

SHARING PLATES

1. POPPADOMS (2PCS) **VG** 3.5
Served with all chutneys
2. ONION BHAJI **VG,GF** 5
A mixture of spices, flour and sliced onions, deep-fried into golden perfection
3. PUNJABI SAMOSA **VG** 5.5
Crispy fried pastry filled with peas and potatoes
4. LAMB SAMOSA 5.5
Pastry stuffed with spiced lamb mince and onions
5. PAANI POORI **VG** 6
Wheat puffs filled with masala potatoes served with sweet & sour water shots
6. CRISPY OKRA **VG,GF** 7.5
Battered fried, thinly sliced okra
7. CHILLI PANEER **V,DP** 9.5
Paneer cubes tossed in chilli masala & soy sauce
8. MASALA WEDGES **VG** 7.5
Potato wedges fried & tossed
9. CHOLE KULCHE **V,DP** 10
Punjabi style chickpeas cooked in a thick gravy accompanies with kulcha
10. CHILLI CHICKEN/FISH **F** 8.9
Panko coated crispy fried chicken or fish, pan fried with spring onion, pepper & spiced up szechuan sauce
11. CHICKEN LOLLIPOP 8.9
Chicken drumsticks battered and deep fried, glazed with honey & sesame seeds
12. SHARING STARTER PLATTER 17.9
Lamb samosa, veg samosa, onion bhaji, aloo tikki & crispy okra, served with chutneys

CHAAT TIME

The most popular street food throughout India

13. SAMOSA CHAAT **V,DP** 8.9
Samosas on a bed of chickpeas with yogurt, tamarind, and mint chutney
14. PAAPDI CHAAT **V,DP** 7.9
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
15. ALOO TIKKI CHAAT **V,DP** 8.9
Potato patties on a bed of spiced chickpeas, layered with sweet yogurt, mint & tamarind
16. CRISPY KALE CHAAT **V,DP** 7.9
Crispy fried kale coated in spices & layered with sweet yogurt, mint & tamarind

MO-MO'S & NOODLES

Mo-mo's (dumplings) filled with spiced chicken mince or veggies of your choice. Mo-mo's are native to Nepal & Tibet however, it's one of the most popular street food in India. Served with tomato & sesame chutney.

17. STEAMED MOMOS (CHICKEN OR VEG) **DP** 8.5
18. CHILLI MOMOS (CHICKEN OR VEG) **DP** 8.9
19. CRISPY FRIED MOMOS (CHICKEN OR VEG) **DP** 8.5
20. SOUP MOMOS (CHICKEN OR VEG) **DP** 9.5
21. VEGGIE/CHICKEN HAKKA NOODLES 10.9
Stir fried noodles along with crunchy fresh vegetables in chef's special indo-chinese sauce

FROM GRILL

Marinated for 12 hours & cooked in clay oven, chargrilled to perfection. It brings out the smokey flavour to the items with a hint of Indian spices.

22. SOYA CHOPS **VG,M** 8
23. LAMB CHOPS (3PCS) **GF,DP,M** 12.9
24. SHEEKH KEBABS **GF,DP,M** 8.5
25. CHICKEN TIKKA **GF,DP,M** 8.9
26. MAHARAJA PRAWNS (3PCS) **C,GF,DP,M** 13.9
27. PANEER TIKKA **V,GF,DP,M** 8.5
Chargrilled cottage cheese
28. MIXED GRILL **C,GF,DP,M** 19.9
Pieces of chicken tikka, lamb chops, kebab and jumbo prawn

BIRYANI BOWLS

Our signature biryani's are perfectly cooked with long grain rice, imparting a depth of aroma & spices that holds the flavour together, garnished with chopped mint & caramelised onions.

29. VEGETABLE BIRYANI **V,DP,GF** 14.5
30. HYDERABADI BIRYANI (CHICKEN) **DP,GF** 15.5
31. HYDERABADI BIRYANI (LAMB) **DP,GF** 16.5

CURRIES

Authentic Indian curries inspired by ethnic geography & culture

NON-VEG

34. RAILWAY LAMB CURRY **GF,DP** 14.5
Tender pieces of spring lamb in a spicy smooth sauce that was served on Indian railways
35. BUTTER CHICKEN **N,GF,DP,M** 14.5
Tandoori chicken tikka, simmered in mild tomato gravy with clarified Indian butter and cream
36. LAMB OR CHICKEN MADRAS **GF,DP,M** 14.5
A rich, fragrant and spiced up curry - Still experience the amazing taste of baby lamb or chicken smothered in pieces
37. DHAABA CHICKEN **GF,DP** 13.9
A delicious boneless chicken curry in a smooth spicy gravy that is famous in food trucks of India
38. SAAG CHICKEN OR LAMB **GF,DP** 14.5
Tender pieces of chicken / lamb cooked with spinach in a mildly spiced creamy sauce
39. JALFREZI CHICKEN OR LAMB **GF** 14.5
Tender boneless pieces of chicken / lamb cooked with raw onion, peppers, green chillies and coriander
40. CHICKEN TIKKA MASALA **GF,DP,N,M** 13.9
Roasted, marinated chicken pieces cooked in subtly spiced tomato creamy sauce
41. CHICKEN KORMA **N,GF,DP** 13.9
A rich dish, slow cooked in cashew and almond nut paste in coconut and honey based creamy sauce
42. GOAN PRAWN MASALA **C,GF,DP,M** 14.5
King prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Fulham)
43. KERALA FISH CURRY **F,GF,DP,M** 13.5
Tilapia fish cooked in tomato sauce with coconut milk, tamarind, mustard seeds, and curry leaves

VEG

44. PANEER MAKHNI **V,N,GF,DP** 11.5
Paneer cooked in a mild gravy with Indian butter and garnished with cream
45. DAAL MAKHNI **V,GF,DP** 11.5
Black gram lentils, chana dal, and kidney beans slow cooked for 12 hours to enhance flavour and creamy texture
46. VEGETABLE JALFREZI **V,GF** 10.9
Assorted seasonal vegetables cooked & paneer cooked with spice mix in a tomato paste
47. SAAG PANEER OR ALOO **V,GF,DP** 10.9
Soft Indian cheese / baby potato cooked with spinach
48. BANARASI KOFTA **V,GF,DP,N** 10.9
Vegetable koftas (balls) of mashed paneer, baby potatoes & mixed veg in Indian style sauce
49. BAINGAN BHARTA **VG** 9.9
Roasted aubergine cooked in a pan full of rich and smooth sauce
50. JEERA ALOO **VG,GF** 8.9
Baby potatoes cooked with cumin seeds
51. TARKA DAAL **VG,GF** 9.9
A Mixture of yellow lentils cooked in Indian spices, tempered with cumin seeds
52. MATTAR PANEER **V,GF,DP,N** 10.9
Peas cooked with paneer in a medium spiced sauce
53. CHICKPEA MASALA **VG,GF** 10.5
Punjab style- Chickpeas cooked in chole spice mix
54. BHINDI MASALA **VG,GF** 9.9
Okra cooked with fresh tomato, onion and chilli masala

SIDES & ACCOMPANIMENTS

55. CHICKEN POPCORN & CHIPS 7.9
56. CHIPS **VG** 3
57. MASALA CHIPS **VG** 5
58. CHEESEY CHIPS **V,DP** 5

59. STEAMED RICE **VG** 3.5
60. PULAO RICE **VG** 3.8
61. LACHHA PARATHA **V,DP** 5
62. TANDOORI ROTI **VG** 3.5
63. PLAIN NAAN **V,DP** 3.8
64. BUTTERED NAAN **V,DP** 4
65. GARLIC NAAN **V,DP** 4.3

THALI PLEASE

Traditional set meal made up of a selection of various dishes which are served on a platter.

32. VEGETARIAN THALI 22.9
Choose any 1 of the following main dishes:
- Chickpea Masala **V,GF**
- Vegetable Jalfrezi **V,GF**
- Paneer Makhni **V,N,GF,DP**
Includes samosas, daal, rice, naan, raita, salad, papad and a kulfi
33. NON VEGETARIAN THALI 24.9
Choose any 1 of the following main dishes:
- Railway Lamb Curry **GF,DP**
- Dhaaba Chicken **GF,DP**
- Butter Chicken **N,GF,DP,M**
Includes lamb samosas, daal, rice, naan, raita, salad, papad and a kulfi

Why not try our KADAK CHAI - 3.5

A perfect blend of spices brewed with tea leaves and milk. Aromatic flavours of cinnamon, star anise and cloves. Served with traditional Indian biscuits.

DESSERTS

72. KULFI **V,N,DP** 4
Mango, Malai or Pistachio
73. RASS MALAAI **V,N,DP** 7.5
Creamy cheesecake in chilled milky syrup of cardamom, almond and pistachio
74. GULAB JAMUN **V,N,DP** 7.5
Popular Indian dessert, soft and spongy balls soaked in sweet rose flavoured syrup, served with ice-cream
75. SHAHI MATKA KULFI **V,N,DP** 7.9
Frozen traditional Indian ice-cream in an earthen pot made using concentrated milk layered in pistachio, cream, cardamom and mango flavour
76. FERRERO ROCHER **V,N,DP** 7.9
Rich ferrero rocher ice cream combined with thick chocolate sauce, topped with ferrero rocher
77. COCONUT SUPREME **V,DP** 7.9
Cool and delicious coconut ice cream packed into real half coconut shell
78. CHOCOLATE FUDGE CAKE **VG** 7.9

WINES

- | | | | |
|--------------------------------|------|-----|-----|
| RED | | | |
| BRISA MERLOT | 21.9 | 6.9 | 7.5 |
| FLARESTONE, SHIRAZ | 22.9 | 7.9 | 8.5 |
| FINCA DEL ATA, MALBEC | 24.9 | 8.9 | 9.5 |
| WHITE | | | |
| VISTAMAR BRISA SAUVIGNON BLANC | 21.9 | 6.9 | 7.5 |
| FLARESTONE, CHARDONNAY | 22.9 | 7.9 | 8.5 |
| PINOT GRIGIO, IL BANDIERA | 24.9 | 8.9 | 9.5 |
| ROSE | | | |
| PINOT GRIGIO, IL CAGGIO | 22.9 | 7.9 | 8.5 |

BEER, CIDER & CRAFT BEER

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|-----------------------------------|-----|
| COBRA (DRAFT) 5% | |
| Pint | 6.5 |
| Half Pint | 3.5 |
| COBRA (330ml Bottle) 5% | 4 |
| CORONA (330ml Bottle) 4.5% | 4 |
| KOPPARBERG CIDER | 5.5 |
| Strawberry & lime | |

MOCKTAILS - 6.9

- LASSI (MANGO / STRAWBERRY & ROSE / SALTED)**
- VANILLA SHAKE**
Creamy vanilla shake blended together with ice cream and milk
- STRAWBERRY MOJITO**
Fresh strawberry, strawberry puree, lime, mint soda water
- PASSIONFRUIT MARTINI**
Passion juice, Pineapple juice, Fresh lime & Grenadine
- VIRGIN MOJITO**
Mint, lime, sugar syrup & lemonade
- PASSION INFUSION**
Passion juice, lychee juice, grenadine & lime
- BLUE LAGOON**
Pineapple juice, blue curacao, coconut syrup & lemonade
- VIRGIN COLADA**
Pineapple juice, coconut cream & coconut puree

SOFT DRINKS

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|---|-----|
| FIZZY DRINKS | 3.5 |
| Coke / Diet Coke / Coke Zero / Fanta / Sprite | |
| INDIAN DRINKS | |
| Limca / Thums Up | 3.5 |
| Masala Limca / Masala Thums Up | 5.5 |
| STILL OR SPARKLING WATER 330ML | 2.5 |
| BLENDED JUICE J2O | 2.5 |
| Orange & Passionfruit / Apple & Mango | |
| JUICES | 2.5 |
| Orange / Pineapple / Passion / Lychee / Cranberry | |

C CRUSTACEAN **GF** GLUTEN FREE **V** VEGETARIAN
DP DAIRY PRODUCTS **N** NUTS **VG** VEGAN
F FISH **M** MUSTARD **SPICY**

Some of the dishes on our menu may contain nuts and other allergens. Please ask a member of staff for more information and vegan dishes

Please see our drinks menu for full list of beverages. A discretionary service charge of 12.5% will be added to your bill.