

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 Garlic & black peppercorn marinade, Sweetcorn & water chestnut yoghurt	26.00
TANDOORI LAMB SEEKH KEBAB delicately spiced lamb mince cooked in tandoor	10.00 / 15.00
KASUNDI FISH TIKKA grilled seabass with vibrant, tangy, marinated in mustard sauce	15.00
WILD TANDOORI PRAWNS green marination of coriander, mint & chilli	22.00 / 32.00
STICKY PORK RIBS mango pickle glazed pork ribs	14.00 / 21.00
BLACK PEPPER CHICKEN TIKKA seasoned with tellicherry peppercorns	10.00 / 15.00
JAIPURI LAMB BOTI diced lamb, warm spices & mint	12.00 / 16.00

SMALL / REGULAR

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

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