

## “STREET” SNACKS

### Poppadoms **1.0 each**

Plain or spicy served with condiments

### Khatti Meethi Dahl Puri (g)(v) **3.95**

Crispy savory shells with spiced yoghurt, mixed black salt, chickpeas, roasted cumin powder and crunchy

### Dahi Paapri Chaat (g)(v) **4.25**

Crispy delicate pieces of pastry topped with chickpeas and potatoes, accompanied by sweet yoghurt and tamarind. Deghi mirch sprinkle

### Spicy Chilli Chicken (g) **5.5**

Calcutta style Indo-Chinese chilli chicken with onions and peppers in soy sauce

### Keema Pau (g) **6.0**

A classic spiced minced lamb and peas with a toasted buttered bun

### Punjabi Samosa Chaat (g)(v) **5.0**

Vegetable samosa served with tangy chickpeas and garnished with cool yoghurt and tamarind chutney

### Onion Bhajees (v) **4.0**

Britain's favourite snack Maaya style

### Aloo Matar Tikki Chaat (g)(v) **5.0**

Pan fried potatoes cutlets stuffed with mashed peas served with tangy chickpeas and garnished with cool yoghurt and tamarind chutney

### Goan Pepper Prawns **7.0**

Crispy fried prawns with vindaloo mayo

### Millionaires Gol Gappa (g)(v) **6.0**

Crispy wheat shells, deghi mirch spiced potatoes, chickpeas and chat masala with Champagne infused tamarind water

## APPETIZERS

### Quail Golden Fry (g) **8.0**

Quail marinated in sugar, garlic, turmeric. Dipped in lightly spiced batter and deep fried until golden

### Classic Samosas (g) **5.0**

Two timeless samosas generously stuffed with potatoes, peas and cumin tempered braised lamb

### Paneer and Pineapple Sashlick **6.0**

Tandoori sashlick of marinated cottage cheese, bell peppers, tomatoes and pineapple, served with tomato and sesame chutney

### Grilled Scallops (s) **8.9**

Scallops with mixed peppercorns, topped with roasted peppers

### Chilli Paneer (g) **6.0**

Battered cottage cheese, tossed with onions, peppers in homemade sweet chilli sauce

### Chingri Chaap (g) **6.9**

Breadcrumb coated king prawns, marinated in ginger, garlic and spices fried to perfection

### Konkan Kegda (s) **8.9**

Soft shell crabs dipped in a ajwain and kashmiri chilli batter with devonshire crab, peas and potatoe cake. Inspired by the winning fish course on BBC's Great British Menu.

### Amritsari Machi (s) **6.0**

Crisp fried fish pakoras seasoned with light spices and aromatic carom seeds

## PLATTERS TO SHARE SERVES 2

### Vegetrian Platter **9.9**

Four selections of Chef's favorite vegetrian starters

### Non Vegetrian Platter **12.9**

Four selections of Chefs favorite kebab starters

## TANDOOR

All our tikka are cooked medium to well done. Please let us know if you prefer a rare done. Our tandoori dishes are served with traditional Indian mint and coriander chutney as well as green salad.

Food colour has been banned from our kitchen and we pride ourselves in serving the dishes in their natural way.

	STARTERS	MAIN
<b>Tandoori Chicken</b>	<b>4.5</b>	<b>8.5</b>
Norfolk free range spring poussin in hung yoghurt and spice marinade, grilled in tandoor		
<b>Murgh Malai Tikka</b>	<b>5.0</b>	<b>9.5</b>
Supreme of chicken with ginger, garlic, cream cheese and coriander stem		
<b>Tulsi Sheekh</b>	<b>4.5</b>	<b>8.0</b>
Lamb kebabs with ground spices, cheese, onions and peppers		
<b>Peshwaari Chaampen</b>	<b>6.0</b>	<b>12.0</b>
Lamb chops marinated with raw papaya, spices and hung yoghurt		
<b>Jhinga Shimla Mirch</b>	<b>6.9</b>	<b>13.8</b>
Grilled king prawns marinated with pureed smoked red peppers and ground spices		
<b>Salmon Dildar</b>	<b>7.0</b>	<b>13.5</b>
Succulently spiced salmon supreme		
<b>Tandoori Mix Grill</b>		<b>13.5</b>
Selection of kebabs served with naan bread		
<b>Tandoori Sabzee (v)</b>		<b>9.5</b>
Grilled paneer steak, stuffed peppers, broccoli, tomato and onions with yoghurt and turmeric		

## CURRIES

### poultry

### Dhaba Chicken **8.0**

Dhaba is an Indian bistro famous for serving authentic, fresh seasonal food. Chicken curry cooked home-style (on the bone) a traditional household feast

### Chetinaidu **8.5**

Classic South Indian dish created calla tiers of Tamil Nadu, chicken simmered in a sauce of black peppers, roasted coriander and curry sauces

### Chicken Tikka Masala **8.5**

Chicken Tikka cooked to perfection in tomato, brown onion gravy and cream

### Old Delhi Style Butter Chicken (n) **9.9**

Tandoor cooked chicken (on the bone) in a tomato and cream gravy flavored with cashew nut paste and dried fenugreek leaves

### Murgh Jalfrezi **8.0**

Chicken strips with bell peppers in an onion and tomato gravy spiced with garam masala and fresh green chillies

### Garlic Chilli Chicken **8.9**

Supreme chicken cooked with chillies, black pepper, and a generous serving of garlic

### Shahi Murgh Kurma (n) **8.0**

Moghuls where connoisseurs, they bought richness to Indian food. Korma is a rich gravy made from cashew nut paste, garam masala, cream and ghee

### Murgh Wajid Ali (n) **12.5**

Chargrilled chicken supreme with a delicately spiced stuffing of cheese and dried fruits, sliced and seared with a rich moglai sauce

## CURRIES

### lamb

### Laal Maas **9.9**

Delicacy of the indian Rajputs, lamb cooked in Rajasthani deghimirch (hot chillies) and tomato gravy

### Lamb Dhansak **8.9**

Traditional parsee dhansak refer to lamb, for healthier options a chicken or vegetable can be substituted

### Lamb Jalfrezi **9.9**

Supreme of lamb cooked with peppers, tomatoes and green chillies, simmered in a spicy sauce and then garnished with spring onions and green chillies

### Harra Bharra Gosht **9.9**

Lamb cooked with spinach, garlic and fresh coriander

### Kosha Mangsho **9.0**

Slow cooked, lamb in its own juices with aromatic hot spices and caramelised onion and ginger

### Lamb Pasanda (n) **9.9**

Fillet of lamb marinated with yoghurt and green cardamom then roasted in the oven, cooked in a smooth caramelised onion with badaam paste

### Raarah Gosht **9.0**

Classic punjabi recipe of boneless lamb in keema curry

### Nalli Gosht **13.9**

Tender shank of lamb slow roasted, served with smooth gravy resting on parsley mash potatoes

### Railway Mutton Curry **8.9**

Popular mutton dish served in the railway canteen of Bombay, chunks of mutton (on the bone) cooked in its own juices, stewed till tender, with ginger, caramelised onion, and ground aromatic hot spices

### seafood

### Konkan Prawn Curry **13.9**

Cooked in shell for authenticity, pan fried king prawns in a spicy tomato and coriander sauce, flavoured konkan chillies

### Fish Kadai Masala (s) **12.0**

Seasonal fish fillet simmered in kadai masala

### Chingri Mallai Curry **13.9**

Sauteed prawns cooked in a tomato onion puree and finished with coconut milk

### Jhinga Tawa Masala **11.0**

Pan griddled tiger prawns with black pepper, crushed coriander seeds and caramelised onion

### Macher Jhull (s) **13.9**

Sea bass fillets served with fine beans and a spicy grill and tomato based broth

### Lobster Panch Phoran **24.9**

Whole lobster, simmered with Bengali five spices, mustard paste and prawns

Chilli Guide: **1** = Medium **2** = Hot **3** = Very Hot  
**(g)** = Gluten **(n)** = Contains Nuts  
**(v)** = Vegetarian **(s)** = Shell/Fish bones

