













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	
Beetroot tikki 	8
Beetroot cutlet served with ricotta mousse	
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	
Mushroom keema bao (ve) 	9
Minced mushroom spiced with onion and garlic	

Tandoori broccoli 	10
Chargrilled florets marinated in cheese and cardamom	
Machli tikka	12
Fish marinated in spiced yoghurt, seasoned with carom seeds	
Lamb chops	15
Chargrilled lamb chops in a ginger-garlic marinade	
Malai artichoke 	10
Artichoke marinated in cream and yoghurt	
Pudhina paneer tikka 	11
Indian cheese cubes marinated in mint and yoghurt	
Tandoori chicken tikka	12
Succulent pieces of chicken in pickle and yoghurt marinade	
Mushroom tikka 	11
Tandoori mushrooms stuffed with paneer	
Lamb seekh kebab	11
Spiced minced lamb kebab flavoured with cumin and coriander	
Lehsuni tandoori prawns	15
King prawns in garlic and garam masala marinade	


Mains

Dilli daal makhani 	13
Black lentils, ginger and garlic, slow-cooked overnight finished with with cream and butter	
Paneer lababdar 	14
Homemade Indian cottage cheese cubes cooked in onion and tomato gravy with chilli and coriander seeds	
Malai kofta 	14
Potato and paneer dumplings cooked in rich, silky tomato sauce	
Chana masala 	13
Chickpeas cooked in the traditional Delhi style	
Palak paneer 	14
Homemade cottage cheese cooked in a fresh spinach gravy	
Bharwan shimla mirch 	13
Peppers stuffed with paneer bhurji	
Prawn masala	15
Cooked in a spicy onion and tomato gravy and seasoned with homemade spice blend.	

Butter chicken	15
Charred chicken cooked in creamy tomato sauce seasoned with fenugreek	
Chicken tikka masala	15
Classic chicken tikka cooked in a thick onion tomato gravy	
Chicken korma	15
Succulent chicken cooked in a sweet creamy sauce flavoured with coconut	
Kadai chicken	15
Tossed with peppers in a thick onion tomato sauce	
Lamb rara	16
Diced lamb and mince cooked in a thick brown onion sauce	
Palak lamb	16
Tender lamb pieces cooked in a fresh spinach gravy	
Lamb nihari	20
Slow cooked lamb shank in an aromatic ginger and fresh chilli gravy	

Biryanis

Jackfruit biriyani (ve) 14
Jackfruit layered between aromatic basmati rice flavoured with rose water

Mattar paneer biriyani  16
Paneer and peas makhni layered between saffron rice

Dum murg biriyani 16
Chicken cooked with basmati rice, saffron, mint and garam masala



Lamb dum biriyani 18
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	
Stuffed naan	Cheese/Peshwari/Keema	6/6/7

Tandoori roti	4
Wheat flour bread	
Plain/Pilau rice	4/5
Saffron/Steamed Basmati rice	
Papad and chutney tray	5
Indian crisps served with a trio of chutneys	

Biryani sauce	3
Dal tadka	6
Masala chips (ve) 	4
Pomegranate and mint raita	3
Beetroot and corn salad 	4
Lachcha onion salad	2

Sparkling wines

Ceradello Prosecco (organic) - Veneto, Italy
Single estate organic Prosecco

Laurent-Perrier La Cuvée Champagne NV
A delicate nose with hints of fresh citrus and white flowers.

Laurent-Perrier Cuvée Rosé Champagne Brut NV
A precise nose of extraordinary freshness and a wide range of red fruits: raspberry, redcurrant, strawberry and black cherry.

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

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

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

Gins

Hapusa Himalayan dry gin 4.95
Packed with turmeric, almonds and ginger

Love Delhi Indian gin 4.95
Brimming with tropical mango and a burst of pomegranate

Malfi Gin Rosa 4.50
With flavours of fresh citrus and grapefruit

Elderflower Gin 4.95
Naturally floral with hints of exotic fruits

175ml Bottle

7.75 33.00
90.00
110.00

175ml Bottle

7.00 26.00
8.00 29.50
8.25 31.00
34.00
37.00

175ml Bottle

7.00 26.00
9.25 34.00
10.00 38.00

175ml Bottle

7.00 26.00
8.25 31.00
9.25 33.00
34.00
37.00

Cocktails

Kesari old fashioned 11.00
Saffron, bitters, Woodford reserve

Mango mojito 11.00
Mango, mint, love Delhi gin

Chilli martini 11.00
Fresh chillies, berries, citron vodka

Masala margarita 11.00
Coriander, chilli, agave, reposado tequila

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

Whiskey

Macallan 12 Years 6.00
Glenfiddich 12 Years 5.50
Talisker 10 Years 5.00

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, hibiscus lemonade 4
Coke/Diet Coke/Lemonade 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