

## NON-VEGETARIAN - £35

## NIBBLES

PAPADUM SERVED WITH DIPS **V**

## STARTERS

KASHMIRI LAMB CHOPS **GF**

Rack of lamb Kashmiri spice rubbed

CHICKEN 65 **GF**

Battered fried chicken cubes mixed with herbs &amp; spices, tempered with mustard leaves, curry leaves &amp; yoghurt

HARIYALI CHICKEN TIKKA **GF**

Chicken breast in a lush marinade of coriander, mint &amp; green chillies

ONION BHAJIA **VG**

Classic onion fritters. Deep fried, onion, Bengal gram

## MAINS

KADAI MURG

A North Indian specialty of chicken breast cooked with onion, peppers &amp; ground spices

NORTH INDIAN FISH HARI

Fish cubes cooked with onion tomato masala, fresh chilli, ginger &amp; chilli flakes

PALAK LAMB

An aromatic Kashmiri dish prepared with spinach &amp; flavoured with Kashmiri spices

KERALA CHICKEN CURRY

Hot South Indian curry, red chillies, coconut, roasted spices, star anise, cloves &amp; curry leaf

## VEGETARIAN - £30

## NIBBLES

PAPADUM SERVED WITH DIPS **V**

## STARTERS

ONION BHAJIA

Classic onion fritters. Deep fried onion, Bengal gram

PANEER SHASHLICH

Homemade cottage cheese, peppers &amp; red onion skewers

SAMOSA **G**

Aromatic spiced mix vegetable seasoned with herbs, wrapped with light pastry &amp; crispy fried

## MAINS

KADAI PANEER

Homemade cheese, onion, pepper &amp; tomato masala

CREAMY MIXED  
VEGETABLE CURRY

Mixed vegetables in a creamy butter &amp; tomato sauce, ginger &amp; crushed fenugreek leaves

SAG BHAJI **V**

Fresh spinach cooked with onion, garlic &amp; house spices

TADKA DALL **V**

Mixed lentils tempered with garlic &amp; Kashmiri chilli

## SIDES

BOMBAY  
JEERA ALOO **V**Lightly spiced potatoes  
with onion & cumin seedsMUSHROOMS **V**Sliced mushroom,  
lightly spiced onion  
& tomato masalaTADKA DALL **V**Mixed lentils  
tempered with garlic  
& Kashmiri chilliSELECTION  
OF BREADS  
& PULAO  
RICE

# menu

The secret of a popular restaurant is that there is no secret except to offer good food, fabulous drinks and friendly service. All the wonderful aspects of a fantastic restaurant, which typify Est India and the avid following it has attracted for many years for its contemporary, primarily North Indian cooking.

Like any decent restaurant that cares about its guests, it has evolved and today enjoys a reputation for its perfect balance of the traditional to the street food and more along with notable cocktails, craft beers and ciders to thoroughly appealing wines and spirits.



Free Guest WiFi



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