

FOOD



MENU

SMALL PLATES

Indian street food and tandoor favourites, made for sharing

Onion Pakora (vg)

9

Crispy onion fritters in a lightly spiced gram flour batter

Cocktail Samosas (vg)

8

Mini golden pastries filled with spiced potato and veg

Filo Momos (vg)

8

Spiced vegetables wrapped in filo pastry, fried till crisp

Peri-Peri Corn Tikki (v)

9

Smoky sweetcorn fritters with a peri-peri kick

Gobi Manchurian (vg)

9

Crispy cauliflower tossed with ginger, garlic, peppers and soy

Tandoori Mixed Grill

15 / 25 to share

Tikka, lamb chop, seekh kebab and king prawn, served sizzling

Murgh Tikka Trio

12

Classic, creamy malai and green-herb hariyali chicken tikka

Tandoori Paneer Tikka (v)

8

Paneer stuffed with spinach, mushroom and pineapple, in a creamy spiced marinade

Masala Fries (vg)

5

Potato fries, dusted in masala, with our house dip

Chilli Garlic Chicken

10

Crispy chicken tossed with peppers in a chilli-garlic sauce

Lamb Seekh Kebab

12

Minced lamb skewers with house spices and fresh coriander

Lamb Chops

13

Charred spring lamb chops, lightly spiced, with mint yoghurt

Devil Wings

12

Hot and tangy chicken wings in our house spice glaze

Tawa Sea Bass

13

Sea bass pan-fried on the tawa with our house spice blend

Tandoori Prawns

17

Jumbo prawns in saffron and house spices, from the tandoor

DOSA

Crisp South Indian crêpes, served with sambar and coconut chutney

Butter Dosa (v)

9

Classic dosa, roasted in butter and served with dips

Benne Masala Dosa (v)

10

Filled with spiced potato, roasted in butter until crisp and golden

Mysore Masala Dosa (v)

10

Spiced potato, spread with a hot and tangy tomato chutney

Paneer Masala Dosa (v)

11

Filled with spiced paneer, crisp and golden

MAINS

Slow-cooked curries, best with rice or bread

Lamb Bhuna 17

Tender lamb slow-cooked in a rich, spiced onion and tomato sauce

Butter Chicken 15

Tender chicken in a creamy tomato and butter sauce

Kadai Chicken 15

Classic chicken curry with our house kadai masala

Malabar Prawn Curry 17

Juicy prawns in a fragrant tomato and coconut sauce

Aubergine Masala (vg) 12

Aubergine curry with traditional Sri Lankan spices

Tadka Dal (vg) 10

Yellow lentils tempered with cumin, ginger and coriander

Lamb Dehradun 17

Slow-cooked lamb and baby potato, with house Dehradun spice

Chicken Jalfrezi 15

Hot and punchy chicken curry with peppers and onion

Goan Fish Curry 17

White fish in coconut milk, tamarind and Goan spices

Saag Paneer (v) 14

Soft paneer in a spiced spinach sauce

Aloo Gobi (vg) 11

Potato and cauliflower in an onion and tomato masala

BIRYANI

Dum-cooked basmati, saffron and roasted masala

Lamb Dum Biryani 19

Tender lamb, layered with rice and sealed to cook slowly

Jackfruit Biryani (vg) 15

Green jackfruit and vegetables, layered with the rice

Chicken Dum Biryani 18

Chicken layered with rice and sealed to cook slowly

SIDES

Rice and breads for the table

Plain Rice 3.5

Fluffy steamed basmati

Jeera Rice 4

Basmati with toasted cumin

Pilau Rice 4

Fragrant, lightly spiced basmati

Naan 5

Plain, butter, garlic, cheese or chilli

Roti 3.5

Wholewheat flatbread, plain or butter

Paratha 6

Flaky layered bread, lachha or pudina