

## SMALL PLATES

**RAJ KACHORI** 16.00  
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

**CRISPY SPROUTING BROCCOLI** 10.00  
laced with a chilli-garlic glaze

## GRILLS

SMALL / REGULAR

**CHANDANI PANEER TIKKA** 10.00 / 15.00  
homemade organic paneer, white spices & silver leaf

**GULAR KEBAB** 10.00 / 15.00  
spiced rice, lentil & spinach croquettes stuffed with feta cheese

**GRILLED SEABASS** 15.00  
fillet cloaked in yoghurt, with mustard marinade & fennel roots

**TANDOORI SALMON** 16.00 / 24.00  
dill, mace & black pepper

**WILD TANDOORI PRAWNS** 24.00 / 36.00  
green marination of coriander, mint & chilli

**PORK RIBS** 12.00 / 18.00  
mango pickle glazed pork ribs

**CRAB CAKE** 14.00  
with chilli-lime chutney

**GOLDEN FRIED PRAWNS** 15.00  
crispy prawns with chilli & carom seeds

**VENISON SAMOSA** 12.00  
handmade pastry filled with spicy venison mince & raisins

SMALL / REGULAR

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

**BLACK PEPPER CHICKEN TIKKA** 10.00 / 15.00  
seasoned with tellicherry peppercorns

**TANDOORI LAMB SEEKH KEBAB** 10.00 / 15.00  
delicately spiced lamb mince cooked in tandoor

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

**CHARGRILLED LAMB CHOPS** 22.00 / 33.00  
tandoori grilled, marinated with yoghurt & robust spices

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

Minimum order 2 guests, maximum 8 guests.

### 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

<b>KERALA PRAWN CURRY</b>	<b>26.00</b>	<b>HYDERABADI</b>	<b>28.00</b>
kodampuli (black tamarind), coconut, shallots, Malabar spices		<b>LAMB SHANK</b>	
		slow-cooked, drizzled with robust sauce	
<b>PLUM CHICKEN DO PIYAZA</b>	<b>24.00</b>	<b>AWADHI</b>	<b>28.00</b>
semi-dry chicken thigh curry, slow-cooked in a fiery sauce of tomato, caramelized onions & plums		<b>CHICKEN BIRYANI</b>	
		slow-cooked in a sealed pot, fragrant chicken biryani with saffron & Himalayan Screw Pine flower	
<b>OLD DELHI BUTTER CHICKEN</b>	<b>27.00</b>	<b>NIZAMI VEGETABLE KOFTA CURRY</b>	<b>20.00</b>
rich caramelized tomato sauce with dried fenugreek		light almond & poppy seed curry with vegetable dumplings	
<b>CALCUTTA BHUNA GOSHT</b>	<b>28.00</b>	<b>PANEER LABABDAR</b>	<b>20.00</b>
aromatic slow-cooked lamb from Kolkata		cottage cheese in a delectable, creamy & rich tomato & onion sauce	

## VEGETABLES

	SIDE / MAIN
<b>LASOONI PALAK</b>	<b>8 / 16</b>
garlic tempered spinach	
<b>KALONJI ALOO</b>	<b>8 / 16</b>
new potatoes tempered with onion seeds & home-ground spices	
<b>BAINGAN BHARTA</b>	<b>8 / 16</b>
tandoor smoked minced aubergine with spices	
<b>YELLOW DAL</b>	<b>8 / 16</b>
tempered with cumin	
<b>KAALI DAL</b>	<b>8 / 16</b>
house dal, cooked overnight	

## GRAINS

<b>PLAIN / BUTTER / GARLIC NAAN</b>	<b>5.00</b>
<b>FRESH CHILLI GARLIC NAAN</b>	<b>5.00</b>
<b>CHEESE NAAN</b>	<b>6.00</b>
<b>TANDOORI ROTI</b>	<b>5.00</b>
<b>LEMON RICE</b>	<b>5.00</b>
<b>STEAMED RICE</b>	<b>5.00</b>
<b>CUCUMBER RAITA</b>	<b>5.00</b>

Customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk. All our dishes can contain traces of nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles. Please note that a discretionary 12.5% service charge will be added to your final bill. Please be advised that each guest is required to order one main course per person.