



Namaste & Welcome to our Restaurant

**ASSORTED POPPADUMS & HOMEMADE
CHUTNEYS £4.50**

Starters/Street foods

PUNJABI SAMOSA (v) £6.00
Flaky veg Samosa, Mint & tamarind
chutney

DAHI PURI CHAT (v) £7.95
Potatoes, yoghurt, chickpeas, sev & fresh
pomegranate seeds

PUNJABI SAMOSA CHAT (v) £7.95
Flaky veg Samosa, chickpea, yogurt, Mint
& tamarind chutney.

ROOTS BHAIJYAS (v) £7.50
Seasonal greens, onions, potatoes
ajwain, green chutney

KONKANI SCALLOPS £ 15.00
Coconut, cashew nuts, tamarind & raisins

FROG LEG 65(Taster) £9.00
Chennai style fried legs, sautéed in garlic,
curry leaves.

CHICKEN 65 £10.00 (New)
Crispy Chicken fritters, sautéed in Curry
leaves, Ginger & yoghurt sauce.

SALMON AMRITSARI £12.00
(New)

Fried with fresh herbs, spices and
squid ink, Spring herb chutney &
fennel slaw

Tandoori starters

VENISON & CRANBERRY KEBAB £10.50
(New)

Roe deer minced with Rajasthani spices,
apple and ginger Muraba.

TRIO OF CHICKEN TIKKA £11.50
Assiette of Dungan, Malai & Dakshini
chicken tikka, cilantro & mint chutney

DHUNGAR CHICKEN TIKKA £10.50
Smoked with charcoals, cilantro & mint
chutney

NARGISI PANEER TIKKA £10.50
Raisins, cashew nut, coriander & mint
chutney

ACHARI KING PRAWNS £13.95 (New)
2king Prawns in Achari spices, burnt garlic
& chilli sauce

LAMB GILAFI SHEEK KEBAB £10.00
Minced lamb cooked on charcoal,
with mixed peppers & minted
laccha pyaaz.

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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Curry

OLD DELHI BUTTER CHICKEN £13.50

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

SEABASS AND PRAWNS MOILEE £16.50

Chef's special, a must try combination of delicate Seabass, smoky prawns & special sauce with curry leaves, coconut & mustard seeds.

DUM KA GHOST £15.50

Smokey Lamb shoulder slow cooked & served in a clay pot

MUGHALI CHICKEN KORMA £13.50

Creamy fenugreek sauce with cloves & bay leaf

MALBARI CHICKEN £14.00

Chefs' speciality curry with coriander, coconut & curry leaves

CHICKEN TIKKA MASALA £13.50

Britain's favourite curry that does not need explanation!

LAMB ROGAN JOSH £15.00

Tender pieces of spring lamb cooked in traditional Kashmiri sauce

LAMB SAAG £14.50

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

METHI MURG MALAI £13.00

Tender chicken cooked in creamy sauce with cloves & fresh fenugreek,

NILGIRI PRAWNS £16.00

King prawns cooked in creamy green chilli, coconut & herbs sauce

METHI MALAI PANEER (V) £13.50

Great combination of creamy sauce with fresh fenugreek leaves & paneer

PANEER TIKKA MASALA £13.50

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

BERRY KOFTA CURRY (V) £13.50

Kofta of potato and mix veg, served in a velvety nutty sauce, finished with berries

**TRY OUR DAILY CHEF'S
SPECIAL**

**MANGO LASSI WITH
CARDAMOM & ROSE PETALS
FOR £4.00**

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BIRYANI

AWADHI CHICKEN BIRYANI £14.50

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

HYDERABAD GOAT BIRYANI £16

Traditional recipe from southern province of Hyderabad, wherein the tender goat meat is marinated overnight before cooking with rice, spices & herbs served with raita

JACKFRUIT, PANEER & MUSHROOM BIRYANI £14.50

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

Please try our special set menus for lunch, open from Friday to Sunday

SIDES

BHINDI ACHARI £8.50

Fresh Okra cooked in achari spices

BOMBAY JEERA ALOO £ 7.50

Potatoes cooked in spicy & tangy spice mix.

DAL MAKHANI £7.50

Black lentil cooked overnight with Chef's special spice mix

LASUNI KHUMB PALAK £8.50

Mushroom & spinach cooked with fresh garlic & spices

ALOO GOBI ADRAKI £7.50

Combination of cauliflower & potatoes cooked with fresh ginger & spices

BEETROOT & CUCUMBER RAITA £3.50

Creamy yogurt with pomegranate seeds, cucumber & spices

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