
















STARTERS

-  ANANAS PANEER TIKKA SHASLIK **V** 6.50
Tandoori Indian cottage cheese, filled with spicy pineapple chutney.
- TANDOORI PORTOBELLO MUSHROOM **V GF** 5.95
Filled with figs, cashew nuts, raisins, green chilli, curry leaves & cheese
-  TAWA CHILLI TOFU CHAAT **V GF VEGAN** 6.50
A vegan delight, lightly spiced tofu grilled in tandoor, tossed with cucumber, red onions, pomegranate
- KURKURI TOKRI CHAAT **V** 6.50
*Crispy potato basket, chickpeas, lentil dumplings, cucumber, pomegranate, yogurt, tamarind & green chutney...**vegan** option available*
-  PANEER BHURGEE SAMOSA **V / KEEMA MATAR SAMOSAS** 5.50
spiced grated paneer, potatoes & peas / minced lamb & peas wrapped in filo pastry
- ONION BHAJI **V GF** 4.95
-  INDO- CHINESE STYLE CHILLI CHICKEN KATHI ROLLS 6.50
From the streets of Kolkata, Indo-Chinese style chicken rolled in freshly cooked chapati
-  CORIANDER & LIME CHICKEN TIKKA **GF** 5.95
Marinated with coriander, fresh mint, green chilli and lime leaf, grilled in Tandoor.
-  KURCHAN DUCK TAKA TAK **GF** 6.50
Grilled duck breast strips tossed with bell peppers, red onions, tamarind and chefs spices.
-  LUCKNOWI GILAWAT LAMB KEBAB 7.50
A delicacy from North India, a melt in mouth lamb kebabs served with chill paratha
-  AMRITSARI CHAMPEN **GF** 7.95
Succulent baby lamb chops marinated in ginger and exotic spices, South Indian style crushed potatoes.
-  VENISON SEEKH GILAFI **GF** 7.95
Minced deer meet seasoned in chefs' spices, grilled in tandoor, finished with mixed peppers and onions.
-  TELLICHERRY SPICY SOFT-SHELL CRAB 6.95
Marinated in spicy crispy batter with lemon juice & peppercorn, spiced fig chutney.
-  TANDOORI GREEN PRAWN **GF** 7.50
Char-grilled jumbo prawns marinated in coriander, mint and green chillies
-  COASTAL MALABAR SCALLOPS **GF** 7.50
Cumin crusted pan seared scallops served with coconut, mustard seeds, curry leaves sauce.
-  Chef Sabbir's ROYAL PLATTER 19.95
Serves two, selection of tokri chaat, Amritsari champen & tandoori green prawns

V- VEGETARIAN | VEGAN | GF-GLUTEN FREE | HALAL MEAT & CHICKEN |

 MEDIUM  HOT  VERY HOT

12.5% discretionary service charge will be added to your bill.



MAIN COURSE

House Specialities

-  **CHICKEN KOHLAPURI GF** 13.50
A legendary delicacy from Royals of Kolhapur, this chicken dish is cooked with freshly roasted spices, ginger, garlic, onions, tomatoes & green chillies.
-  **MALVANI STYLE TELAPIA CURRY GF** 13.95
One of the house favourites in Maharashtra, this spicy fish curry made from roasted red chillies, jeera, turmeric, coriander, onion & tomatoes.
-  **SEAFOOD MOILEE GF** 16.50
A coastal favourite, scallops, seabass, king prawns cooked in mild coconut gravy with curry leaves and mustard seeds
-  **HYDRABADI DAL GOSHT GF** 13.95
Traditional lamb on the bone cooked with lentils, fresh curry leaves, ginger, garlic, tamarind and mint.
-  **PARSI GOSHT ZARDALOO - LAMB GF** 13.95
Lamb cooked with apricot and straw potatoes, a favourite dish from the parsi community in Mumbai.
-  **MANGALOREAN KORRI GASSI – CHICKEN GF** 13.50
A delectable chicken curry with the flavours of coconut, mustard seeds, curry leaves, roast chilli and tamarind
-  **GOAN SEA BASS GF** 14.95
Pan seared lightly spiced seabass fillets, tomato, onions, coconut, mustard seed & curry leaf sauce
-  **“CHUSKI” NALLI MEAT- LAMB SHANK GF** 14.50
Slow cooked lamb shank with baby potatoes, ginger, mint and spices
-  **MOTIMAHAL BUTTER CHICKEN GF** 12.95
In creamy butter & tomato sauce with ginger and crushed fenugreek leaves
- PISTACHIO CHICKEN KORMA GF** 12.95
Corn fed chicken breast cooked in rich pistachio sauce
-  **RAJASTHAN LAAL MAAS GF** 13.95
spicy lamb, roasted red chillies from the land of forts & palaces

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House Specialities





-  **ROASTED DUCK CHETTINAD GF** 14.95
Clay oven roasted spiced duck breast, spicy chettinad sauce tempered with dried red chillies, mustard seeds, curry leaves and coconut.
-  **KALONGE KING PRAWN ADRAKI GF** 14.95
Cooked with black onion seeds, ginger, garlic, lime, tamarind, and tomato & onion.
-  **COCONUT LEMON-GRASS KING PRAWNS GF** 14.95
King prawns cooked in coconut milk, crushed cumin seeds, lemon-grass, mustard seeds, curry leaves.
-  **AMRITSARI PANEER TIKKA LABABDAR V GF** 11.95
Cottage cheese cooked with fresh tomatoes, onions, capsicum, fresh cream & exotic spices
-  **PUNJABI STYLE BAINGAN AUR MAKAI BHARTA V GF VEGAN** 11.95
Smoked aubergine, onions, corn cooked with delightful chefs' spices
-  **PALAK ANJEER KE KOFTE V** 12.95
Potato & apricot dumplings cooked in creamy gravy with chefs' special spices

TRADITIONAL

- CHICKEN TIKKA MASALA GF** 12.50
Cooked in mild cashewnut & tomato gravy
-  **PERSIAN CHICKEN / LAMB DHANSAK GF** 10.95 / 11.95
Cooked with lemon juice, dried herbs & lentils in a hot, sweet & sour sauce
-  **CHICKEN OR LAMB JALFREZI GF** 10.95 / 11.95
Cooked with diced chicken or lamb with onions, tomatoes, green chillies & coriander

BIRYANI

Slow cooked with finest basmati rice with garam masala, fresh mint, layered and aromatic served with raita.











-  **DUMPUKHT BIRYANI CHICKEN / LAMB** 14.95 / 15.95
*finest basmati rice slow cooked on dum with **welsh lamb or corn-fed chicken** & spices served with boondi & pomegranate raita*
-  **JACKFRUIT & PRUNES BIRYANI V GF** 12.95
Diced jackfruit & prunes cooked with finest basmati rice, 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** 11.95
Fresh seasonal vegetables cooked with finest basmati rice, served with cucumber raita
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Tandoor / GRILLS

All The grills are served with kachumber salad

-  **SEA FOOD SIZZLER** **GF** 16.95
Char-grilled tandoori green king prawn, tandoori spiced tilapia fillets, pan seared cumin scallops served with sizzling onions.
-  **CHAR-GRILL TANDOORI GREEN PRAWNS** **GF** 15.95
Jumbo king prawns marinated with coriander, mint, & green chillies, charcoal grilled in clay oven
-  **TANDOORI AJWAIN SALMON** **GF** 15.95
Home smoked salmon marinated with carom seeds, mint, coriander, ginger, garlic & spices
-  **PESHAWARI LAMB CHOPS** **GF** 15.95
Tender lamb chops, served with spiced tawa sauce.
-  **GILAFI SHEEK KABAB** **GF** 13.95
Freshly minced lamb meat with garlic, green chilli, cheese, garam masala & finished with mixed peppers
-  **NAMAASTE KEBAB PLATTER** **GF** 15.95
An assortment of sizzling kebabs – lamb sheek kebab, salmon tikka, ginger garlic chicken tikka, Hyderabad malai tikka.
-  **CHICKEN TIKKA SHASHLIK** **GF** 13.95
Served with charred red peppers, red onions & tomatoes
-  **TANDOORI CHICKEN** **GF** 13.50
In sizzling peri peri spices
-  **PANEER TIKKA SHASLIK** **V GF** 12.95
Char- grilled Indian cottage cheese, mixed peppers, onions marinated in chefs' spices
-  **TANDOORI CHATPATE ALOO** **V GF** 12.95
Barrel shaped potatoes stuffed with grated paneer & spices, charcoal grilled, tamarind, chaat masala.







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VEGETABLES

	Main/Side
PUNJABI OKRA DO PYAZA GF VEGAN <i>Punjabi spiced okra, spices, tossed with red onions & spices.</i>	8.95 / 6.95
 LAZEEZ PESHWARI CHANNA GF VEGAN <i>Chick peas cooked with baby potatoes, onion, tomatoes & spices</i>	7.95 / 5.95
 SAAG PANEER GF <i>Spinach with cottage cheese, tempered with garlic</i>	8.95 / 6.95
 KADAHI MIX VEGETABLES VEGAN <i>Seasonal mix vegetables cooked with capsicum, onions, tomatoes & spices</i>	7.95 / 5.95
 JEERA ALOO GF VEGAN <i>Baby potatoes tossed with cumin & spices</i>	7.95 / 5.95
 MATAR PANEER BHURJEE GF <i>North Indian delicacy, grated paneer and green peas cooked with onions, tomatoes and chefs' spices.</i>	8.95 / 6.95
 HYDRABADI BAINGAN KA SALAN GF <i>Baby aubergine cooked with turmeric, coriander, spices and yogurt</i>	8.95 / 6.95
 ALOO GOBI MATTAR GF VEGAN <i>Potatoes, peas & cauliflower</i>	7.95 / 5.95
DAL MAKHANI GF <i>Slow cooked creamy black lentil</i>	8.95 / 6.95
 TADKA DAL GF VEGAN <i>Yellow lentils tempered with roasted cumin</i>	7.95 / 5.95

Accompaniments

PUNJABI SALAD <i>sliced red onion, tomatoes, green chilli, lemon, fresh mint, cucumber, coriander</i>	3.50
KATCHUMBER SALAD V GF VEGAN <i>Indian style salad with diced tomatoes, cucumber, onions, lime juice, black pepper</i>	3.95
PINEAPPLE & POMEGRANATE RAITA V GF <i>sweetened yogurt with pomegranate & fresh pineapple</i>	3.95
CUCUMBER RAITA V GF <i>salted yogurt with cucumber & roasted cumin</i>	3.50

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BREAD SELECTION

VENISON KEEMA NAN	4.95
DATES AND GINGER NAAN	2.95
ONION & GREEN CHILLI KULCHA	2.95
LACHCHA PARATHA	3.25
NAAN	2.50
TANDOORI ROTI VEGAN	2.50
GARLIC NAAN	2.95
PESHAWARI NAAN <i>Sweet with coconut & almond stuffing</i>	3.50
KEEMA NAAN <i>Spiced mince lamb stuffing</i>	3.95
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 mustard seeds, curry leaves, lemon zest & lime juice</i>	3.95
MUSHROOM RICE GF <i>braised rice with button mushrooms</i>	3.95

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