PAPAD + PICKLE (D*) (V) 5.5

## STARTERS

SAMOSACHAAT ( ${ }^{*}$ ) (G) (V)

BUTTER CHICKEN WINGS (D)
TANDOORI WINGS, MAKHANI SAUCE 8.5

SMOKED CASHEW NUT \& CHEESE SAMOSA (D)(N)(V)(G)
GOATS CHEESE, CASHEW, GINGER CHILLI, BERRY MURABBA 8.5

PANI PURI (G)(VE)
MOONG SPROUTS, POTATO, CHICKPEA, MINT, CORIANDER
7.5
$\qquad$

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

CHUTNEY PANEER TIKKA (D) (V)
COTTAGE CHEESE, MINT, CORIANDER, CHILLI, BOMBAY THECHA

12

VEG SAMOSA, CHICKPEA, YOGHURT, MINT \& CORIANDER, TAMARIND
10.5

QUINOA TIKKI (G) (D*) (V)
BURNT BUTTERNUT SQUASH, SPINACH, MASALA CHICKPEAS 7.5

RAAN UTHAPPAM (D)
12 HOUR COOKED LAMB, RICE PANCAKE, COCONUT CHUTNEY 12.5

## TANDOORI STARTERS

## SEEKH KEBAB (D*)

SMOKED CARDAMOM, ROYAL CUMIN, LAACHA ONION, TEMPERED APPLE
14.5

CHIRONGI CHICKEN TIKKA (D) (N*)
CARDAMOM, MACE, CREAM CHEESE, BERRY MURABBA
14.5

KASUNDI PRAWNS (D)
Tiger Prawns, mustard, Chilli CRUSH, NASTURTIUM 17.5

DAHIPURI (D*) (G) (V) POTATO, MOONG SPROUTS, MINT \& CORIANDER, TAMARIND, YOGHURT

8

STICKY PORK RIBS (G)
CHINDIAN GLAZE, SCALLIONS 11

FISH KOLIWADA (D*) (G) (E) TEMPERED PEA GUACAMOLE, CHILLI AIOLI, BURNT LEMON 11
$\qquad$

LAMBCHOPS (D*)
BEST END, MINT, CHILLI,
PICKLED ONION 22.5


MAINS

## KAFFIR PRAWN

LIME LEAF, COCONUT SAUCE, PATTY PAN 16.5

## BUTTER CHICKEN (D)

CHICKEN TIKKA, TOMATO, FENUGREEK 16

## LAMB ROGAN JOSH

Kashmiri Chilli, garam masala, FENNEL 16.5

## SHORT RIB NIHARI (D)

beef rib, Saffron, NiHARI SPICE, KEWRA
16.5


PANEER MAKHANI (D) (V) TOMATO, FENUGREEK, COTTAGE CHEESE

PORK VINDALOO
PORK, TODDY VINEGAR, GOAN SPICE 15

CHICKEN KOLHAPURI
COCONUT, BYADAGI CHILLI, CINNAMON 15.5

KUMBH PALAK ( ${ }^{*}$ ) (V) SPINACH, MUSHROOM, GARLIC, CUMIN, DRY RED CHILLI 12.5

[^0]INDIAN RESTAURANT \& BAR
LONDON

## BIRYANI

ALL BIRYANI SERVED WITH RAITA


BREAD/RICE $\qquad$
WILD MUSHROOM N MOREL
BIRYANI (D*) (G*) (V)
16.5
$\qquad$
$\qquad$

PLAIN/ BUTTER NAAN
$\begin{array}{cc}\left.\text { LAACHA PARATHA ( } \mathrm{D}^{*}\right) & \text { PLAIN/ BUTTER } \\ \text { (G) } & \text { (D) (G) (E) } \\ 4.5 & 4 / 4.5\end{array}$

TRUFFLE PECORINO KULCHA
GARLIC NAAN (D) (G) (E)
(D) (G) (E)
5.5
$\begin{array}{cc}\text { TANDOORI ROTI (G) } & \text { PESHWARI NAAN } \\ 3.5 & 4.9\end{array}$
DAL MAKHANI (D) (V)
Slow cooked black lentils 8.5

SOYA KEEMA (VE)
Soya mince, peas 6.5

ALOO TUK (VE)
CRUSHED POTATO, TAMARIND
GLAZE
6.5

STEAMED RICE
4.9

PULAO RICE
5.5

RAITA (D) (V)
yoghurt, cucumber, mint 4

CHANNA MASALA (VE)
Chickpeas, onion, tomato, Carom Seeds

7

TOOVAR DAL TADKA (VE)
tempered yellow lentils
7
cucumber, onion, tomato
4.5
$\qquad$

CHOCOLATE HAZELNUT, RASPBERRY ICE (D) (N) (G*) (E) Chocolate soil,
toasted amaranth seeds 7.5

BEBINCA (E) (D) (G)
PALM SUGAR, CARDAMOM, coconut
7.5

BASILCRÈME BRÛLÉE (D) (E)
STRAWBERRIES
8.0

SELECTION OF SORBET (VE)/ ICE-CREAM (D) (E)
5.5



[^0]:    G - Gluten | D - Dairy | N - Nuts | D* - Contains dairy, can be made without | $\mathrm{N}^{*}$ - 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

