

**CAMIKARA HIGHBALL:** Camikara 8 years rum, pineapple & cardamom shrub, ginger bitters, soda  
11.00

## SMALL PLATES

<b>CRAB CAKE</b> with chilli-lime chutney	<b>12.00</b>
<b>GOLDEN FRIED PRAWNS</b> crispy prawns with chilli & carom seeds	<b>14.00</b>
<b>VENISON SAMOSA</b> handmade pastry filled with spicy venison mince & raisins	<b>12.00</b>

## GRILLS

	SMALL / REGULAR
<b>JAIPURI LAMB BOTI</b> diced lamb, warm spices & mint	<b>12.00 / 15.00</b>
<b>TANDOORI LAMB</b> <b>SEEKH KEBAB</b> delicately spiced lamb mince cooked in tandoor	<b>10.00 / 14.00</b>
<b>GRILLED SEABASS</b> fillet cloaked in yoghurt, with mustard marinade & fennel roots	<b>15.00</b>
<b>TANDOORI SALMON</b> dill, mace & black pepper	<b>16.00 / 23.00</b>
<b>WILD TANDOORI</b> <b>PRAWNS</b> green marination of coriander, mint & chilli	<b>20.00 / 30.00</b>
<b>STICKY PORK RIBS</b> mango pickle glazed pork ribs	<b>12.00 / 17.00</b>
<b>BLACK PEPPER</b> <b>CHICKEN TIKKA</b> seasoned with tellicherry peppercorns	<b>10.00 / 14.00</b>

## VEGETARIAN

<b>RAJ KACHORI</b> king of street food, wheat poori filled with goodies & chutneys	<b>14.00</b>
<b>RAGADA PAPDI CHAAT</b> tangy white peas with papdi chaat	<b>12.00</b>
<b>AVOCADO BHELPURI</b> savoury beach snack of puffed rice, tangy chutney combined with avocado	<b>12.00</b>
	SMALL / REGULAR
<b>DUNGAR CHICKEN</b> <b>CHOPS</b> tandoori grilled smoked & spicy chicken thigh tikka	<b>12.00 / 17.00</b>
<b>CHARGRILLED</b> <b>LAMB CHOPS</b> tandoori grilled, marinated with yoghurt & robust spices	<b>20.00 / 30.00</b>
	VEGETARIAN
<b>GULAR KEBAB</b> spiced rice, lentil & spinach croquettes stuffed with feta cheese	<b>10.00 / 14.00</b>
<b>CHANDANI PANEER</b> <b>TIKKA</b> homemade organic paneer, white spices & silver leaf	<b>15.00</b>
<b>CRISPY SPROUTING</b> <b>BROCCOLI</b> laced with a chilli-garlic glaze	<b>10.00</b>

**MAINS SERVED IN A SILVER CRESCENT IN 4 BOWLS £32 PP**

Minimum order 2 guests, maximum 8 guests. Prep time: 25 - 30 mins

**NON-VEGETARIAN**

Kerala prawn curry, Old Delhi butter chicken,  
Lasooni palak & Yellow dal

**VEGETARIAN**

Nizami vegetable kofta curry, Paneer lababdar,  
Lasooni palak & Yellow dal

**CURRIES AND BIRYANI**

**KERALA PRAWN CURRY** 26.00  
kodampuli (black tamarind), coconut,  
shallots, Malabar spices

**LOBSTER MALABAR** 28.00  
lobster cooked with fresh turmeric root,  
home-blended roasted spices & raw mango

**BADAMI MURGH KORMA** 24.00  
chicken breast in a delicate sauce with  
almonds, green cardamom and saffron

**OLD DELHI BUTTER  
CHICKEN** 26.00  
rich caramelized tomato sauce  
with dried fenugreek

**CALCUTTA BHUNA GOSHT** 26.00  
aromatic slow-cooked lamb  
from Kolkata

**HYDERABADI LAMB SHANK** 26.00  
slow-cooked, drizzled with  
robust sauce

**AWADHI CHICKEN BIRYANI** 26.00  
slow-cooked in a sealed pot, fragrant  
chicken biryani with saffron &  
himalayan Screw Pine flower

**NIZAMI VEGETABLE  
KOFTA CURRY** 20.00  
light almond & poppy seed  
curry with vegetable dumplings

**PANEER LABABDAR** 20.00  
cottage cheese in a delectable,  
creamy & rich tomato & onion sauce

**VEGETABLES** **SIDES**

**LASOONI PALAK** 8.00  
garlic tempered spinach

**KALONJI ALOO** 8.00  
new potatoes tempered with  
onion seeds & home-ground spices

**BAINGAN BHARTA** 8.00  
tandoor smoked minced aubergine

**YELLOW DAL** 8.00  
tempered with cumin

**KAALI DAL** 10.00

**GRAINS**

**PLAIN / BUTTER / GARLIC NAAN** 5.00

**FRESH CHILLI GARLIC NAAN** 6.00

**CHEESE NAAN** 6.00

**TANDOORI ROTI** 5.00

**LEMON OR STEAMED RICE** 5.00

**CUCUMBER RAITA** 5.00