

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

SMALL PLATES

CRAB CAKE with chilli-lime chutney	12.00
GOLDEN FRIED PRAWNS crispy prawns with chilli & carom seeds	15.00
VENISON SAMOSA handmade pastry filled with spicy venison mince & raisins	14.00

VEGETARIAN

RAJ KACHORI king of street food, wheat poori filled with goodies & chutneys	14.00
RAGADA PAPDI CHAAT tangy white peas with papdi chaat	12.00
AVOCADO BHELPURI savoury beach snack of puffed rice, tangy chutney combined with avocado	12.00

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	22.00 / 32.00
PRAWNS green marination of coriander, mint & chilli	
STICKY PORK RIBS	14.00 / 21.00
mango pickle glazed pork ribs	
BLACK PEPPER	10.00 / 15.00
CHICKEN TIKKA seasoned with tellicherry peppercorns	
JAIPURI LAMB BOTI	12.00 / 16.00
diced lamb, warm spices & mint	

SMALL / REGULAR	
DUNGAR CHICKEN	12.00 / 18.00
CHOPS tandoori grilled smoked & spicy chicken thigh tikka	
CHARGRILLED	22.00 / 32.00
LAMB CHOPS tandoori grilled, marinated with yoghurt & robust spices	
VEGETARIAN	
SPICED CORN RIBS	15.00
crispy corn with lemon-butter sauce & homemade spice mix	
CHANDANI PANEER	15.00
TIKKA homemade organic paneer, white spices & silver leaf	
CRISPY SPROUTING	12.00
BROCCOLI 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**

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

34.00**HYDERABADI LAMB SHANK****27.00**

slow-cooked, drizzled with robust sauce

KERALA PRAWN CURRY

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

27.00**AWADHI CHICKEN BIRYANI****27.00**

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

BADAMI MURGH KORMA

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

26.00**ZAFRANI KOFTA CURRY****22.00**

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

OLD DELHI BUTTER CHICKEN

rich caramelized tomato sauce with dried fenugreek

27.00**PANEER LABABDAR****24.00**

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

CALCUTTA BHUNA GOSHT**28.00**

aromatic slow-cooked lamb from Kolkata

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

garlic tempered spinach

PLAIN / BUTTER / GARLIC NAAN**5.50****KALONJI ALOO****8.00**

new potatoes tempered with onion seeds & home-ground spices

FRESH CHILLI GARLIC NAAN**6.00****BHINDI DO PYAZA****9.00**

stir fried okra tossed with softened onions, tomatoes & ginger

CHEESE NAAN**6.00****YELLOW DAL****8.00**

tempered with cumin

TANDOORI ROTI**5.00****KAALI DAL****12.00****LEMON OR STEAMED RICE****6.00****CUCUMBER RAITA****5.00**

TAMARIND
KITCHEN