

## NIBBLES

### Papadum

Served with dips **(V) £2pp**

Extra Papadum **(V) £4**

## STARTERS

### Onion Bhajia

Classic onion fritters. Deep fried, onion,

Bengal gram. **£7**

### Samosa

Aromatic spiced mix vegetable or lamb mince seasoned with herbs, wrapped with light pastry and crispy fried.

**Veg (VG) £6.5 / Meat (G) £7**

### Paneer Shashlick

Homemade cottage cheese, peppers and red onion skewers.

**(GF) £8 / £14**

### Chilli Paneer

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

## STREET FOOD

### Chicken 65

Battered fried chicken cubes mixed with herbs and spices and tempered with mustard leaves, curry leaves and yoghurt. **(GF) £8**

### Keema Pav

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

### Pav Bhaji

Classic Mumbai street food, vegetable curry mash, served with toasted buttered bap. **(G) £8**

### 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) £8**

### Samosa Chaat

Punjabi samosa, curried chickpea, crispy wafer, puffed rice, crispy gram noodles, onions, coriander, chilli, tamarind sauce and yoghurt. **(G) £8**

## DOSA

Thin rice and lentil crepe filled with a choice of chicken or masala potato. Served with vegetable sambar and coconut chutney. (Extra Sambar £2.5)

**Chicken (G) £16 / Masala Potato. (VG) £15**

## DUM BIRYANI

The timeless dish of the Moghul Empire with basmati rice, aromatic spices, steamed in sealed pot. served with raita.

**Lamb £18 I Chicken £17 I King Prawn £19 I Veg £16**

## TANDOOR & GRILL

*Small plate | main*

### Kebab Platter

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

### Chicken Peppers & Tomatoes

Gently charred skewers of peppers, onions and tomatoes. **(GF) £17**

### Tandoori King Prawn

Jumbo king prawn marinated with yogurt, ginger, garlic, ground spices and ajwain, served with pepper, onion & tomatoes. **(GF) £22**

### Kashmiri Lamb Chops

Rack of lamb Kashmiri spice rubbed. **(GF) £8.5 / £18**

### Tandoori Broccoli

Broccoli florets, marinated with aromatic spices, cream cheese and yoghurt. **(VG) £7 / £14**

### Aachari Chicken Tikka

(Serve with plain naan only main)

Chicken breast chunks, pickling spices, hung yoghurt.

**(GF) £8 / £17**

### Gilafi Seek Kebab

(Serve with plain naan only main)

Fine lamb mince, aromatic spices, chopped onion and peppers. **(GF) £8 / £18**

### Kasundi Salmon Tikka

Salmon cubes marinated with kasundi mustard, yoghurt, fenugreek and spices, cooked in the tandoor. **(GF) £8.5 / £17**

### Hariyali Chicken Tikka

(Serve with plain naan only main)

Chicken breast in a lush marinade of coriander, mint and green chillies. **(GF) £8 / £17**

### Bhatti Ka Murgh

(Serve with plain naan only main)

Half baby chicken on the bone, hung yoghurt and spices, roasted in tandoor. **(GF) £7 /£ 16**

## SIDE

**£8.5 / 14**

### Bombay Jeera Aloo

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

### Bhindi Dopiazza

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)**

### Aloo Gobi

A spiced potato and cauliflower dish popular in Indian cuisine.

**(V) (GF)**

### Chana Masala

A popular Indian dish made with chickpeas cooked in a spicy tomato-based gravy. **(V) (GF)**

## MAINS

### Kashmiri Lamb Shank with Pulao Rice

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Shallow cooked with cashew nut paste, ginger, mint and kashmiri spices. **(GF) (N) £19**

### North Indian Fish Kari

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Fish cubes cooked with onion tomato masala, fresh chilli, ginger and chilli flakes. **£17**

### Goan Prawn Curry

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Tiger prawn, kashmiri chilli, ginger, garlic, onion, whole coriander and coconut milk. **(GF) £17**

### Kerala Chicken Curry

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Hot South Indian curry, red chilies, coconut, roasted spices, star anise, cloves and curry leaf. **(GF) £15**

### Bhutani Lamb

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A house signature dish of lamb chunks in a thick sauce of fresh ground spices caramelized fried onion, garlic, ginger, cinnamon, star anise and mace. **(GF) £16**

### Palak Lamb

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An aromatic Kashmiri dish prepared with spinach and flavoured with Kashmiri spices. **(GF) £16**

### Chicken Tikka Masala

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A true classic with chicken tikka, cashew nut, coconut, almond, yoghurt, simmered in rich creamy tomato and fenugreek sauce. **(GF) (N) £15**

**All main can be prepared with alternative meat, vegetables or prawn.**

**All dietary requirements can be catered for.**

## BREAD

*All our bread contain gluten.*

### Bread Basket

Plain, garlic and coriander and Peshawari nan. **£12**

### Paratha

Unleavened wholewheat flat bread, buttered. **£5**

### Tandoori Roti

Unleavened whole wheat flat bread cooked in tandoor. **£4**

### Plain Naan

Leavened bread baked in tandoor. **£4**

### Garlic & Coriander Naan

Topped with chopped garlic and coriander. **£5**

### Keema Naan

Stuffed with spicy mince lamb. **£5**

### Peshawari Naan

Stuffed with coconut, almond and raisin, sesame seeds. **£5**

### Chilli & Cheese Nan

The medium heat of the chilli and the creamy cheese are a perfect match. **£5**

### Railway Lamb Curry

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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) £16**

### Chicken Jalfrezi

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A renowned hot and spicy favourite with mixed peppers and green chillies. **(GF) £15**

### Butter Chicken

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Chicken breast simmered in a rich, buttery and creamy tomato sauce with ginger, garlic and fenugreek. Few can resist this delicious offering. **(GF) £15**

### Hyderabadi Nimbu Kali Mirch

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Chicken cooked with ginger, garlic, onion, tomato and crushed peppercorn, finished with fresh lemon juice. **(GF) £15**

### Kadai Murg

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A North Indian specialty of chicken breast cooked with onion, peppers and ground spices. **(GF) £15**

### 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) £16**

### Kadai Paneer

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Homemade cheese, onion, pepper and tomato masala. **(GF) £15**

## RICE

*All our rice are gluten free*

**Basmati Rice £4 | Pilau Rice £5**

**Mushroom Rice £5 | Lemon Rice £5**

**Keema Rice £5.5 | Peas Egg Rice £5.5**

## EXTRAS

### Raitha

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

### Masala Potato Wedges

**(V) (GF) £4.50**