

# Dine In Menu

**⚠️ ALLERGEN INFORMATION** Please inform our team of any allergies before ordering. Dishes may contain or be prepared in areas handling peanuts, tree nuts, gluten, sesame, dairy, soy, mustard, and other allergens. Crustacean (CR), Dairy (D), Fish (F), Gluten (G), Nuts (N), Peanuts (P), Soya (S), Vegan (VG), Vegetarian (V)

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## Essentials

Something to munch with your drinks!

<b>Poppadum</b> (VG, GF) Crisp lentil wafers with trio chutneys	4.75
<b>Poha</b> (P, VG, GF) Spiced flattened rice with peanuts, herbs, and lemon.	6.75
<b>Sukha Gulgappa</b> (G, VG, D) Crispy puris filled with spiced chickpeas, potatoes, and chutneys.	7.50
<b>Kurkuri Bhindi</b> (VG, GF) Crispy fried okra with chaat masala.	7.75
<b>Cheese Chilli Naan</b> (G, D) Soft naan with spiced cheese, served with raita relish.	5.50

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## Entrée

<b>Dirty Samosa Chat</b> (G, D, V) Crushed samosas with chickpeas, yoghurt, chutneys & sev.	8.75
<b>Kale &amp; Spinach Pakora</b> (V) Crispy kale & spinach fritters with chutney.	8.25
<b>Beetroot Galouti Kebab</b> (G, V) Soft beetroot patties with aromatic spices.	8.75
<b>Khumani Ka Paneer</b> (D, N, V) Grilled paneer stuffed with apricot & spices.	10.50
<b>Tibetan Momos</b> (G, S, V) Steamed dumplings with spiced vegetables.	10.50
<b>Tandoori Broccoli</b> (D, V) Broccoli marinated with cheese & cream, tandoor-charred.	9.75

<b>Scallops</b> (F)	13.95
Pan-seared scallops with fruity relish.	
<b>Malai Jhinga</b> (CR, D)	15.75
King prawns with carom seeds, cream cheese & white pepper.	
<b>Duck Seekh Kebab</b> (D, GF)	11.75
Chargrilled minced duck skewers with mint yoghurt.	
<b>Tandoori Salmon</b> (F, D)	12.50
Salmon fillet marinated in green masala.	
<b>Chicken 65</b>	9.75
South Indian spiced crispy chicken with curry leaves.	
<b>Pahadi Tikka</b> (D)	11.75
Chicken marinated with herbs, mint & coriander.	

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## Mains

All main dishes are served with rice or naan

<b>Bhooni Phool Gobi</b> (V, GF,D)	17.95
Grilled cauliflower steak with chickpea purée.	
<b>Malai Kofta</b> (V, D)	17.75
Paneer & potato dumplings in creamy melon seed sauce.	
<b>Paneer Lababdar</b> (V, D)	17.75
Paneer in rich tomato & butter sauce.	
<b>Prawn Malabar</b> (CR)	20.95
King prawns with coconut, ginger & green chilli.	
<b>Sea Bass in Moli Sauce</b> (F, D)	18.75
Pan-seared sea bass in coconut turmeric sauce.	
<b>Chilli Garlic Fish</b> (F, S)	17.75
Fish tossed in garlic, chilli & herbs, mix pepper.	
<b>Old Delhi Butter Chicken</b> (D)	18.75
Classic butter chicken with smoky tomato gravy.	

**Chicken Chettinad** (D) 18.75  
Spicy South Indian chicken curry with coconut.

**Lal Maas** (GF) 19.95  
Rajasthani lamb curry with red chilli & garlic.

**Lamb Shank** (GF) 21.75  
Slow-cooked lamb shank in aromatic gravy.

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## Biryani

Basmati rice, saffron, caramelised onions - slow cooked under a sealed lid for depth & perfume SERVED WITH HOUSE RAITA

**Lamb** (D, G) 19.50

**Chicken** (D, G) 18.50

**Veg** (D, G) 17.50

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## Sides

**Dal Bukhara** (V, D) 9.75  
Slow-cooked black lentils with butter & tomato.

**Dal Tadka** (V, VG, GF) 8.75  
Yellow lentils tempered with cumin & garlic.

**Baingan Bhartha** (V, VG, GF) 9.75  
Smoked aubergine with onions & tomatoes.

**Saag Aloo** (V, D, GF) 9.75  
Spinach & potatoes with garlic & spices.

**Pindi Chole** (V, VG, GF) 9.75  
Spiced chickpeas in tangy masala.

**Bhindi Masala** (V, VG, GF) 9.95  
Okra cooked with onion & tomato.

**Plain Rice** (VG, GF) 3.50  
Steamed basmati rice.

<b>Pulao Rice</b> (D, V, GF)	3.75
Fragrant spiced rice.	
<b>Plain Naan</b> (G, D)	3.25
Soft tandoori breads.	
<b>Cheese Naan</b> (G, D)	3.95
Soft tandoori breads.	
<b>Peshwari Naan</b> (G, D, N, V)	3.95
Soft tandoori breads.	
<b>Pudina Paratha</b> (G, V)	3.75
Flaky mint-layered flatbread.	
<b>Tandoori Roti</b> (G, V)	3.25
Whole wheat flatbread.	
<b>Missi Roti</b> (G, V)	3.95
Gram & wheat flour bread.	
<b>Green Salad</b> (VG, GF)	3.25
Fresh greens with lemon dressing.	
<b>Raita (Cucumber)</b> (D, V)	2.50
Cooling yoghurt with cucumber.	
<b>Chutneys (Mango /Tomato/Mixed Berry)</b> (V, GF)	1.50
Freshly made relishes.	

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## Dessert

Home made desserts

<b>Carrot Halwa</b> (D, N, )	6.50
Slow-cooked carrots with milk, sugar & cardamom.	
<b>Gulab Jamun</b> (D, N, )	6.50
Soft milk dumplings soaked in rose syrup.	
<b>Kulfi of the Day</b> (D )	6.50
Traditional Indian ice cream. (D, N, )	

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