



salaam|namaste

Modern Indian Cuisine

INDIAN STREET FOOD - STARTERS

ALOO PAPRI CHAAT V	5.95
Crunchy wheat crisps topped with potato, chickpeas, sweet yoghurt & chutneys	
BHEL PURI WITH RAW MANGO V	5.95
Puffed rice, chopped onion, chaat chutneys, tamarind & Sev	
BAMBAYIYA RAGDA PATTICE V	5.95
Crispy Potato Pattie, Dry Peas, Tamarind Chutney, Honey Yogurt	
SAMOSAS CHAAT (LAMB / VEG)	5.95
Lamb / veg filo pastry dressed with spiced chick peas, sweet yoghurt, tamarind.	
CHICKEN LOLLIPOPS	5.95
hot and spicy and crispy indo-chinese popular street food from India	
IDLI SAMBER V	10.00
Three steamed rice cakes with a South Indian style lentil & vegetable 'sambar' stew	

SPECIALITY STARTERS

GRILLED ANANAS TOFU SHASLIK V GF Vegan delight	6.50
SAMOSAS (Lamb / Veg)	5.95
Lamb / veg traditional filo pastry filled with lamb or veg.	
SPICY SOFT SHELL CRAB	6.95
TANDOORI BARWAN PANEER TIKKA	6.50
DUNGAR CHICKEN TIKKA	6.50
Smoked & spicy chicken tikka	
TANDOORI PORTOBELLO MUSHROOM V	5.95
Filled with figs, cashew nuts, raisins, green chilli, curry leaves & cheese	
ONION BHAJI V	5.25
SCHEZWAN PANEER V	6.50
Paneer cubes, pepper tossed in Indo-Chinese chilli masala	
TANDOORI GREEN PRAWN	7.50
Jumbo prawns marinated in coriander, mint and green chillies, grilled in tandoor.	
KHADAI PANSEARED SCALLOPS	7.50
CHAR-GRILL LAMB CHOPS	7.50
Succulent baby lamb chops marinated in ginger and exotic spices.	
LAMB SEEKH GILAFI	Starter 6.95 / Main 12.95
Minced lamb seasoned in chefs spices, grilled in tandoor, finished with mixed peppers and onions.	

KEBAB | CHOP | TANDOOR

VEGAN TANDOORI VEGETABLES	12.95
Cauliflower, peppers, red onions, broccoli, potatoes, aubergine and marinated in chefs spices, grilled in tandoor.	
TANDOORI GOBI & BROCCOLI V	12.95
Marinated in spices and nigella seed.	
MURG TIKKA MIRZA HASNU	13.50
From the Royal Kitchen of Rampur Morsels of chicken marinated in saffron flavoured hang yoghurt with exotic spices, Nawabs of Awadh	
TANDOORI CHICKEN	12.95
Half chicken, leg and breast piece grilled and served in sizzling peri peri spices	
TAVA LAMB CHOPS	14.50
Char-grilled lamb Chop cooked in delicious masala on tawa.	
SHOLAY SEA-BASS GRILLED TIKKA	14.50
marinated with carom seeds, mint, coriander, ginger, garlic & spices	
DAKSHINI JHEENGA	15.50
Southern spiced jumbo prawns charcoal grilled in clay oven, served with curry leaf chutney	
KEBAB PLATTER	15.00
An assortment of sizzling kebabs – lamb sheekh kebab, salmon tikka, chicken tikka, Tandoori chicken	
SEA FOOD SIZZLER	15.00
Char-grilled tandoori green king prawn, tandoori spiced sea bass tikka, pan seared cumin scallops.	
PANEER TIKKA SHASLIK	12.50
Chargrilled Indian cottage cheese, mixed peppers, onions marinated in chefs' spices	

MAIN COURSE SPECIALITIES

SHAHI PANEER TIKKA LABABDAR V	11.50
Charred Cottage cheese cooked with fresh tomatoes, onions, capsicum, fresh cream & exotic spices	
KADAH MIX VEGETABLES JALFREZI	11.50
Seasonal mix vegetables cooked with capsicum, onions, tomatoes & spices	
SEAFOOD MOILEE	15.00
A coastal favourite, scallops, seabass, king prawns cooked in mild coconut gravy with curry leaves and mustard seeds	
KERALA FISH CURRY	12.95
Tilapia fish cooked in a spicy tomato, tamarind, coconut, curry leaf sauce.	
GOAN SEA BASS	12.95
Pan seared lightly spiced seabass fillets, tomato, onions, coconut, mustard seed & curry leaf sauce	
KALONGE KING PRAWN ADRAKI	14.50
Cooked with black onion seeds, ginger, garlic, lime, tamarind, and tomato & onion.	
ALLEPPEY KING PRAWN CURRY	14.50
raw mango & Kerala spiced coconut milk, curry leaf & tomatoes	
SINDHI METHI GOSHT	13.50
Diced lamb, spinach, cinnamon & fresh fenugreek leaves Laal Maas 28 8 hours slow cooked Hampshire lamb shank & Rajasthani chilli	
LAMB BANJARA	13.50
Stir fried lamb with tomato and chilli. This is a spicy speciality of the nomadic tribes of utter Pradesh. The word "Banjara" means gypsy.	
RAJASTHAN LAAL MAAS	13.50
spicy lamb, roasted red chillies from the land of forts & palaces	
KASHMIRI LAMB SHANK	13.95
A traditional Kashmiri recipe, rich in colour in warming garam masala spices.	
MANGALOREAN KORRI GASSI – CHICKEN	12.95
A delectable chicken curry with the flavours of coconut, mustard seeds, curry leaves, roast chilli and tamarind	
MOTIMAHAL BUTTER CHICKEN	12.95
In creamy butter & tomato sauce with ginger and crushed fenugreek leaves	
MURGH LABABDAR	12.95
Chicken tikka, tomato onion sauce, fenugreek	
CHICKEN KABILLA	12.95
A semi dry chicken masala flavoured with roasted coriander and fennel seeds.	

TRADITIONAL CURRY

CHICKEN TIKKA MASALA	12.95
Cooked in mild almond, coconut & tomato gravy	
CHICKEN KORMA	10.95
Mild chicken dish with almond powder, fresh cream.	
CHICKEN DHANSAK	10.95
Cooked with lemon juice, dried herbs & lentils in a hot, sweet & sour sauce	
CHICKEN JALFREZI	10.95
Cooked with diced chicken, onions, tomatoes, green chillies & coriander	
KARHAI GOSHT	11.95
Cooked with freshly tomatoes, onions, green pepper	

BIRYANI WALAS

Slow cooked with finest basmati rice with garam masala, fresh mint, layered and aromatic served with raita.	
HYDERABADI MUTTON BIRYANI	14.00
The Queen of all rice delicacies- aromatic basmati blended with beautifully tenderized cuts of mutton and slow cooked in traditional Hyderabad style. Served with raita.	
OLD DELHI CHICKEN BIRYANI	13.95
Finest basmati rice slow cooked on dum with corn-fed chicken & spices served with raita.	
LOCAL FARMERS SEASONAL VEG BIRYANI	12.50
Dum cooked long grained aromatic basmati rice with a bouquet of vegetables with contrasting colours, texture and flavours, served with raita	
JACKFRUIT & ARTICHOKE BIRYANI	12.50
Finest basmati rice cooked with spices, jackfruit & artichoke, served with raita	

BURGER | BUNS | ROLLS

Served with masala chips	
PAV BHAJI V	9.50
A popular street food from mumbai, served with soft butter bun & spiced smooth mashed mix vegetable.	
KEEMA PAV	10.50
Lamb mince cooked with robust spices and served with buttered masala pav bun & Masala Chips	

ACCOMPANIMENTS

CUCUMBER RAITA	3.50
salted yogurt with cucumber & roasted cumin	
KACHUMBER SALAD	3.50
Indian style salad with diced tomatoes, cucumber, onions, lime juice, black pepper	
PUNJABI SALAD	3.50
liced red onion, green chilli, lemon, cucumber, fresh mint, coriander	
PAPADOM & CHUTNEY	1.75

VEGETABLES

	SIDE	MAINS
MASALA CHIPS	3.95	
ALOO GOBI MATTAR	5.95	7.95
Potatoes, peas & cauliflower		
KALI DAL MAKHANI	5.50	7.95
Slow cooked creamy black lentil		
DHAL TADKA	5.95	7.95
OKRA WITH RAW MANGO	7.00	9.50
SESAME BABY AUBERGINE	7.00	9.50
Aubergine cooked in mustard seeds, curry leaf & spices		
BOMBAY ALOO	5.95	7.95
Potato cooked in a fairly hot light sauce.		
LAZEEZ PESHWARI CHANNA	5.95	7.95
Chick peas cooked with baby potatoes, onion, tomatoes & spices		
MATTAR PANEER	6.60	8.50
SAG PANEER	6.50	8.50
Spinach with cottage cheese, tempered with garlic		

BREAD SELECTION

TANDOORI ROTI	2.25
LACHCHA PARATHA	2.95
NAAN	2.50
GARLIC NAAN	2.50
KEEMA NAAN Spiced mince lamb stuffing	3.50
ONION & GREEN CHILLI NAN	2.95
PESHAWARI NAAN Sweet with coconut & almond stuffing	3.50

RICE SELECTION

BASMATI RICE	2.95
ZAFFRANI PILAU	3.25
Braised rice with browned onions, cumin and saffron	
FRIED RICE	3.95
Basmati rice tempered with garlic, eggs, green peas	
LEMON RICE	3.50
Basmati rice with mustard seeds, curry leaves, lemon zest & lime juice	
MUSHROOM RICE	3.95
Braised rice with button mushrooms	

DESSERTS

GAJAR KA HALWA Traditional Indian heritage carrot cake	5.00
GULAB JAMUN	5.00
MANGO KULFI	5.00
PISTACHIO KULFI	5.00
CHEESE CAKE	5.50

VAT is included. 12.5% Service charge will be added to your bill.

Allergens - Please ask server