Diwali *Menu*

all dishes included £45

NANI'S NIGHTCAP +£6

a creamy, boozy Diwali treat made with vanilla ice cream, Baileys, vodka and vanilla, finished with our secret homemade masala blend of Indian spices.

Pani Puri

Crisp puri, avocado & pea, tamarind, mint, spiced pani

Crispy Spinach & Kale Chaat

Crisp greens, cooling yoghurt, tamarind, mint, sev, pomegranate

Paneer Tikka Angara

Charred paneer, smoked peppers, kasundi mustard, mint & coriander chutney

Achari Chicken Tikka

Charred chicken, pickling spices, guava chaat, chilli, fresh mint

Butter Chicken

Tandoor cooked chicken marinated in chilli & yoghurt, tomato & fenugreek sauce

Kadai Paneer

Paneer & peppers, kadai masala, tomato, ginger, fresh coriander

Kerala Vegetable Ishtu

Seasonal vegetables, coconut, curry leaf, ginger, green chilli

Dal Makhani

Slow-cooked black lentils, tomato, butter, smoked chilli

Basmati Rice/ Garlic Naan/ Tandoori Roti

Mango & Cardamom Shrikhand

Whipped yoghurt, mango, cardamom, saffron, pistachio

KOKUM

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.