

STARTERS

	TAWA SPICED QUINOA & AVACADO SALAD V VEGAN GF MASALA QUINOA, DICED AVACADO, MIXED PEPPERS, POMEGRANATE, DRIED APRICOT.	6.95	
	TANDOORI PORTOBELLO MUSHROOM V GF FILLED WITH FIGS, CASHEW NUTS, RAISINS, GREEN CHILLI, CURRY LEAVES & CHEESE	5.95	
	PANEER BHURJEE MASKA PAV V GRATED PANEER COOKED WITH CAPCICUM, ONIONS & SPICES SERVED WITH BUTTERED BUNNS	6.50	
	ANANAS TOFU SHASLIK V GF VEGAN CUBES OF TOFU STUFFED WITH SPICED PINEAPPLE, MARINATED IN CHEFS SPICES, COOKED IN TANDOOR WITH PEPPERS AND ONIONS.. VEGAN DELIGHT	6.50	
	CHATPATI TOKRI CHAAT V CRISPY POTATO BASKET, CHICKPEAS, LENTIL DUMPLINGS, CUCUMBER, POMEGRANATE, YOGURT, TAMARIND & GREEN CHUTNEY... VEGAN OTION AVAILABLE	6.25	
	GOBHI MATAR SAMOSAS V / KEEMA MATAR SAMOSAS SPICE CAULIFLOWER & GREEN PEAS WRAPPED IN FILO PASTRY	5.50	
	ONION BHAJI V GF	4.95	
	INDO- CHINESE CHILLI CHICKEN KATHI ROLL FROM THE STREETS OF KOLKATA, THESE KATHI ROLLS ARE FRESHLY COOKED CHAPATI ROLLED WITH INDO-CHINESE STYLE CHICKEN COOKED WITH CHEFS SPECIAL SPICES	6.95	
	CHICKEN TIKKA TEEN TARIKE SE GF SELECTION OF CHICKEN TIKKA MARINATED IN CHEESE & CREAM, CORIANDER & LIME, GINGER & GARLIC	5.95	
	DUCK SALAD GF CHARCOAL GRILLED DUCK BREAST SRIPS MARINATED IN CHEFS SPICES TOSSED WITH BELL PEPPERS, RED ONIONS AND CUCUMBER.	6.95	
	LUCKNOWI GALOUTI LAMB KEBAB GF A DELICACY FROM NORTH INDIA, A MELT IN MOUTH LAMB KEBABS SERVED WITH MINI CHILI PARANTHA.	7.50	
	AMRITSARI CHAMPEN GF SUCCLENT LAMB CHOPS MARINATED IN GINGER AND EXOTIC SPICES, SPICED MASHED POTATOES.	8.50	
	KHURCHAN CRAB CLAWS CRAB CLAWS TOSSED WITH BELL PEPPERS, RED ONIONS, TAMARIND & SPICES.	8.50	
	VENISON SEEKH GILAFI GF MINCED DEER MEET SEASONED WITH CHEFS SPICES, SKEWERED, FINISHED WITH MIXXED PEPPERS, ONIONS, CHAR GRILLED IN TANDOOR	7.95	
	SPICY SOFT SHELL CRAB MARINATED IN SPICY CRISPY BATTER WITH LEMON JUICE & PEPPERCORN	7.50	
	TANDOORI GREEN PRAWN G CHAR GRILLED JUMBO PRAWNS MARINATED IN CORIANDER, MINT, GREEN CHILLIES	7.95	
	KADAHI SPICED PAN SEARED SCALLOPS GF CUMIN CRUSTED PAN SEARED SCALLOPS SERVED WITH KADAHI SPICED SALSA	7.25	
	NAMAASTE ROYAL PLATTER SERVES TWO, SELECTION OF TOKRI CHAAT, AMRITSARI CHAMPEN & TANDOORI GREEN PRAWNS	19.95	



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GF-GLUTEN FREE
VEGAN



MILD

MEDIUM

HOT

VERY HOT

MAIN COURSES

HOUSE SPECIALITIES

-  **GOAN SEA BASS GF** 14.50
PAN SEARED LIGHTLY SPICED SEABASS FILLETS, TOMATO, ONIONS, COCONUT, MUSTARD SEED & CURRY LEAF SAUCE
-  **TELAPIA (FISH) WITH CRISP OKRA** 13.95
TELAPIA FILLETS, LIGHTLY SPICED IN TOMATO SAUCE, ROASTED RED CHILLIES WITH CRIP OKRA.
-  **SEAFOOD MOILEE GF** 15.95
A COASTAL FAVOURITE , SCALLOPS, SEABASS, KING PRAWNS COOKEN IN MILD COCONUT GRAVY WITH CURRY LEAVES AND MUSTARD SEEDS
-  **HYDRABADI DAL GOSHT GF** 14.50
TRADITIONAL LAMB ON THE BONE COOKED WITH LENTILS, FRESH CURRY LEAVES, GINGER, GARLIC, TAMARIND AND MINT.
-  **CHICKEN BELIRAM GF** 13.95
A LEGENDARY DELICAY FROM PUNJAB , THIS FAMOUS DISH WAS ORGINALLY MADE BY FAMOUS CHEF BELIRAM FOR ROYALS OF PUNJAB AND HENCE GIVEN HIS NAME. BONELESS CHICKEN BREST SLOWLY COOKED WITH DESI GHEE, RANGE OF FRESHLY ROASTED SPICES AND YOGURT. A MUST TRY
-  **PARSI DAHI NU GOSHT - LAMB GF** 13.95
ONE OF THE FAVOURITES FROM PARS COMMUNITY IN MUMBAI, THIS DELICIOUS LAM IS COOKED WITH GREEN CHILLIES, CORIANDER, YOGURT AND CHEFS SPICES.
-  **“CHUSKI” NALLI MEAT- LAMB SHANK GF** 14.95
SLOW COOKED LAMB SHANK WITH BABY POTATOES, GINGER, MINT AND SPICES
-  **RAJASTHAN LAAL MAAS GF** 13.50
SPICY LAMB, ROASTED RED CHILLIES FROM THE LAND OF FORTS & PALACES
-  **MANGALOREAN KORRI GASSI – CHICKEN GF** 13.95
A DELECTABLE CHICKEN CURRY WITH THE FLAVORS OF COCONUT, MUSTARD SEEDS, CURRY LEAVES, ROAST CHILLI AND TAMARIND
- PISTACHIO CHICKEN KORMA GF** 12.95
CORN FED CHICKEN BREAST COOKED IN RICH PISTACHIO SAUCE
- MOTIMAHAL BUTTER CHICKEN GF** 12.95
IN CREAMY BUTTER & TOMATO SAUCE WITH GINGER AND CRUSHED FENUGREEK LEAVES

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-  **NIMBOO KALI MIRCH CHICKEN** **GF** 12.95
CHICKEN COOKED WITH GINGER, LEMON ZEST, GARLIC, ONION, AND TOMATOES, CRUSHED PEPPERCORN, FINISHED WITH FRESH LEMON JUICE.
-  **KALONGE KING PRAWN ADRAKI** **GF** 14.95
KING PRAWNS COOKED WITH BLACK ONION SEEDS, GINGER, GARLIC, LIME, TAMARIND, AND TOMATO & ONION.
-  **ROASTED DUCK CHETTINAD** **GF** 15.95
CLAY OWEN ROASTED SPICED DUCK BREAST, SPICY CHETTINAD SAUCE TEMPERED WITH DRIED RED CHILLIES, MUSTARD SEEDS, CURRY LEAVES AND COCONUT.
-  **MALAI KING PRAWNS** **GF** 14.95
PRAWNS COOKED IN COCONUT MILK, CRUSHED CUMIN SEEDS, MUSTARD SEEDS, CURRY LEAVES, GINGER, GARLIC AND CURRY LEAVES
-  **LASOONI PANEER LABABDAR** **V GF** 11.95
COTTAGE CHEESE COOKED WITH FRESH TOMATOES, ONIONS, CAPSICUM, FRESH CREAM & EXOTIC SPICES
-  **BAINGAN & MAKAI BHARTA** **V GF VEGAN** 12.95
SMOKED AUBERGINE, ONIONS, CORN COOKED WITH DELIGHTFUL CHEFS SPICES
-  **ZARDALOO KOFTE** **V** 11.95
POTATO & APRICOT DUMPLINGS COOKED IN CREAMY GRAVY WITH CHEFS SPECIAL SPICES

BIRYANI

-  **JACKFRUIT & MUSHROOM BIRYANI** **V GF** 13.95
DICED JACKFRUIT & BUTTON MUSHROOMS COOKED WITH FINEST BASMATI RICE, SPICES & KEWRA ESSENCE, SERVED WITH CUCUMBER RAITA
-  **KING PRAWN BIRYANI** **GF** 16.95
JUMBO PRAWNS, FINEST BASMATI RICE COOKED WITH SPICES & KEWRA ESSENCE SERVED WITH CUCUMBER RAITA
-  **VEGETABLE BIRYANI** **V GF** 12.95
FRESH SEASONAL VEGETABLES WITH FINEST BASMATI RICE COOKED WITH SPICES & KEWRA ESSENCE, SERVED WITH CUCUMBER RAITA
-  **DUMPUKHT BIRYANI** CHICKEN / LAMB 15.95 / 16.95
*FAMOUS RECIPE FROM DELHI, FINEST BASMATI RICE COOKED ON DUM WITH **WELSH LAMB OR CORN FED CHICKEN** & SPICES SERVED WITH BOONDI & POMEGRANATE RAITA*

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TANDOOR / GRILLS
ALL THE GRILLS ARE SERVED WITH KACHUMBER SALAD

-  **SEA FOOD SIZZLER GF** 17.95
 CHAR-GRILLED TANDOORI GREEN KING PRAWN, TANDOORI SPICED TELAPIA FILLETS, PAN SEARED CUMIN SCALLOPS SERVED WITH SIZZLING ONIONS.
-  **CHAR-GRILL TANDOORI GREEN PRAWNS GF** 15.95
 BAY OF BENGAL JUMBO KING PRAWNS MARINATED WITH CORIANDER, MINT, & GREEN CHILLIES, CHARCOAL GRILLED IN CLAY OWEN
-  **TANDOORI SALMON GF** 15.95
 HOME SMOKED SALMON MARINATED IN MINT, DILL, CAROM SEEDS & SPICES
-  **PESHAWARI LAMB CHOPS GF** 14.95
 LAMB CHOPS MARINATED WITH FRESH GINGER PASTE, RAW PAPAYA & SELECTED HERBS AND SPICES
-  **GILAFI SHEEK KABAB GF** 13.95
 FRESHLY MINCED LAMB MEAT WITH GARLIC, GREEN CHILLI, CHEESE, GARAM MASALA & FINISHED WITH MIXED PEPPERS
-  **KEBAB PLATTER GF** 16.95
 AN ASSORTMENT OF SIZZLING KEBABS – LAMB SHEEK KEBAB, SALMON TIKKA, GINGER&GARLIC CHICKEN TIKKA, HYDRABADI MALAI TIKKA.
-  **CHICKEN TIKKA SHASHLIK GF** 13.95
 SERVED WITH CHARRED RED PEPPERS, RED ONIONS & TOMATOES
-  **TANDOORI CHICKEN GF** 13.95
 IN SIZZLING PERI PERI SPICES
-  **PANEER TIKKA SHASLIK V GF** 12.95
 CHAR- GRILLED INDIAN COTTAGE CHEESE, MIXED PEPPERS, ONIONS MARINATED IN CHEFS SPICES
-  **BHARWAN TANDOORI ALOO & MIRCH V GF** 12.95
 BARREL SHAPED POTATOES AND GREEN PEPPERS FILLED WITH GRATED PANEER, MARINATED IN YOGURT AND SPICES, CHAR-GRILLED IN CLAY OWEN, SERVED WITH ADRAKI SALAN.
-  **TANDOORI MALAI KALIMIRCH BROCCOLI V GF** 11.95
 BROCCOLI, PEPPERS AND ONIONS MARINATED IN CREAM, CHEESE AND CRACKED BLACK PEPPER, CHARCOAL GRILLED IN CLAY OWEN.

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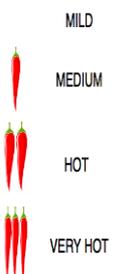


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ALL TIME TRADITIONAL FAVOURITES.....

-  **KARAHI KING PRAWNS GF** 13.95
KING PRAWNS COOKED WITH BELL PEPPERS, ONIONS, TOMATOES & KADAHY SPICES
- CHICKEN TIKKA MASALA GF** 11.95
COOKED IN MILD CASHEWNUT & TOMATO GRAVY
-  **CHICKEN OR LAMB MADRAS GF** 9.95 / 11.95
CHICKEN OR LAMB COOKED WITH SPICY MADRAS SPICES
-  **PERSIAN CHICKEN DHANSAK GF** 9.95
COOKED WITH LEMON JUICE, DRIED HERBS & LENTILS IN A HOT, SWEET & SOUR SAUCE
-  **CHICKEN OR LAMB JALFREZI GF** 10.95 / 12.95
COOKED WITH DICED CHICKEN OR LAMB WITH ONIONS, TOMATOES, GREEN CHILLIES & CORIANDER
-  **BALTI CHICKEN TIKKA GF** 10.95
ORIGINATES FROM THE NORTH WEST FRONTIER, KASHMIR & INDUS VALLEY, WITH LOTS OF FLAVOUR
-  **LAMB ROGON JOSH GF** 11.50
COOKED WITH FRESHLY ROASTED TOMATOES, ONIONS AND TOMATOES
-  **CHICKEN OR LAMB SAAGWALA GF** 10.95 / 12.95
COOKED WITH SPINACH & SPICES

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VEGETABLES

	MAIN/SIDE
 STIR-FRY OKRA WITH RAW MANGO GF VEGAN <i>DICED OKRA TOSSED WITH RAW MANGO & SPICES</i>	9.95 / 6.95
 LAZEEZ PESHWARI CHANNA GF VEGAN <i>CHICK PEAS COOKED WITH ONION, TOMATOES & EXXOTIC SPICES</i>	7.95 / 5.95
 SAAG PANEER GF <i>SPINACH WITH COTTAGE CHEESE</i>	9.95 / 6.95
 KADAHI MIX VEGETABLES VEGAN <i>SEASONAL MIX VEGETABLES COOKED WITH CAPCICUM , ONIONS, TOMATOES & SPICES</i>	8.95 / 6.95
 JEERA ALOO GF VEGAN <i>BABY POTATOES TOSSED WITH CUMIN & SPICES</i>	7.95 / 5.95
 MATTAR PANEER GF <i>COTTAGE CHEESE & PEAS COOKED IN RICH ONION & TOMATO GRAVY</i>	9.95 / 6.95
 ACHARI BAINGAN GF VEGAN <i>BABY AUBERGINE COOKED IN PICKLING SPICES</i>	9.95/ 6.95
 ALOO GOBI MATTAR GF VEGAN <i>POTATOES, PEAS & CAULIFLOWER</i>	8.95 / 6.95
DAL MAKHANI GF <i>SLOW COOKED CREAMY BLACK LENTIL</i>	7.95 / 5.95
 TADKA DAL GF VEGAN <i>YELLOW LENTILS TEMPERED WITH ROASTED CUMIN</i>	7.95 / 5.95

ACCOMPANIMENTS

KATCHUMBER V GF VEGAN <i>INDIAN STYLE SALAD WITH DICED TOMATOES, CUMBER, RED ONIONS, LIME JUICE, BLACK PEPPER</i>	3.50
BOONDI & POMEGRANATE RAITA V <i>SWEETENED YOGURT WITH CROUTONS (GRAM FLOUR BALLS) & ROASTED CUMEEN</i>	3.25
CUCUMBER RAITA V GF SALTED YOGURT WITH CUCUMBER & ROASTED CUMEEN	3.25

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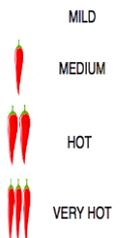
BREAD SELECTION

DATES AND GINGER NAAN	2.95
ONION & GREEN CHILLI NAAN	2.50
LACHCHA PARATHA	3.25
NAAN	2.25
TANDOORI ROTI VEGAN	2.50
GARLIC NAAN	2.50
PESHAWARI NAAN <i>SWEET WITH COCONUT & ALMOND STUFFING</i>	2.95
KEEMA NAAN <i>SPICED MINCE LAMB STUFFING</i>	3.50
PANEER KULCHA <i>GRATED INDIAN COTTAGE CHEESE STUFFING</i>	3.50
PAPADOMS & CHUTNEYS (PER PERSON) <i>MIX OF PLAIN & SPICY INDIAN LENTIL CRISPS SERVED WITH SELECTION OF DIPS</i>	1.75

RICE SELECTION

SADE CHAWAL GF VEGAN <i>BASMATI RICE</i>	2.95
ZAFFRANI PILAU GF <i>BRAISED RICE WITH BROWNED ONIONS, CUMIN AND SAFFRON</i>	3.25
FRIED RICE GF <i>BASMATI RICE TEMPERED WITH GARLIC, EGGS, GREEN PEAS</i>	4.25
LEMON RICE GF VEGAN <i>BASMATI RICE WITH WITH MUSTARD SEEDS, CURRY LEAVES, LEMON ZEST & LIME JUICE</i>	3.75
MUSHROOM RICE GF <i>BRISED RICE WITH BUTTON MUSHROOMS</i>	3.95

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