

NIBBLES

Papadum

Served with dips (V)
£1.85pp
Extra Papadum (V)
£3

STARTERS

Onion Bhajia

Classic onion fritters.
Deep fried, onion,
Bengal gram. **£6.5**

Samosa

Aromatic spiced mix
vegetable or lamb mince
seasoned with herbs,
wrapped with light pastry
and crispy fried.
Veg (VG) £6
Meat (G) £6.5

Paneer Shashlick

Homemade cottage
cheese, peppers and red
onion skewers.
(GF) £7.5 / £13

Chilli Paneer

Cubes of homemade
cottage cheese flavoured
with chilli and soy sauce
tossed with pepper, onion
and green chillies.
(GF) £8.5

DOSA

Thin rice and lentil crepe filled with a choice of chicken or masala potato. Served with vegetable sambar and coconut chutney.
Chicken (G) £14 / Masala Potato. (VG) £12

DUM BIRYANI)

The timeless dish of the Moghul Empire with basmati rice, aromatic spices, steamed in sealed pot, served with raita.
Lamb £16 | Chicken £15 | King Prawn £18 | Veg £14

STREET FOOD

Chicken 65

Battered fried chicken
cubes mixed with herbs
and spices and tempered
with mustard leaves, curry
leaves and yoghurt.
(GF) £7.5

Keema Pav

Enticing spiced minced
lamb, served with toasted
buttered bap. **(G) £8.5**

Pav Bhaji

Classic Mumbai street food,
vegetable curry mash,
served with toasted
buttered bap. **(G) £7.5**

Crispy Bhindi

Deep fried okra in gram
flour and spices. Just the
kind of street food that's
perfect with drinks. Served
with chilli sauce. **(G) £7.5**

Samosa Chaat

Punjabi samosa, curried
chickpea, crispy wafer,
puffed rice, crispy gram
noodles, onions, coriander,
chilli, tamarind sauce and
yoghurt. **(G) £7.5**

Sticky Chicken

Tandoori chicken wings,
sweet & spicy pepper
glaze and green onions.
(GF) £8

TANDOOR & GRILL

Small plate | main

Kebab Platter

Sticky chicken wings, gilafi sheek kebab, lamb chops, achari chicken tikka and hariyali chicken tikka. Served with kachumber salad. Ideal to share as a starter. **(GF) £22**

Kashmiri Lamb Chops

Rack of lamb Kashmiri spice rubbed. **(GF) £8 / £18**

Tandoori Broccoli

Broccoli florets, marinated with aromatic spices, cream cheese and yoghurt. **(VG) £6.5 / £12**

Aachari Chicken Tikka

Chicken breast chunks, pickling spices, hung yoghurt.
(GF) £7 / £13

Gilafi Seek Kebab

Fine lamb mince, aromatic spices, chopped onion and peppers. **(GF) £8 / £14**

Kasundi Salmon Tikka

Salmon cubes marinated with kasundi mustard, yoghurt, fenugreek and spices, cooked in the tandoor. **(GF) £8 / £16**

Hariyali Chicken Tikka

Chicken breast in a lush marinade of coriander, mint and green chillies. **(GF) £7 / £13**

SIDE £7 / £13

Bombay Jeera Aloo

Lightly spiced potatoes with onion and cumin seeds.
(V) (GF)

Bhindi Dopiaza

Okra and diced onion cooked in spiced onion and tomato.
(V) (GF)

Tadka Dall

Mixed lentils tempered with garlic and Kashmiri chilli.
(V) (GF)

Saag Paneer

Spinach and Indian cheese simmered in a rich, buttery and creamy sauce. **(GF)**

Saag Aloo

Fresh spinach and potatoes cooked with onion, garlic and house spices. **(V) (GF)**

Sag Bhaji

Fresh spinach cooked with onion, garlic and house spices.
(V) (GF)

Masala Potato Wedges

(V) (GF) £4.50

MAINS

Kashmiri Lamb Shank with Pulao Rice)

Shallow cooked with cashew nut paste, ginger, mint and Kashmiri spices. **(GF) (N) £18**

North Indian Fish Kari))

Fish cubes cooked with onion tomato masala, fresh chilli, ginger and chilli flakes. **£16**

Goan Prawn Curry))

Tiger prawn, Kashmiri chilli, ginger, garlic, onion, whole coriander and coconut milk. **(GF) £16**

Kerala Chicken Curry))

Hot South Indian curry, red chillies, coconut, roasted spices, star anise, cloves and curry leaf. **(GF) £14**

Bhutani Lamb)

A house signature dish of lamb chunks in a hick sauce of fresh ground spices caramelized fried onion, garlic, ginger, cinnamon, star anise and mace. **(GF) £15**

Palak Lamb)

An aromatic Kashmiri dish prepared with spinach and flavoured with Kashmiri spices. **(GF) £15**

Chicken Tikka Masala)

A true classic with chicken tikka, cashew nut, coconut, almond, yoghurt, simmered in rich creamy tomato and fenugreek sauce. **(GF) (N) £14**

BREAD All our bread contain gluten.

Bread Basket

Plain, garlic and coriander and Peshawari nan. **£9.5**

Paratha

Unleavened wholewheat flat bread, buttered. **£4**

Tandoori Roti

Unleavened whole wheat flat bread cooked in tandoor. **£3**

Plain Naan

Leavened bread baked in tandoor. **£3.5**

Garlic & Coriander Naan

Topped with chopped garlic and coriander. **£4**

Keema Naan

Stuffed with spicy mince lamb. **£4.5**

Peshawari Naan

Stuffed with coconut, almond and raisin, sesame seeds. **£4.5**

Chilli & Cheese Nan

The medium heat of the chilli and the creamy cheese are a perfect match. **£4.5**

Railway Lamb Curry)

A wonderful partnership of lamb and potatoes with aromatic cinnamon, clove, and Kashmiri chillies. This recipe is from the era of the British Raj, served on the first-class train carriage. **(GF) £15**

Chicken Jalfrezi)))

A renowned hot and spicy favourite with mixed peppers and green chillies. **(GF) £14**

Butter Chicken)

Chicken breast simmered in a rich, buttery and creamy tomato sauce with ginger, garlic and fenugreek. Few can resist this delicious offering. **(GF) £14**

Hyderabadi Nimbu Kali Mirch))

Chicken cooked with ginger, garlic, onion, tomato and crushed peppercorn, finished with fresh lemon juice.
(GF) £14

Kadai Murg))

A North Indian specialty of chicken breast cooked with onion, peppers and ground spices. **(GF) £14**

Lucknowi Chicken Korma

A rich and luxurious dish from the royal households of Lucknow with cashew nut and an aromatic flavour you won't want to miss. **(GF) (N) £15**

Kadai Paneer))

Homemade cheese, onion, pepper and tomato masala.
(GF) £14

RICE All our rice are gluten free

Basmati Rice £3 | Pilau Rice £3.5

Mushroom Rice £3.75 | Lemon Rice £3.75

EXTRAS

Raitha

Cool yoghurt with pomegranate, chopped onion, cucumber and roasted cumin. **£3.5**

Kachumber Salad

Julienne of red onion, cucumber, tomatoes, coriander and green chilli. **(V) £4**

Punjabi Piaz

Sliced onion, green chilli, lime wedge. **(V) £3.5**

*All main can be prepared with alternative meat or vegetables.
All dietary requirements can be catered for.*