

















Small plates

Palak chaat 	6	Tandoori broccoli 	10
Spinach fritters drizzled with yoghurt, tamarind and mint chutney		Chargrilled florets marinated in cheese and cardamom	
Gol gappe 	6	Ajwaini salmon tikka	12
Crispy pastry filled with chutneys, spicy potatoes and mint water		Salmon marinated in spiced yoghurt, seasoned with carom seeds	
Fish pakoda	8	Lamb chops	15
Fish fillets battered in homemade spice mix served with mint chutney		Chargrilled lamb chops in a ginger-garlic marinade	
Ilara bhara kebab 	7	Malai artichoke 	10
Potato, spinach and pea cutlets served with mint dip		Artichoke marinated in cream and yoghurt	
Samosa chaat 	6	Pudhina paneer tikka 	11
Homemade samosa topped with sweet yoghurt, mint and tamarind		Indian cheese cubes marinated in mint and yoghurt	
Aloo tikki 	7	Tandoori chicken tikka	12
Handmade spiced potato and pea patties		Succulent pieces of chicken in pickle and yoghurt marinade	
Chicken tikka samosa	7	Bharva aloo 	10
Chicken tikka and a hint of cheese in a pastry shell		Potatoes stuffed with crispy hash and nuts	
Chicken tikka bao	9	Lamb seekh kebab	11
An Indian twist to a classic bao filled with chicken salad		Spiced minced lamb kebab flavoured with cumin and coriander	
Paneer tikka bao 	9	Lehsuni tandoori prawns	15
An Indian twist to a classic bao filled with paneer salad		King prawns in garlic and garam masala marinade	

Mains

Dilli daal makhani 	12	Butter chicken	14
Black lentils, ginger and garlic, slow-cooked overnight finished with with cream and butter		Charred chicken cooked in creamy tomato sauce seasoned with fenugreek	
Paneer lababdar 	13	Lamb rara	15
Homemade Indian cottage cheese cubes cooked in onion and tomato gravy with chilli and coriander seeds		Diced lamb and mince cooked in a thick brown onion sauce	
Malai kofta 	13	Palak lamb	16
Potato and paneer dumplings cooked in rich, silky tomato sauce		Tender lamb pieces cooked in a fresh spinach gravy	
Chana masala 	11	Kadai chicken	14
Chickpeas cooked in the traditional Delhi style		Tossed with peppers in a thick onion tomato sauce	
Palak paneer 	13	Prawn masala	15
Homemade cottage cheese cooked in a fresh spinach gravy		Cooked in a spicy onion and tomato gravy and seasoned with homemade spice blend	
Mixed veg 	11	Lamb nihari	20
Seasonal vegetables cooked with tomato, ginger and homemade spices		Slow cooked lamb shank in an aromatic ginger and fresh chilli gravy	

Biryanis

Jackfruit biriyani (ve)	14	Saffron subz biriyani 	15	Dum murg biriyani	16	Lamb dum biriyani	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			Accompaniments			
Naan	Plain/Butter/Garlic/Cheese	4/5/5/6	Pilau rice	4	Biriyani 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
	Flakey crusted whole wheat bread		Steamed basmati rice		Pomegranate and mint raita	3
Roti	Tandoori roti	4	Papad and chutney tray	5	Paneer tikka salad	6
	Wheat flour bread		Indian crisps served with a trio of chutneys		Garden green salad	4
					Lachcha onion salad	2

Sparkling wines

Selvaggio Prosecco - Veneto, Italy
The perfect fizz for any occasion
Lunetta Prosecco Rose - Veneto, Italy
The perfect fizz for any occasion
Champagne Louis Folléa Brut NV - Champagne, France
A beautiful Champagne to enjoy in special moments

175ml	Bottle
6.95	29.00
7.20	30.00
	50.00

White wines

Uva Non Grata Gros Manseng - Gascony, France
Bright, zingy and intensely fruity, medium white - perfect with spice
Selon Létang Viognier - Languedoc, France
Aromatic, lively and peachy - a great white to drink with exotic flavours
Adobe Reserva Sauvignon Blanc [Organic] - Casablanca, Chile
Crisp fresh and zesty - everything you'd expect from a great Sauvignon
Vila Nova Vinho Verde - Vinho Verde, Portugal
Soft, juicy and easy drinking - a huge crowd pleaser
Fontanino Riesling - Piemonte, Italy
Top class Riesling from one of the worlds classic wine regions - off-dry and super fruity
La Huidia Albariño - Rias Baixas, Spain
A fresh and bright Albariño with notes of stone fruit and orange blossom.
Peach fruit with lightly tropical notes.

175ml	250ml	Bottle
5.50	7.25	21.00
5.75	7.75	23.00
5.95	8.50	24.00
	9.50	27.50
		29.00
		33.00

Rosé wines

Mirabello Pinot Grigio Rosé - Lombardia, Italy
Clean and crisp dry rosé with delicate red berry flavours
Casal Mendes Rose - Bairrada, Portugal
Soft and fruity medium rosé with a very light spritz
Le Petit Bonbon Rosé - Vin de France, France
Bright and fruit-packed medium rosé - brimming with summer fruits

175ml	250ml	Bottle
5.50	7.50	21.00
5.75	7.75	23.00
		25.00

Red wines

Prime Cuts Red - Western Cape, South Africa
Juicy, smooth and easy drinking red from Swartland
Peculiar Mr Pat Merlot - South East Australia, Australia
Ripe and plush, fruit forward Merlot
Sierra Grande Pinot Noir - Valle Central, Chile
Light and elegant red with ripe raspberry and wild strawberry flavours
Artesa Rioja Crianza - Rioja, Spain
Classic oak aged Rioja, forest fruit flavours and subtle spices
Versante Primitivo - Puglia, Italy
Stunning, rich Puglian red from a great family producer
Amauta Absoluta Malbec - Salta, Argentina
Outstanding, bright and fruity Malbec from super-high Andes mountainous vineyard

175ml	250ml	Bottle
5.50	7.25	21.00
5.75	7.50	23.00
5.85	8.50	25.00
6.25	8.50	27.00
		28.00
		30.00

Alcohol free cocktails

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

Cocktails

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

Gins

Hapusa Himalayan dry gin Packed with tumeric, almonds and ginger	4.95
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	4.95
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	4.50
Malfi Gin Rosa With flavours of fresh citrus and grapefruit	4.50
Elderflower Gin Naturally floral with hints of exotic fruits	4.95

Lassi

Traditional yoghurt based Indian drink	
Mango cardamom lassi	4.75
Saffron pistachio lassi	4.75