VEGETARIAN MAINS

All dishes in green are suitable for vegetarians and can be made vegan up on request unless marked with *.

DHAL MAKHANI* D

£11.95

Creamy & buttery dish is one of India's most special and popular recipe. Black lentils are cooked in aromatic spices, tomatoes, onions, butter & fresh cream.

DHAL TARKA £11.95

A traditional road side café classic dish made with yellow lentils. Tarka is the name given to the infused hot oil which is poured over the dhal giving this classic dish it's incredible aroma.

RAIMA £11.95

No special occasion is complete without this dish in the north of India. Red kidney beans cooked in a rich tomato & onion sauce.

BAINGAN BHARTA & PEAS £11.95

A traditional dish from the state of Gujarat this dish is prepared with grilled aubergines and peas in a rich and tomato & onion sauce.

Okra cooked with lightly spiced onions & tomatoes.

SAAG ALOO D

£11.95

Spinach & potatoes cooked in house special gravy with fresh fenugreek & coriander.

CHOLE £11.95

A true classic chickpea curry cooked in a thick gravy made with tomatoes & onions.

PANEER BUTTER MASALA* D N



£12.95

One of the most loved dishes from north of India made with lashings of butter cooked in a lightly spiced creamy tomato and cashew sauce.

PANEER KADAI* D

Typical indian dhaba style semi dry dish cooked in an iconic cast iron kadai.

PANEER CHILLI GARLIC CURRY* D £12.95 True to it's name this dish is spicy, garlicky and extremely tasty.

MATAR PANEER* D £12.95

Peas & soft paneer cooked in a beautiful blend of cashew sauce and house special gravy topped with fresh fenugreek.

MALAI KOFTA D N £11.95

Paneer & mash potatoes balls cooked with dry fruits in a aromatic tomato & onion creamy sauce.

CHEF'S CHOICE

PAV BHAII

This heary dish is a delicious blend of spiced mixed vegetable served with a butter bun topped with crunchy onions and a lemon wedge is an absolute flavour powerhouse.





BREADS D

Aloo Kulcha

Bhatura

Onion Kulcha

£3.50 **Basmati Rice** £3.50 Naan **Garlic Naan** £3.95 **Zeera Rice** £3.95 Chilli & Cheese Naan £4.50 Egg Rice £4.95 Peshwari Naan £4.50 Pilau Rice £3.95 Keema Naan £4.95 **Mushroom Rice** £4.95 Tandoori Roti £2.95 **Keema Rice** £5.95 £3.95 Laccha Paratha

£3.95

£3.95

£3.50

EXTRAS

£2.95 Chips **Poppadoms** £1.00 **Roasted Pappad** £1.00 **Pickle Tray** £2.50 £1.95 Raita Yoghurt £1.75 **Onion Salad** £2.95

Our dishes contain traces of nuts & other allergens through shared equipment. Please inform your server before placing your order! All dishes in green are suitable for vegetarians and can be made vegan upon request with a few exceptions marked with *

Contains Gluten G

RICE ____







A La Carte Menu



SMALL PLATES

Timeless classic snack, crunchy and packed full of flavour.

> £5.95 Chicken £5.95 Onion Bhaii £4.95 Fish Pakora £6.95 Vegetable £4.95

BREAD PAKORA G £4.95

Spiced popato sandwiched in bread, then dipped in batter and deep fried. A typical street food from the streets of Delhi.

VEGETABLE SAMOSA G £4.95

Crispy, golden pastry pockets filled with a special blend of potatoes, peas and aromatic herbs.

CHANA CHAAT G £6.95 Spiced chickpeas, mint & coriander chutney, tamarind sauce, yoghurt. Topped with pomegranite & Sev.

> Samosa **Aloo Tikki** (Spiced Potatoes Patties)

CHILLI SPECIAL G

Sweet & chilli dish is cooked with onions, peppers and chef's special tomato, green chilli & garlic sauce.

Paneer £5.95 Chicken £6.95

PANI PURI £5.95

Crispy ball filled with spiced potatoes, onions, sev, tamarind chutney, pomegranate & flavoured water.

DAHI PURI £5.95

Crispy balls filled with sweet yoghurt, tamarind mint & coriander topped with onions, sev and pomegranates.

BHEL N £4.95

Crispy puffed rice tossed with potatoes, sweet tamarind, spicy green chutney, onions, tomatoes, roasted peanut & sev topped with coriander. Sweet & Spicy.

VEGETARIAN SHARING PLATTER FOR 2 £12.95 Vegetable samosa, aloo tikki & vegetable pakora G

SHARING PLATTER FOR 2 G £15.95

Chicken tikka, seekh kebab, chicken pakora & vegetable samosa.

GRILLS D

We use our chef's special tandoori marinate prepared with yoghurt, chillies, garlic, ginger, lemon juice, cumin and Kashmiri chillies to flavour all our grilled dishes. All main course grills are served on hot sizzlers layered with caramelised onions.

	Starter	Main Course
TIKKA Paneer Chicken	£5.95 £6.95	
SHAMI KEBAB Pan fried tender minced lamb patties	£7.95	
TANGDI KEBAB Tender chicken drumstick	£6.95	£14.95
LAMB SEEKH KEBAB	£7.95	£15.95
TIKKA SHASHLIK Tikka served with grilled peppers, onions and mushromms. Paneer Chicken		£12.95 £14.95
LAMB CHOPS	£7.95	£19.95
TANDOORI KING PRAWNS		£19.95
TANDOORI SALMON TIKKA		£19.95
MIXED GRILL Grilled chicken tikka, chicken drumsticks, lamb chop, seekh kebab & king prawn.		£21.95

BIRYANIS G D

This classic dish takes time and practice to make but is worth every bit of the effort. Basmati rice flavoured with traditional spices and saffron is layered with protein cooked in a thick gravy.

VEGETABLE	£12.95
EGG	£12.95
PANEER	£13.95
CHICKEN	£14.95
LAMB	£15.95

MAIN COURSE

CHEF'S SPECIALS

BUTTER CHICKEN £14.95

How to win a Punjabi's heart? Feed them butter chicken! One of the most loved dishes from north of India made with lashings of butter cooked in a lightly spiced creamy tomato and cashew sauce.





MACHER JHOL £15.95

A popular Bengali dish where macher stands for fish and jhol means curry. This is our chef's take on this much loved classic.

LAMB LAAL MAAS £15.95

Hot and garlicky. This classic dish from Rajasthan is prepared in a sauce of yoghurt and hot mathania chillies cooked in a thick gravy of tangy tomatoes, onions & traditional spices.





JUNGLEE LAMB £15.95

A lip-smacking slow cooked curry prepared with a green and red chilli masala paste. The slow cooking process at the lowest heat produces intense flavours.

PUNJABI NALLI GOHST £19.95

Melt in your mouth, soft punjabi style lamb shank curry. Simply Delicious!

These main course dishes can be prepared with the base of your choice:

PANEER £12.95 CHICKEN £14.95 LAMB £15.95

ROGHAN JOSH

A true Kashmiri recipe which gets its deep red colour from dry red chillies cooked in a thick gravy of tangy tomatoes, onions & traditional spices.

RAGDA GOSHT

Popular dish from the streets of Delhi made with tender pieces of meat cooked on a flat thick Tawa with traditional spices giving this dish its unique flavour.

KADAI D

Typical indian dhaba style semi dry dish cooked in an iconic cast iron kadai.

MALABAR MASALA

A spicy and creamy sauce made with mustard seeds, toasted, coconuts cooked in thick gravy of tomatoes, onions and traditional spices gives this North Keralan dish a well-rounded & robust flavours.

SAAG D

A classic heart-warming spinach dish slow-cooked with cumin, coriander, fenugreek & house special

Classic British curries such as Tikka Masala, Korma, Dhansak, Dopyaza, Kadai, Pasanda, Pathia, Jalfrezi, Madras & Vindaloo are also available upon request.