

SPRING SLING: Sapling gin, peach aperitif, cocchi americano rosa vermouth, cherry, lemon, soda
11.00

SMALL PLATES

CRAB CAKE 12.00
with chilli-lime chutney

GOLDEN FRIED PRAWNS 15.00
crispy prawns with chilli
& carom seeds

VENISON SAMOSA 14.00
handmade pastry filled with
spicy venison mince & raisins

VEGETARIAN

RAJ KACHORI 14.00
king of street food, wheat poori
filled with goodies & chutneys

RAGADA PAPDI CHAAT 12.00
tangy white peas with papdi chaat

AVOCADO BHELPURI 12.00
savoury beach snack of puffed rice,
tangy chutney combined with avocado

GRILLS

SMALL / REGULAR

TANDOORI OCTOPUS 26.00
Garlic & black peppercorn marinade,
Sweetcorn & water chestnut yoghurt

TANDOORI LAMB 10.00 / 15.00

SEEKH KEBAB
delicately spiced lamb mince
cooked in tandoor

KASUNDI FISH TIKKA 15.00
grilled seabass with vibrant, tangy, marinated
in mustard sauce

WILD TANDOORI PRAWNS 22.00 / 32.00
green marination of coriander,
mint & chilli

STICKY PORK RIBS 14.00 / 21.00
mango pickle glazed pork ribs

BLACK PEPPER CHICKEN TIKKA 10.00 / 15.00
seasoned with tellicherry peppercorns

JAIPURI LAMB BOTI 12.00 / 16.00
diced lamb, warm spices & mint

SMALL / REGULAR

DUNGAR CHICKEN CHOPS 12.00 / 18.00
tandoori grilled smoked & spicy
chicken thigh tikka

CHARGRILLED LAMB CHOPS 22.00 / 32.00
tandoori grilled, marinated with yoghurt
& robust spices

VEGETARIAN

SPICED CORN RIBS 15.00
crispy corn with lemon-butter sauce &
homemade spice mix

CHANDANI PANEER TIKKA 15.00
homemade organic paneer, white spices
& silver leaf

CRISPY SPROUTING BROCCOLI 12.00
laced with a chilli-garlic glaze

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**LOBSTER MALABAR 34.00**

from the "God's own country" lobster
cooked with fresh turmeric root,
home blended roasted spices & raw
mango

KERALA PRAWN CURRY 27.00

kodampuli (black tamarind), coconut,
shallots, Malabar spices

BADAMI MURGH KORMA 26.00

chicken breast in a delicate sauce with
almonds, green cardamom and saffron

OLD DELHI BUTTER 27.00**CHICKEN**

rich caramelized tomato sauce
with dried fenugreek

CALCUTTA BHUNA GOSHT 28.00

aromatic slow-cooked lamb
from Kolkata

VEGETABLES**SIDES****LASOONI PALAK 8.00**

garlic tempered spinach

KALONJI ALOO 8.00

new potatoes tempered with
onion seeds & home-ground spices

BHINDI DO PYAZA 9.00

stir fried okra tossed with softened
onions, tomatoes & ginger

YELLOW DAL 8.00

tempered with cumin

KAALI DAL 12.00**HYDERABADI LAMB SHANK 27.00**

slow-cooked, drizzled with
robust sauce

AWADHI CHICKEN BIRYANI 27.00

slow-cooked in a sealed pot, fragrant
chicken biryani with saffron &
himalayan Screw Pine flower

ZAFRANI KOFTA CURRY 22.00

Soft vegetable dumplings in rich
creamy, aromatic curry, infused
With saffron

PANEER LABABDAR 24.00

cottage cheese in a delectable,
creamy & rich tomato & onion sauce

GRAINS**PLAIN / BUTTER / GARLIC NAAN 5.50****FRESH CHILLI GARLIC NAAN 6.00****CHEESE NAAN 6.00****TANDOORI ROTI 5.00****LEMON OR STEAMED RICE 6.00****CUCUMBER RAITA 5.00**

TAMARIND

KITCHEN