

Take Out 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)

Essentials

Something to munch with your drinks!

Poppadum (VG, GF)	3.75
Crisp lentil wafers with trio chutneys	
Poha (P, VG, GF)	4.50
Spiced flattened rice with peanuts, herbs, and lemon.	
Sukha Golgappa (G, VG, D)	5.50
Crispy puris filled with spiced chickpeas, potatoes, and chutneys.	
Kurkuri Bhindi (VG, GF)	5.75
Crispy fried okra with chaat masala.	
Cheese Chilli Naan (G,D)	4.75
Soft naan with spiced cheese, served with raita relish.	

Entrée

Dirty Samosa Chat (G, D, V)	6.75
Crushed samosas with chickpeas, yoghurt, chutneys & sev.	
Kale & Spinach Pakora (V)	5.95
Crispy kale & spinach fritters with chutney.	
Beetroot Galouti Kebab (G, V)	7.50
Soft beetroot patties with aromatic spices.	
Khumani Ka Paneer (D, N, V)	7.95
Grilled paneer stuffed with apricot & spices.	
Tibetan Momos (G, S, V)	8.50
Steamed dumplings with spiced vegetables.	
Tandoori Broccoli (D, V)	7.75
Broccoli marinated with cheese & cream, tandoor-charred.	
Malai Jhinga (CR, D)	12.75
King prawns with carom seeds, cream cheese & white pepper.	
Duck Seekh Kebab (GF)	9.95
Chargrilled minced duck skewers with mint yoghurt.	
Tandoori Salmon (F,D)	9.50
Salmon fillet marinated in tandoori masala.	
Chicken 65	8.50
South Indian spiced crispy chicken with curry leaves.	
Pahadi Tikka (D)	9.50
Chicken marinated with herbs, mint & coriander.	
Malai Tikka (D)	9.50
Succulent chicken pieces, cream white pepper, coriander stem.	

Mains

Malai Kofta (V, D,)	12.50
Paneer & purple potato dumplings in creamy melon seed sauce.	
Palak Paneer (V, D)	12.25
Spinach purée, cottage cheese, onion ginger garlic, garam masala, cream	
Paneer Lababdar (V, D)	12.50
Paneer in rich tomato & butter sauce.	
Prawn Malabar (CR)	14.50
King prawns with coconut, ginger & green chilli.	
Chilli Garlic Fish (F, S)	12.75
Fish tossed in garlic, chilli & herbs.	
Old Delhi Butter Chicken (D)	12.50
Classic butter chicken with smoky tomato gravy.	
Chicken Chettinad	12.50
Spicy South Indian chicken curry with coconut.	
Saag Chicken (D)	13.50
Chicken cooked in rich spinach gravy.	
Lal Maas	13.50
Rajasthani lamb curry with red chilli & garlic.	
Lamb Karahi (D)	13.50
Rick tomato flavoured aromatic and cooked in high heat like traditional kadai.	

Biryani

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

Lamb (D)	15.50
Chicken (D)	14.50
Veg (D)	13.50

Sides

Dal Bukhara (V, D)	8.50
Slow-cooked black lentils with butter & tomato.	
Dal Tadka (V, VG)	8.00
Yellow lentils tempered with cumin & garlic.	
Baingan Bhatha (V, VG)	8.50
Smoked aubergine with onions & tomatoes.	
Saag Aloo (V, D, GF)	8.50
Spinach & potatoes with garlic & spices.	
Pindi Chole (V, VG, GF)	8.75
Spiced chickpeas in tangy masala.	
Bhindi Masala (V, VG, GF)	8.75
Okra cooked with onion & tomato.	
Plain Rice (VG, GF)	3.25
Steamed basmati rice.	
Pulao Rice (D, V, GF)	3.50
Fragrant spiced rice.	
Plain Naan (G, D)	3.25
Soft tandoori bread.	
Garlic Naan (G, D)	3.50
Garlic flavoured bread.	
Peshwari Naan (G, N, D)	3.50
Sweet bread	
Pudina Paratha (G, V)	3.50
Flaky mint-layered flatbread.	
Tandoori Roti (G, V)	3.00
Whole wheat flatbread.	
Missi Roti (G, V)	3.50
Gram & wheat flour bread.	
Green Salad (VG, GF)	3.00
Fresh greens with lemon dressing.	
Raita (Cucumber) (D, V)	2.50
Cooling yoghurt with cucumber.	
Chutneys (Mango /Tomato/Mixed Berry) (V, GF)	1.50
Freshly made relishes.	

Dessert

Home made desserts

Carrot Halwa (D, N,)	6.25
Slow-cooked carrots with milk, sugar & cardamom.	
Gulab Jamun (D, G, V,N)	6.25
Soft milk dumplings soaked in rose syrup.	
