NDIAN RESTAURANT \& BAR
LONDON

PAPAD + CHUTNEYS (D*) (G*) (V) 5.5

STARTERS/ GRILLS

SAMOSACHAAT (D*) (G) (V)
CRUSHED SAMOSA, CHICKPEAS, MINT
\& CORIANDER, TAMARIND, YOGHURT 9.5

QUINOA TIKKI (G) (D*) (V)
BURNT BUTTERNUT SQUASH, MASALA CHICKPEAS 8.5

## CHICKEN PEPPER FRY UTTAPAM

Chicken, black pepper, rice pancake, COCONUT CHUTNEY
12.5

MALAI CHICKEN TIKKA (D)
CARDAMOM, MACE, CREAM CHEESE

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14.5
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LAMBCHOPS (D*)
best end, Mint, Chilli, pickled ONION
22.5

CHANA PAPDI CHAAT (D) (G) (V)
WHEAT CRISP, SPROUTED MOONG, POTATO, MINT \& CORIANDER, TAMARIND, YOGHURT 9

FISH KOLIWADA (G) (E)
CHILLI AIOLI
11

## GUINEA FOWL CHETTINAD

 SAMOSA (G)GUINEA FOWL, CHETTINAD SPICES, APRICOTS, TAMARIND
9.5

TANDOORI ROAST CAULIFLOWER (D) (V)
TADKA MAKHANI SAUCE, YELLOW CHILLI, CORIANDER, POMEGRANATE
11.5

TIMUR PANEER TIKKA (D) (V) PEPPER, MINT \& CORIANDER 12

MAINS

## PRAWN MAANGA

COASTAL SPICES, RAW GREEN
MANGO, PRAWNS

BUTTER CHICKEN (D)
CHICKEN TIKKA, TOMATO, FENUGREEK 16.5

LAMB ROGAN JOSH
Kashmiri chilli, garam masala, FENNEL

17

LAMB, SPINACH, ONION \& TOMATO MASALA 17
BEEF NIHARI (D)
beef, SAFFRON, NiHARI SPICE, KEWRA 16.5

FISH KADHI (D)
SEARED SEA BASS, PUNJABI KADHI, CRIPSY KALE 16.5

PANEER MAKHANI (D) (V)
PANEER, TOMATO, FENUGREEK 13.5

PORK VINDALOO
PORK, TODDY VINEGAR, GOAN SPICE
15.5

## CHICKEN KOLHAPURI

COCONUT, BYADAGI CHILLI, CINNAMON

16

KHUMB PALAK ( ${ }^{*}$ *) (V) SPINACH, MUSHROOM, GARLIC, CUMIN, DRY RED CHILLI 13.5

## HYDERABADI LAMB BIRYANI (D)(G*)

18.5

BREAD/RICE $\qquad$

LACCHA PARATHA ( $\mathrm{D}^{*}$ )
PLAIN/ BUTTER NAAN
(G)
(D) (G) (E)
4.5

4/ 4.5

PESHAWARI NAAN (D) (E) (G)
4.9

TANDOORI ROTI (G)
3.5

GARLIC NAAN (D) (G) (E)
4.5

## PULAO RICE

5.5

STEAMED RICE
4.9

JACKFRUIT \& EDAMAME
BIRYANI (D) (G*) (V)
17.5
$\qquad$
SIDES

CHANA MASALA (VE)
RAITA (D) (V)
CHICKPEAS, onion, tomato, yoghurt, CUCUMBER, Mint CAROM SEEDS

4
7

MUSTARD POTATOES (G) (VE)
POTATO, MUSTARD, GARLIC
6.5

DAL MAKHANI (D) (V) TOOVAR DAL TADKA (G) (VE) SLow cooked black lentils tempered yellow lentils 8.5

7
INDIAN SALAD (VE)
CUCUMBER, ONION, TOMATO
4.5

HOMEMADE MANGO KULFI (D)
6.5

HOMEMADE PISTACHIO
KULFI (D) (G*) (N)
6.5

SELECTION OF SORBETS
3.5 PER SCOOP

## INDIAN ICE CREAM SUNDAE (D)

VErmicelli, basil seeds, ice CREAM, ROSE PETAL MARMALADE,

$$
\begin{gathered}
\text { FRESH FRUITS } \\
9.5
\end{gathered}
$$

BASILCRÈME BRÛLÉE (D) (E)
Chia seeds, strawberries

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8.0
$$



G - Gluten | D - Dairy | N - Nuts | $\mathbf{D}^{*}$ - Contains dairy, can be made without | $\mathbf{N}^{*}$ - Contains nuts, can be made without | E - Egg | VE - Vegan | V - Vegetarian
Please speak to one of our team about any allergies or dietary requirements. A discretionary $10 \%$ service charge will be added to your bill. All prices are in GBP and include VAT. Whilst every effort is made to ensure your safety, we cannot guarantee that every dish is free of allergens including peanuts.

