indian affair

Small plates

Palak chaat 6
Spinach fritters drizzled with yoghurt, tamarind and mint chutney

Gol gappe 6
Crispy pastry filled with chutneys, spicy potatoes and mint water

Fish pakoda 8
Fish fillets battered in homemade spice mix served with mint chutney

Hara bhara kebab 7
Potato, spinach and pea cutlets served with mint dip

Samosa chaat 6
Homemade samosa topped with sweet yoghurt, mint and tamarind

Aloo tikki 7
Handmade spiced potato and pea patties

Chicken tikka samosa 7
Chicken tikka and a hint of cheese in a pastry shell

Chicken tikka bao 9
An Indian twist to a classic bao filled with chicken salad

Paneer tikka bao 9
An Indian twist to a classic bao filled with paneer salad

Tandoori broccoli 9
Chargrilled florets marinated in cheese and cardamom

Ajwaini salmon tikka 12
Salmon marinated in spiced yoghurt, seasoned with carom seeds

Lamb chops 15
Chargrilled lamb chops in a ginger-garlic marinade

Malai artichoke 8
Artichoke marinated in cream and yoghurt

Pudhina paneer tikka 10
Indian cheese cubes marinated in mint and yoghurt

Tandoori chicken tikka 11
Succulent pieces of chicken in pickle and yoghurt marinade

Bharva aloo 9
Potatoes stuffed with crispy hash and nuts

Lamb seekh kebab 9
Spiced minced lamb kebab flavoured with cumin and coriander

Lehsuni tandoori prawns 14
King prawns in garlic and garam masala marinade

Mains

Dilli daal makhani 10
Black lentils, ginger and garlic, slow-cooked overnight
finished with with cream and butter

Paneer lababdaar 11
Homemade Indian cottage cheese cubes cooked
in onion and tomato gravy with chilli and coriander seeds

Malai kofta 12
Potato and paneer dumplings cooked in rich,
silky tomato sauce

Chana masala 10
Chickpeas cooked in the traditional Delhi style

Palak paneer 12
Homemade cottage cheese cooked in a fresh spinach gravy

Mixed veg 10
Seasonal vegetables cooked with tomato,
ginger and homemade spices

Butter chicken 13
Charred chicken cooked in creamy tomato sauce
seasoned with fenugreek

Lamb rara 15
Diced lamb and mince cooked in a thick brown onion sauce

Palak lamb 16
Tender lamb pieces cooked in a fresh spinach gravy

Kadai chicken 14
Tossed with peppers in a thick onion tomato sauce

Prawn masala 14
Cooked in a spicy onion and tomato gravy and seasoned
with homemade spice blend

Lamb nihari 18
Slow cooked lamb shank in an aromatic ginger
and fresh chilli gravy

Biryanis

Jackfruit biriyani (ve) 12
Jackfruit layered between
aromatic basmati rice
flavoured with rose water

Saffron subz biriyani 13
Seasonal vegetables layered between
aromatic basmati rice
flavoured with rose water

Dum murg biriyani 15
Chicken cooked with basmati rice,
saffron, mint and garam masala

Lamb dum biriyani 17
Tender lamb cooked with basmati rice,
saffron, mint and garam masala

Accompaniments

All breads are freshly cooked in a clay oven tandoor

Naan
Plain/Butter/Garlic/Cheese 4/5/5/6
Plain flour bread

Parantha
Laccha/Pudhina (mint) /Mirchi (chilli) 5/5/6
Flakey crusted whole wheat bread

Roti
Tandoori roti 4
Wheat flour bread

Pilau rice 4
Saffron basmati rice

Plain basmati rice 3
Steamed basmati rice

Papad and chutney tray 5
Indian crisps served with a trio
of chutneys

Biriyani sauce	3
Dal tadka	6
Makhani chips	5
Pomegranate and mint raita	3
Paneer tikka salad	6
Garden green salad	4
Lachcha onion salad	2

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Sparkling wines

	125ml	Bottle
Ceradello Prosecco (organic) - Veneto, Italy Single estate organic Prosecco	6.75	31.00
Champagne Serveaux Carte d'Or Brut - Champagne, France Stunning small family grower Champagne		60.00

White wines

	175ml	Bottle
Da Vero Biologico Catarratto (organic) - Sicilia, Italy Sicilian speciality, a great alternative to Pinot Grigio	6.75	24.00
Vila Nova Vinho Verde - Vinho Verde, Portugal One of the most popular, smooth & fruity whites around	7.75	27.50
Diez Siglos Sauvignon Blanc Ecológico - Rueda, Spain Fresh & zesty, as you'd expect from a great Sauvignon	8.00	29.00
Sileni Pinot Gris - Hawkes Bay, New Zealand Ripe, peachy and perfect for exotically flavoured dishes		32.00
Teliani Khikhvi - Kakheti, Georgia Super rare & interesting dry white, Georgia's answer to Albarino		35.00

Rosé & Orange wines

	175ml	Bottle
Casal Mendes Rosé - Vinho Da Mesa, Portugal Soft, fruity and easy drinking	6.75	24.00
Château l'Ermite d'Auzan Rosé, AOP Costières de Nîmes (Organic & Biodynamic) - Rhône, France Pure, refined and sustainable pale dry pink	9.00	32.00
Dye Bleeding Grenache Gris (Orange wine) - Paarl, South Africa Limited release, outstanding orange – great flavour & texture	9.75	36.00

Red wines

	175ml	Bottle
Terra Boa Tinto - Beiras, Portugal A brilliant blend that delivers generous fruitiness	6.75	24.00
Uva Non Grata Gamay - Beaujolais, France Bright & juicy Beaujolais, really easy drinking	8.00	29.00
Turno de Noche Malbec - Mendoza, Argentina High energy red with stunning aromas and rich, deep fruit	9.00	31.00
I Monili Primitivo - Puglia, Italy Delivers the hallmarks of prime Primitivo, luscious dried berry flavours		32.00
Teliani Saperavi-Kakheti, Georgia An undiscovered Georgian gem, dark yet vibrant & fresh		35.00

Gins

Hapusa Himalayan dry gin Packed with tumeric, almonds and ginger	4.75
Jaffa Cake gin Distilled with orange peel, cocoa powder and Jaffa Cake	4.50
Love Delhi Indian gin Brimming with tropical mango and a burst of pomegranate	4.50
Stranger & Sons - Goa, India Aromatic gin with nutmeg, coriander seeds and black pepper	4.75
Greater Than - London Dry, India With juniper, fresh lemon peel and a zing of ginger	4.15
Malfi Gin Rosa With flavours of fresh citrus and grapefruit	4.25
Elderflower Gin Naturally floral with hints of exotic fruits	4.95

Cocktails

Gulaabo Rose, prosecco, rose gin	10.00
Mango mojito Mango, mint, love Delhi gin	10.00
Chilli martini Fresh chillies, berries, citron vodka	10.00
Basil gin sour Fresh basil, lime, Hapusa gin	10.00
Coconut martini Coconut cream, Malibu, vodka	10.00
Strawberry daiquiri Strawberries, fresh lime, Havana 7 rum	10.00
Ginger rum sour Fresh ginger, aquafaba, spiced rum	10.00
Espresso martini Cold espresso, kahlua, vanilla vodka	10.00
Pomegranate spritz Pama, prosecco, aperol	10.00
Pineapple margarita Pineapple, lime, tequila	10.00

Alcohol free cocktails

Apple and strawberry virgin mojito Apple juice, strawberry purée, mint	5
Flower power Seedlip, apple juice, raspberries, lime	5
Very berry Fresh berries, mint, lemonade	5
Secret garden Seedlip, elderflower cordial, ginger ale, basil	5

Soft

Homemade lemonade	3
Steep Soda - orange, lime & cucumber, hisbiscus lemonade	3
Coke/Diet Coke/Sprite	3
Fevertree tonic/light tonic/elderflower	3
Juices - orange, apple, mango, lychee	3

Lassi

Traditional yoghurt based Indian drink

Mango cardamom lassi	4.75
Saffron pistachio lassi	4.75

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125ml wine also available