



Namaste & Welcome to our Restaurant

Starters/Street foods

**ASSORTED POPPADUMS & HOMEMADE
CHUTNEYS £4.50**

PUNJABI SAMOSA (v) £5.50
Flaky veg Samosa, Mint & tamarind
chutney

DAHI PURI CHAT (v) £7.00
Potatoes, yoghurt, chickpeas, sev & fresh
pomegranate seeds

PUNJABI SAMOSA CHAT (v) £7.50
Flaky veg Samosa, chickpea, yogurt, Mint
& tamarind chutney

ROOTS BHAIJIAS(v) £6.50
Seasonal greens, onions, potatoes
ajwain, green chutney

TRIO OF CHICKEN TIKKA £10.50
Assiette of Dungan, Malai chicken tikka and
Dakshini chicken, mint chutney

MURG MALAI TIKKA £9.50
Creamy chicken tikka, cardamom, cloves &
carrot pickle

NARGISI PANEER TIKKA £9.50
red pepper, raisins, cashew nut, extra
virgin olive oil

DAKSHINI CHICKEN £9.50
Curry leaves, coriander,
chillies, sweet lemon

NARANGI PRAWNS £11.50
Masala prawns, fresh ginger en croute^

DHUNGAR CHICKEN TIKKA £10.00
Smoked with charcoals, cilantro & mint
chutney

LAMB SEEKH KEBAB £9.50
Bombay Slaw & green chutney

**TANDOORI LAMB LOIN CHOP
(1 PC) £9.00**
Masala goat cheese

Mains

OLD DELHI BUTTER CHICKEN £13.50

Traditional buttery dish from streets of Old
Delhi, perfect combination of tandoori
chicken & creamy tomato sauce & spices

If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

All prices include VAT at current rate. An optional 12.5% service charge will be added to your bill.



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LAMB ROGAN JOSH £15.00

Tender pieces of spring lamb cooked in traditional sauce from western province of Rajasthan

MUGHALI CHICKEN KORMA £13.50

Creamy fenugreek sauce with cloves & bay leaf

CHICKEN TIKKA MASALA £13.50

Britain's favourite curry that does not need explanation!

LAMB SAAG £14.50

Tender pieces of lamb cooked with fresh spinach, spices & herbs

NILGIRI PRAWNS £16.00

King prawns cooked in special sauce with green chilli, coconut & curry leaves

METHI MALAI PANEER (V) £13.00

Great combination of creamy sauce with fresh fenugreek leaves & paneer

PANEER TIKKA MASALA (V) £13.00

Vegetarian version of Britain's favourite Chicken tikka masala but with Paneer instead

BIRYANI

AWADHI CHICKEN BIRYANI £14.00

Traditional recipe from royal family of North Indian province of Lucknow. A great combination of long grain rice, chicken, spices & herbs served with raita

HYDERABADI GOAT BIRYANI £15.50

Traditional recipe from southern province of Hyderabad, tender goat meat with rice, spices & herbs served with Raita

JACKFRUIT, PANEER & MUSHROOM BIRYANI £13.00

All the amazing flavours as our meat biryanis but made with vegetables & mixed berries, served with raita

Option to have this made Vegan on request

RICE & NAAN

BERRY PULAO RICE £4.75

BASMATI PULAO RICE £4.50

STEAMED RICE £4.00

PLAIN NAAN £3.00

LACCHA PARATHA £4.00

BUTTER NAAN £3.50

ASIAN BLACK TRUFFLE, GHEE NAAN £5.00

GARLIC & CORRIENDER NAAN £4.00

BEETROOT, OLIVES & SEED NAAN £4.50

PESHAWARI NAAN £5.00

SIDES

DAL MAKHANI £7.50

Black lentil cooked overnight with Chef's special spice mix

LASUNI KHUMB PALAK £8.50

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Mushroom & spinach cooked with fresh
garlic & spices

ALOO GOBI ADRAKI £7.50

Combination of cauliflower & potatoes
cooked with fresh ginger & spices