

STARTERS

Lasuni Gobi	10
Deep fried cauliflower florets tossed in soya and garlic sauce. Gluten free option available.	
Onion Bhaji (GF, V)	8
Sliced onions coated in spice and chickpea flour blend, and deep fried. Served with tamarind and mint chutneys.	
Vegetable Samosa (V)	6
Flaky pastry stuffed with vegetables and deep fried. Served with tamarind and mint chutneys.	
Vegetable Pakora (GF, V)	8
Mixed vegetables coated in chickpea batter and deep fried. Served with tamarind and mint chutneys.	
Chicken Pakora (GF)	10
Pieces of chicken breast coated in chickpea batter and deep fried. Served with tamarind and mint chutneys.	
Fish Pakora (GF, D)	10
Pieces of cod marinated overnight in yogurt and spices, coated in chickpea batter and deep fried. Served with tamarind and mint chutneys.	
Chilli Paneer (GF)	12
Paneer cooked with onions and bell peppers. Served with tamarind and mint chutneys.	
Paneer Fingers (GF, D)	10
Paneer pieces coated in chickpea batter and deep fried. Served with tamarind and mint chutneys.	
Indian Masala Fries (GF, V)	7
Fresh cut potato fries, tossed in masala and deep fried. Served with tamarind and mint chutneys.	



ENTREES

(Chicken, Lamb, Goat & Seafood)

Butter Chicken (GF, D)	17	Chilli Fish (GF)	17
Pieces of chicken breast marinated in tikka masala sauce, cooked to perfection and finished in a creamy tomato sauce.		Pieces of cod deep fried and tossed in sweet and sour sauce, finished in a medley of onion and bell peppers.	
Chicken Korma (GF)	17	Prawn Vindaloo Spicy Goan (GF)	20
Grilled pieces of chicken breast cooked in onion and tomato sauce.		Prawn pieces roasted in traditional spice blend and finished with a gravy sauce.	
Saag Chicken (GF)	17	Prawn Malai Curry (GF)	23
Pieces of chicken breast tempered with cumin and spices, finished with spinach and onion sauce.		Prawns cooked in coconut, onion curry sauce. Served with basmati rice pulao and naan.	
Chicken Curry (GF)	17	Prawn Masala (GF)	19
Pieces of chicken breast cooked in onion and spice-based curry sauce.		Jumbo prawn cooked in onion and tomato sauce.	
Methi Chicken Curry (GF)	17		
Pieces of chicken breast cooked in fenugreek leaves and blend of traditional spices.			
Chicken Vindaloo Spicy Goan (GF)	17	BIRYANI	
Pieces of chicken breast cooked in roasted spice blend and finished with gravy sauce.		(Chicken, Lamb, Goat & Seafood)	
Chicken Chettinad (GF)	23	Vegetable Biryani (GF, D)	17
Pieces of chicken breast marinated in coconut and poppy seed paste, cooked in onion and tomato sauce. Served with basmati rice pulao and naan.		Layers of basmati rice cooked with vegetable. Served with raita.	
Lamb Vindaloo Spicy Goan (GF)	17	Chicken Biryani (GF, D)	17
Lamb pieces roasted in spices and finished in gravy sauce.		Layers of basmati rice cooked with vegetables and pieces of chicken breast. Served with raita.	
Lamb Rogan Josh (GF, D)	17	Lamb Biryani (GF, D)	17
Lamb pieces cooked in onion, tomato and yogurt curry sauce.		Layers of basmati rice cooked with vegetables and pieces of lamb. Served with raita.	
Kadai Lamb (GF, D, N)	17	Goat Biryani (GF, D)	17
Tender pieces of lamb cooked in cashew curry sauce.		Layers of basmati rice cooked with vegetables and pieces of goat meat (bone-in). Served with raita.	
Saag Gosht (GF)	17	Prawn Biryani (GF, D)	20
Tender medallions of lamb tempered with cumin and spice-blend, finished in spinach curry sauce.		Layers of basmati rice cooked with vegetables and prawns. Served with raita.	
Goat Curry (GF)	17		
Pieces of bone-in goat meat cooked in onion, spices and curry sauce.			



ENTREES

(Lentils & Vegetables)

- Daal Makhni (GF, D)**

16

Black lentils cooked overnight in traditional spice blend, finished with butter and cream.
- Yellow Daal (GF, V)**

16

Yellow lentils simmered on low heat and tempered with cumin, garlic, onions and tomato.
- Channa Masala (GF, V)**

16

Chickpeas cooked with traditional spice blend, finished with onion and tomato-based sauce.
- Mixed Vegetable Jalfrezi (GF, V)**

16

Seasonal vegetables sautéed in onion and tomato sauce.
- Aloo Gobi (GF, V)**

16

Cauliflower florets cooked with potatoes, fenugreek, dried chillies, and cumin.
- Okra Masala (GF, V)**

16

Okra cooked in onions and traditional spice blend.
- Navratan Korma (GF, N)**

16

Seasonal vegetables cooked in cashew-based curry sauce.
Vegan option available.

- Spinach Portobello Curry (GF, V)**

16

Portobello mushrooms cooked in garlic, cumin and spinach.
- Smoked Eggplant Bharta (GF, V)**

16

Eggplant roasted in the tandoor, mashed and sautéed in tomatoes, onions and green peas.
- Malai Kofta (D, N)**

16

Vegetable and paneer dumplings cooked in cashew, cardamom creamy sauce.
- Palak Paneer (GF)**

17

Spinach and paneer pieces cooked in garlic and onion sauce.
- Shahee Paneer (GF, D, N)**

16

Paneer pieces cooked in rich cashew and tomato sauce.
- Kadai Paneer (GF, D)**

17

Paneer pieces cooked in medley of onions, tomatoes and bell peppers.
- Mutter Paneer (GF)**

17

Paneer pieces and green peas cooked in cashew based curry sauce.



TANDOORI CREATIONS

(Chicken, Lamb, Seafood, & Paneer)

- Tandoori Chicken (GF, D)**

17

Chicken marinated overnight in yogurt, spice blend and roasted in the tandoor.
Served with mint chutney.
- Hariyali Chicken Tikka (GF)**

17

Pieces of chicken breast marinated in mint, cilantro, ginger, garlic and spice blend.
Served with mint chutney.
- Mustard Chicken Tikka (GF, N)**

17

Pieces of chicken breast marinated in cashew cream and crushed mustard seeds.
Served with mint chutney.
- Malai Tikka (GF, N)**

17

Pieces of chicken breast marinated in cashew cream, white pepper. Served with mint chutney.
- Chicken Tikka - Red (GF)**

17

Pieces of chicken breast marinated in tandoori sauce.
Served with mint chutney.
- Lamb Sheekh Kabob (GF)**

17

Ground lamb mixed with a blend of traditional spices and cooked in the tandoor. Served with mint chutney.
- Tandoori Prawns (GF, D)**

19

Jumbo prawns marinated in ground mustard, yogurt and a blend of traditional spices. Served with mint chutney.
- Fish Tikka (GF, D)**

19

Pieces of cod marinated in spices and yogurt.
Served with mint chutney.
- Paneer Tikka (GF, D)**

17

Paneer and vegetables marinated in yogurt-based sauce.
Served with mint chutney.



NAAN

Naan (D)	3
Leavened bread, baked in the tandoor.	
Garlic and Basil Naan (D)	4
Leavened bread, flavoured with chopped garlic and basil. Baked in the tandoor.	
Aloo Naan (D)	5
Leavened bread, stuffed with spiced potato mix. Baked in the tandoor.	
Spinach and Cheese Naan (D)	5
Leavened bread, stuffed with homemade paneer and spinach mix. Baked in the tandoor.	
Paneer Naan (D)	6
Leavened bread, stuffed with a mix of paneer and spices. Baked in the tandoor.	
Peshwari Naan (D, N)	6
Leavened bread, stuffed with a mix of crushed cashews, pistachios, raisins, and shredded coconut. Baked in the tandoor.	



ROTI

Roti (V)	3
Whole wheat flour flatbread. Baked in the tandoor.	
Missi Roti (GF, V)	4
Chickpea flour flatbread. Baked in the tandoor.	
Lachha Parantha (D)	4
Multi-layer whole wheat flatbread, baked in the tandoor, finished with a generous coat of butter.	



RICE

Basmati Rice Pulao (GF, V)	5
Aromatic basmati rice cooked with cumin seeds.	
Saffron Rice	6
Aromatic basmati rice cooked with saffron and green peas. <i>Vegan option available.</i>	

CONDIMENTS

Papadum (GF, V)	3
Crispy lentil crackers baked in the oven.	
Raita (GF, D)	4
Homemade yogurt with shredded cucumber, carrot, mildly spiced.	
Plain Dahi (GF, D)	4
Homemade yogurt.	
Mixed Pickles (GF, V)	3
Mixed vegetables pickled in oil and spices.	
Mango Chutney (GF, V)	4
Sweet and tangy mango chutney.	
Tamarind Chutney (GF, V)	2
Sweet and tangy tamarind chutney.	
Mint Chutney (GF, V)	2
Mint chutney.	
Kachumber Salad (GF, V)	6
Chopped cucumber, onion, cilantro and tomatoes tossed in house dressing.	
Green Salad (GF, V)	6
Slices of cucumber, onion, carrot, tomato, green chillies, served with a wedge of lime.	

DESSERT

Kheer (GF, D)	6	Almond Ice Cream (D, N)	6
Rice simmered in saffron infused cream and milk.		Three scoops of almond flavoured ice cream.	
Gulab Jamun (D)	6	Mango Ice Cream (D)	6
Deep fried dumplings, soaked in sugar syrup infused with rose water. Garnished with shredded coconut.		Three scoops of mango flavoured ice cream.	
Ras Malai (D, N)	6	Vanilla Ice Cream (D)	6
Sweetened paneer patties soaked in cardamom flavoured milk. Garnished with crushed pistachios.		Three scoops of vanilla flavoured ice cream.	



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