













Small plates

|  |   |
|--|---|
| <b>Palak chaat</b>        | 6 |
| Spinach fritters drizzled with yoghurt, tamarind and mint chutney  |   |
| <b>Gol gappe</b>          | 6 |
| Crispy pastry filled with chutneys, spicy potatoes and mint water  |   |
| <b>Fish pakoda</b>   | 8 |
| Fish fillets battered in homemade spice mix served with mint chutney                                       |   |
| <b>Ilara bhara kebab</b>  | 7 |
| Potato, spinach and pea cutlets served with mint dip   |   |
| <b>Samosa chaat</b>       | 6 |
| Homemade samosa topped with sweet yoghurt, mint and tamarind   |   |
| <b>Aloo tikki</b>         | 7 |
| Handmade spiced potato and pea patties   |   |
| <b>Chicken tikka samosa</b>  | 7 |
| Chicken tikka and a hint of cheese in a pastry shell   |   |
| <b>Chicken tikka bao</b>   | 9 |
| An Indian twist to a classic bao filled with chicken salad   |   |
| <b>Paneer tikka bao</b>   | 9 |
| An Indian twist to a classic bao filled with paneer salad  |   |

|   |    |
|---|----|
| <b>Tandoori broccoli</b>     | 10 |
| Chargrilled florets marinated in cheese and cardamom  |    |
| <b>Ajwaini salmon tikka</b>   | 12 |
| Salmon marinated in spiced yoghurt, seasoned with carom seeds   |    |
| <b>Lamb chops</b>   | 15 |
| Chargrilled lamb chops in a ginger-garlic marinade  |    |
| <b>Malai artichoke</b>       | 10 |
| Artichoke marinated in cream and yoghurt  |    |
| <b>Pudhina paneer tikka</b>  | 11 |
| Indian cheese cubes marinated in mint and yoghurt   |    |
| <b>Tandoori chicken tikka</b>   | 12 |
| Succulent pieces of chicken in pickle and yoghurt marinade  |    |
| <b>Bharva aloo</b>           | 10 |
| Potatoes stuffed with crispy hash and nuts  |    |
| <b>Lamb seekh kebab</b>   | 11 |
| Spiced minced lamb kebab flavoured with cumin and coriander   |    |
| <b>Lehsuni tandoori prawns</b>  | 15 |
| King prawns in garlic and garam masala marinade   |    |

Mains

|   |    |
|---|----|
| <b>Dilli daal makhani</b>  | 12 |
| Black lentils, ginger and garlic, slow-cooked overnight finished with with cream and butter                 |    |
| <b>Paneer lababdar</b>     | 13 |
| Homemade Indian cottage cheese cubes cooked in onion and tomato gravy with chilli and coriander seeds       |    |
| <b>Malai kofta</b>       | 13 |
| Potato and paneer dumplings cooked in rich, silky tomato sauce  |    |
| <b>Chana masala</b>      | 11 |
| Chickpeas cooked in the traditional Delhi style   |    |
| <b>Palak paneer</b>      | 13 |
| Homemade cottage cheese cooked in a fresh spinach gravy   |    |
| <b>Mixed veg</b>         | 11 |
| Seasonal vegetables cooked with tomato, ginger and homemade spices  |    |

|   |    |
|---|----|
| <b>Butter chicken</b>   | 14 |
| Charred chicken cooked in creamy tomato sauce seasoned with fenugreek           |    |
| <b>Lamb rara</b>  | 15 |
| Diced lamb and mince cooked in a thick brown onion sauce                        |    |
| <b>Palak lamb</b>   | 16 |
| Tender lamb pieces cooked in a fresh spinach gravy                              |    |
| <b>Kadai chicken</b>  | 14 |
| Tossed with peppers in a thick onion tomato sauce                               |    |
| <b>Prawn masala</b>   | 15 |
| Cooked in a spicy onion and tomato gravy and seasoned with homemade spice blend |    |
| <b>Lamb nihari</b>  | 20 |
| Slow cooked lamb shank in an aromatic ginger and fresh chilli gravy             |    |

Biryanis

|   |    |  |    |  |    |  |    |
|---|----|--|----|--|----|--|----|
| <b>Jackfruit biriyani (ve)</b>  | 14 | <b>Saffron subz biriyani</b>  | 15 | <b>Dum murg biriyani</b>   | 16 | <b>Lamb dum biriyani</b>   | 18 |
| Jackfruit layered between aromatic basmati rice flavoured with rose water |    | Seasonal vegetables layered between aromatic basmati rice flavoured with rose water                                |    | Chicken cooked with basmati rice, saffron, mint and garam masala |    | 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 | Pilau rice                                   | 4 | Biryani sauce              |  | 3 |
|  | Plain flour bread                      |         | Saffron basmati rice                         |   | Dal tadka                  |  | 6 |
| Parantha   | Laccha/Pudhina (mint) /Mirchi (chilli) | 5/5/6   | Plain basmati rice                           | 3 | Makhani chips              |  | 5 |
|  |  |         | Steamed basmati rice                         |   | Pomegranate and mint raita |  | 3 |
|  |  |         | Papad and chutney tray                       | 5 | Paneer tikka salad         |  | 6 |
|  |  |         | Indian crisps served with a trio of chutneys |   | Garden green salad         |  | 4 |
| Roti   | Tandoori roti                          | 4       | Lachcha onion salad                          |   |                            |  | 2 |
|  | Wheat flour bread                      |         |  |   |                            |  |   |

Sparkling wines

**Ceradello Prosecco (organic) - Veneto, Italy**  
Single estate organic Prosecco  
**Champagne Serveaux Carte d'Or Brut - Champagne, France**  
Stunning small family grower Champagne

125ml

Bottle

6.75

31.00

60.00

White wines

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

175ml

Bottle

6.75

24.00

7.75

27.50

8.00

29.00

32.00

35.00

Rosé & Orange wines

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

175ml

Bottle

6.75

24.00

9.00

32.00

9.75

36.00

Red wines

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

175ml

Bottle

6.75

24.00

8.00

29.00

9.00

31.00

32.00

35.00

Gins

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

4.95

4.50

4.95

4.75

4.50

4.50

4.95

Cocktails

**Gulaabo** 11.00  
Rose, prosecco, rose gin  
**Mango mojito** 11.00  
Mango, mint, love Delhi gin  
**Chilli martini** 11.00  
Fresh chillies, berries, citron vodka  
**Basil gin sour** 11.00  
Fresh basil, lime, Hapusa gin  
**Coconut martini** 11.00  
Coconut cream, Malibu, vodka  
**Strawberry daiquiri** 11.00  
Strawberries, fresh lime, Havana 7 rum  
**Ginger rum sour** 11.00  
Fresh ginger, aquafaba, spiced rum  
**Espresso martini** 11.00  
Cold espresso, kahlua, vanilla vodka  
**Pomegranate spritz** 11.00  
Pama, prosecco, aperol  
**Pineapple margarita** 11.00  
Pineapple, lime, tequila

Alcohol free cocktails

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

Soft

Homemade lemonade 3  
Steep Soda - orange, lime & cucumber, hisbiscus lemonade 4  
Coke/Diet Coke/Sprite 3.50  
Fevertree tonic/light tonic/elderflower 3.50  
Juices - orange, apple, mango, lychee 3.50

Lassi

Traditional yoghurt based Indian drink

**Mango cardamom lassi** 4.75  
**Saffron pistachio lassi** 4.75