



A LA CARTE

APPETISERS

HARA KABAB (v): Spinach & fenugreek leaves, cheddar cheese, onion, coriander	£7
BHARWAN KHUMB (v): Tandoori stuffed mushrooms, cottage cheese, ginger	£7
TANDOORI PHOOL (v): Broccoli florets, cumin, dried fenugreek, mustard paste, yoghurt	£7
ALOO CHANNA CHAAT (v): Potato patty, chickpeas, yoghurt, mint & tamarind chutneys	£7
SAMOSA CHAAT (v): Spiced potato, peas, channa, chutneys, yoghurt	£7
SCALLOP TIKKA (4 pcs): Scallops, ginger, garlic, coriander, ground spices	£14
MURGH MALAI: Tandoori chicken breast, cream, black pepper	£8
AWADHI SEEKH: Spiced minced lamb kababs with ground spices, ginger, garlic, cheese	£9

SELECTIONS :

VEGETARIAN: Paneer Tikka, Hara Kabab, Tandoori Phool, Bharwan Khumb	£14
SEAFOOD / FISH: Sea bass Tikka, Lahsooni Salmon, King Prawn, Scallops	£20
MEAT / POULTRY: Murgh Malai, Awadhi Seekh, Guinea Murgh, Murgh Tikka	£17
MIX STARTERS: Hara Kabab, Bharwan Khumb, Awadhi Seekh, Scallop, Lahsooni Salmon	£15

CHARCOAL / GRILLS

AJWAINI JHINGA: Bengali jumbo prawn, carom, saffron, coriander powder	£29
LAHSOONI SALMON: Salmon tikka, garlic, mustard oil	£17
SEA BASS TIKKA: Sea bass fillet, garlic, ginger, chilli	£22
GUINEA-MURGH: Guinea fowl, mint, ginger, garlic, fresh coriander	£18
MURGH TIKKA: French corn-fed chicken pieces, basil, mustard paste, black pepper	£16
AFGHANI CHAMP (3 pcs): Scottish lamb chops, royal cumin, ginger, garlic, garam masala	£21

PLEASE SPEAK TO YOUR SERVER FOR ALLERGENS INFORMATION.

A discretionary service charge of 12.5% applies. All dishes may contain traces of nuts. VAT included.



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CURRIES / BIRYANI

KONKANI RATAN: Scallop, squid, tilapia, king prawn, Malabar style	£20
JHINGA LIME-LEAF: Bengali king prawns, kafir lime-leaf, chilli, fennel, mustard seed	£20
CHETTINADI BATHAK: Gressingham duck, poppy seeds, dill, cloves, black pepper, coconut	£19
KHARGOSH ACHAARI: Rabbit pieces, mustard seeds, chilli, fennel, onion seeds	£19
MURGH BEMISAAL: French corn-fed chicken breast tikka, dried fenugreek, tomato gravy	£16
LACKNOWI MURGH: Chicken pieces in onion, coriander, saffron & chilli sauce	£16
HYDERABADI BHUNA GOSHT: Lamb with ginger, black pepper, coriander seeds & red chilli	£18
NALLI ROGANJOSH: Scottish lamb shank, nutmeg, mace, cinnamon, bay leaf, onions, chilli	£22
DUM-PUKHT BIRYANI: Somerset lamb & Basmati rice with spices, steamed in a sealed pot	£20
Dum-Pukht (locking the steam) is one of the most refined forms of cooking on very low flame, allowing the meats to cook, as much as possible, in their juices.	

VEGETARIANS

ACHAARI PANEER TIKKA: Grilled cottage cheese, lemon pickle, ginger, garlic	£14
BAINGAN MIRCHI KA SALAN: Baby aubergines, whole chilli, peanut, sesame, tamarind	£13
PANEER MAKHANI: Cottage cheese, dried fenugreek, tomato gravy	£12
SUBZ KOFTA: Mix vegetable dumplings, cashew nut, sultanas, spicy tomato gravy	£10
BHINDI MASALENDAR: Okra, tomato, onion & sun-dried spices	£10

SIDES

METHI ALOO: Baby potatoes, fresh fenugreek, chilli, mustard, poppy seeds	£7
PALAK KI KATLI: Sautéed spinach leaves, garlic, onion	£7
DAL MAKHANI: Black lentils, tomato, ginger, garlic, spices & butter	£7
DAL TADKA: Yellow lentils, turmeric, cumin & garlic	£7

RICE & BREADS

Saffron rice with cumin	£6	Steamed rice	£5
Selection of breads (4 pcs)	£6	Kachumber Salad	£5

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