumber Raita, Saffron Pilau Rice & Naan

**Desserts (choice of one)**  
Gulab Jamun, Kulfi (Mango or Pistachio)

**Tasting Menu**  
(5 pm – 10 pm)

Food £44.95 / Food & wine pairing £59.95

**Amuse-Bouche**

**Tandoori King Prawns**

Succulent king prawns marinated in yogurt, carrom seeds, herbs and spices

**Goan Tawa Scallops**

Pan-seared Scallops flavoured with onion, tomatoes and homemade Goan spices

Prosecco Sensi 18K Gold NV, Veneto, ITALY 11% abv (125ml)

**Murgh Malai Tikka**

Tender chicken breast marinated in yoghurt, cream, cheese, saffron, herbs & spices

**Peshawari Lamb Chops**

Tender lamb chops marinated with garlic, ground chilli, fennel & cream

Soul Tree Sauvignonn Blanc, Nasik Valley, INDIA 2016 13% abv (125ml)

**Kerala Prawn Moilee**

King Prawns cooked in coconut milk curry and flavored with whole spices & curry leaves

**Shahi Butter Chicken**

Diced tandoori chicken marinated in yoghurt and aromatic spices,cooked in a creamy butter sauce  
with green herbs, almond & cashwenuts

**Tarka Dall**

Medley of yellow lentils cooked with herbs & spices, flavoured with garlic

Served with

**Raita, Pilau Rice & Naan**

Pinot Noir Les Mougeottes, IGP Pays d’Oc, Languedoc, FRANCE 2016 13% abv (125ml)

**Pan-seared Pear with Yoghurt & Honey Sauce**  
Tokaji Late Harvest Katinka, Patricius, HUNGARY 11.5% abv (100ml)

Vegetarian option available

Tasting menu is suggested for the whole table

Please advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary service charge of 12.5% will be added to your final bill.

## Starters

<b>Mulligatawny Soup</b>	£ 6.95
A richly flavoured lentil soup with herbs & spices - national soup of India	
<b>Anaar Avocado &amp; Mango Salad</b>	£ 6.95
Fresh mango, avocado & pomegranate mixed with chickpeas, glazed in olive oil with a light balsamic vinaigrette dressing	
<b>Aloo Chana Chaat</b>	£ 6.95
Potatoes and chickpeas mixed with fresh coriander, herbs, tamarind sauce, yoghurt, chaat masala & pomegranate	
<b>Samosa (Lamb Or Vegetable)</b>	£ 6.95
Crispy pastry stuffed with lamb minced meat or vegetables, onions & spices	
<b>Onion Bhaji</b>	£ 6.95
Crispy onion fritters coated in gram flour, mixed with exotic herbs & spices, shallow fried	
<b>Achari Paneer Tikka</b>	£ 7.95
Chunks of Indian cottage cheese marinated in pickle & cooked in tandoor	
<b>Nawabi Chicken Tikka</b>	£ 7.95
Boneless chicken breast marinated in yoghurt with mild spices & cooked in tandoor	
<b>Chicken Chaat</b>	£ 7.95
Chicken breast pieces tossed in a mixture of onions, tomatoes, cucumber, lemon juice & tangy spices	
<b>Gilafi Seekh Kebab</b>	£ 7.95
Minced lamb blended with fresh coriander, mixed herbs, coated with pimentos & cooked in tandoor	
<b>Murgh Malai Tikka (Signature)</b>	£ 7.95
Tender chicken breast marinated in yoghurt, cream, cheese, saffron, herbs & spices cooked in tandoor	
<b>Peshawari Lamb Chops (Signature)</b>	£ 7.95
Tender lamb chops marinated with garlic, ground chilli, fennel, cream & cooked in tandoor	
<b>Ajwaini Salmon Tikka (Signature)</b>	£ 7.95
Scottish salmon chunks marinated with garlic, herbs & spices, yoghurt, lovage seeds & cooked in tandoor	
<b>King Prawn Shashlik (Signature)</b>	£ 7.95
Fresh water King Prawns marinated in exotic spices, cooked in tandoor with onions, tomatoes & peppers	
<b>Goan Tawa Scallops (Signature)</b>	£ 7.95
Pan-seared scallops flavoured with onions, tomatoes & home-made Goan spices	
<b>Vegetarian Mixed Platter</b>	£ 7.95
Vegetable Samosa, Achari Paneer Tikka, Onion Bhaji	
<b>Assorted Meat Platter</b>	£ 8.95
Lamb Samosa, Nawabi Chicken Tikka, Gilafi Seekh Kebab	
<b>Seafood Platter</b>	£ 9.95
Tandoori King Prawns, Ajwaini Salmon Tikka, Goan Tawa Scallops	

## Tandoori Specialities

A traditional method replicated in our kitchen where ingredients are cooked in a clay oven.	
<b>Chicken Tandoori</b>	£ 12.95
Spring chicken on-the-bone marinated in yoghurt, herbs & spices	
<b>Nawabi Chicken Tikka</b>	£ 12.95
Boneless chicken breast marinated in yoghurt with mild spices	
<b>Gilafi Seekh Kebab</b>	£ 12.95
Minced lamb blended with fresh coriander, mixed herbs & coated with pimentos	
<b>Peshawari Lamb Chops (Signature)</b>	£ 14.95
Tender lamb chops marinated with garlic, ground chilli, fennel & cream	
<b>Ajwaini Salmon Tikka (Signature)</b>	£ 14.95
Scottish salmon chunks marinated with garlic, herbs & spices, yoghurt & lovage seeds	
<b>Tandoori Jhinga (Signature)</b>	£ 16.95
Succulent king prawns marinated in yoghurt, carrom seeds, herbs & spices	
<b>Tandoori Mixed Grill (Signature)</b>	£ 18.95
Selection of Chicken Tandoori, Chicken Tikka, Seekh Kebab, Lamb Chop, Salmon Tikka & Tandoori Jhinga dishes	

## Chef's Specialities



<b>Kerala Prawn Moilee</b> King prawns cooked in coconut milk curry and flavoured with whole spices & curry leaves	£ 17.95
<b>Nihari Lamb Shank</b> Slow cooked lamb shank in aromatic spiced yoghurt curry - a Mughlai recipe	£ 17.95
<b>Gosht Hydrabadi</b> Lamb cubes cooked with curry leaves, onion, cream, coconut milk in a mild sauce	£ 14.95
<b>Laal Mirch Gosht</b> Diced pieces of tender leg of lamb, tandoor cooked and tossed in onion, garlic, ginger, carrots, green peppers & poppy seeds	£ 14.95
<b>Chettinad Pepper Chicken</b> South Indian style chicken curry cooked in onion, tomato gravy with black peppers finished with coconut milk	£ 14.95
<b>Parsi Chicken Zardaloo</b> Medium spiced Parsi style chicken curry flavoured with dried apricot & topped up with straw potatoes	£ 14.95
<b>Malwa Mango Chicken</b> Chicken cooked in mild, sweet mango sauce with almonds, coconut & cream	£ 14.95
<b>Chicken Tikka Masala</b> Barbecued chicken tossed in an exotic tomato sauce with a hint of fenugreek with almonds, coconut & cream	£ 14.95
<b>Shahi Butter Chicken</b> Boneless chicken breast marinated in yoghurt, spices, almonds & cashews cooked in a creamy butter sauce	£ 14.95
<b>Pistachio Chicken Korma</b> Boneless diced chicken breast cooked in a mild pistachio sauce with coconut, cream & fresh herbs	£ 14.95
<b>Paneer Tikka Lababdar</b> Chargrilled cottage cheese cooked in a creamy onion sauce with green herbs, almonds & cashews	£ 14.95

## Traditional Curries



<b>Karahi King Prawn (med)</b> <i>(Signature)</i> King prawns cooked in rich Kashmiri sauce made with tomatoes, peppers, ginger & lime	£ 16.95
<b>King Prawn Bhuna (med)</b> <i>(Signature)</i> King prawns tossed in garlic, peppers, fresh coriander with special herbs & spices	£ 16.95
<b>King Prawn Masala (mild)</b> <i>(Signature)</i> Marinated king prawn charcoal grilled, served in a house-made sauce with herbs & spices, almonds & coconut	£ 16.95
<b>King Prawn Saagwala</b> Spinach cooked with king prawn in a light sauce with fresh herbs & spices	£ 16.95
<b>Kashmiri Roghan Josh (med)</b> Lamb cooked with glazed tomato, green herbs & Kashmiri ground spices	£ 12.95
<b>Lamb Madras / Vindaloo (hot/v.hot)</b> Lamb cooked in fairly hot onion & tomato-based sauce with coriander & green peppers.	£ 12.95
<b>Saag Gosht</b> Spinach cooked with tender lamb in a light sauce with fresh herbs & spices	£ 12.95
<b>Lamb Do Pyaza</b> Diced pieces of tender lamb cooked with onion roundlets, mixed peppers & green herbs	£ 12.95
<b>Chicken Tikka Bhuna (med)</b> Boneless chicken breast marinated in mild spices, grilled in tandoor, cooked with tomatoes, onions & herbs	£ 12.95
<b>Chicken Madras / Vindaloo (hot/v.hot)</b> Chicken cooked in fairly hot onion & tomato-based sauce with coriander & green peppers	£ 12.95
<b>Chicken Jalfrezi (med)</b> Exotic hot chicken prepared in aromatic spices with capsicum, green chillies & fresh herbs	£ 12.95

## Dum Biryani Dishes

Saffron infused Basmati rice, spiced with garam masala, fragranced with Kewra water served with raita	
King Prawn Biryani	£ 17.95
Chicken Biryani / Lamb Biryani	£ 15.95
Vegetable Biryani	£ 12.95

## Vegetable Dishes (Side Dish £6.95 / Main Dish £10.95)

Mixed Vegetable Salan	
Fresh vegetables cooked together in spices & herbs in a rich semi-dry sauce	
Bhindi Shimla Mirch	
Fresh okra sautéed with onions, tomatoes, bell peppers, mixed with herbs & spices	
Bombay Aloo	
Sautéed potatoes cooked in coriander and tomato sauce with cardamom flavour	
Aloo Gobi/Saag Aloo	
Fresh cauliflower or spinach cooked with sauté potatoes, onion, tomatoes, coriander & fine spices	
Chana Masala	
Chickpeas cooked with ginger, garlic, coriander & fresh herbs	
Tarka Dall	
Medley of yellow lentils cooked with garlic, herbs & spices	
Saag Bhaji/ Mushroom Bhaji	
Fresh spinach cooked with herbs & spices or sliced button mushrooms cooked with garlic, ginger, onion, herbs & spices	
Saag Paneer	
Fresh spinach cooked with cottage cheese and herbs & spices	

## Breads

Naan	£ 4.00
Tandoori-baked bread made from refined leavened flour, enriched with butter & milk	
Garlic Naan/Cheese Naan /Chilli Naan	£ 4.50
Unleavened bread flavoured with garlic, cheese or chilli	
Keema Naan/Peshawari Naan	£ 4.50
Stuffed with mince lamb/Dry fruits & coconut	
Lachcha Paratha	£ 4.50
Flaky bread enriched with butter & cooked in tandoor	
Tandoori Roti	£ 3.50
Whole wheat bread cooked in tandoor	

## Rice

Steamed Basmati Rice	£ 4.00
Saffron Pilau Rice	£ 4.50
Saffron infused Basmati rice	
Peas/Mushroom Rice	£ 5.50
Saffron infused Basmati rice with peas or mushrooms	
Vegetable Rice	£ 5.50
Saffron infused Basmati rice cooked with fresh vegetables	
Lemon Rice	£ 5.95
Basmati rice infused with fresh lemon, fragrant curry leaves, special seasonings & cashew nuts	

## Accompaniments

Green Salad	£ 4.95
Cherry tomatoes, cucumber, lettuce & red onions	
Raita	£ 4.50
Mildly spiced yoghurt with chopped cucumber, potatoes, tomatoes & toasted cumin	
Dhaba Onion Salad	£ 3.00
Red onion rings with green chillies & lemon wedges	
Papadums (Crisp Indian flatbread-cracker, plain or spiced)	£ 1.75
Served with sweet mango chutney, mixed pickle, mint yoghurt & onion salad	