

SHARING PLATES

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

- SAMOSA CHAAT **V,DP** 8.9
Samosas on a bed of chickpeas with yogurt, tamarind, and mint chutney
- PAAPDI CHAAT **V,DP** 7.9
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- ALOO TIKKI CHAAT **V,DP** 8.9
Potato patties on a bed of spiced chickpeas, layered with sweet yogurt, mint & tamarind
- 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.

- STEAMED MOMOS (CHICKEN OR VEG) **DP** 8.5
- CHILLI MOMOS (CHICKEN OR VEG) **DP** 8.9
- CRISPY FRIED MOMOS (CHICKEN OR VEG) **DP** 8.5
- SOUP MOMOS (CHICKEN OR VEG) **DP** 9.5
- 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.

- SOYA CHOPS **VG,M** 8
- LAMB CHOPS (3PCS) **GF,DP,M** 12.9
- SHEEKH KEBABS **GF,DP,M** 8.5
- CHICKEN TIKKA **GF,DP,M** 8.9
- MAHARAJA PRAWNS (3PCS) **C,GF,DP,M** 13.9
- PANEER TIKKA **V,GF,DP,M** 8.5
Chargrilled cottage cheese
- 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.

- VEGETABLE BIRYANI **V,DP,GF** 14.5
- HYDERABADI BIRYANI (CHICKEN) **DP,GF** 15.5
- HYDERABADI BIRYANI (LAMB) **DP,GF** 16.5

CURRIES

NON-VEG

Authentic Indian curries inspired by ethnic geography & culture

- RAILWAY LAMB CURRY **GF,DP** 14.5
Tender pieces of spring lamb in a spicy smooth sauce that was served on Indian railways
- BUTTER CHICKEN **N,GF,DP,M** 14.5
Tandoori chicken tikka, simmered in mild tomato gravy with clarified Indian butter and cream
- 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
- DHAABA CHICKEN **GF,DP** 13.9
A delicious boneless chicken curry in a smooth spicy gravy that is famous in food trucks of India
- SAAG CHICKEN OR LAMB **GF,DP** 14.5
Tender pieces of chicken / lamb cooked with spinach in a mildly spiced creamy sauce
- JALFREZI CHICKEN OR LAMB **GF** 14.5
Tender boneless pieces of chicken / lamb cooked with raw onion, peppers, green chillies and coriander
- CHICKEN TIKKA MASALA **GF,DP,N,M** 13.9
Roasted, marinated chicken pieces cooked in subtly spiced tomato creamy sauce
- 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
- 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)
- KERALA FISH CURRY **F,GF,DP,M** 13.5
Tilapia fish cooked in tomato sauce with coconut milk, tamarind, mustard seeds, and curry leaves

SIDES & ACCOMPANIMENTS

- STEAMED RICE **VG** 3.5
- PULAO RICE **VG** 3.8
- LACHHA PARATHA **V,DP** 5
- TANDOORI ROTI **VG** 3.5
- PLAIN NAAN **V,DP** 3.8
- BUTTERED NAAN **V,DP** 4
- GARLIC NAAN **V,DP** 4.3
- CHICKEN POPCORN & CHIPS 7.9
- CHIPS **VG** 3
- MASALA CHIPS **VG** 5
- CHEESEY CHIPS **V,DP** 5
- PESHWARI NAAN **V,DP,N** 4.5
- CHEESE NAAN **V,DP** 4.5
- CHEESE & GARLIC NAAN **V,DP** 5
- PLAIN YOGHURT **V,DP** 2.5
- KACHUMBER RAITA **V,DP** 3.5
- MIXED GREEN SALAD **VG** 3.5

THALI PLEASE

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

- 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
- 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

- KULFI **V,N,DP** 4
Mango, Malai or Pistachio
- RASS MALAAI **V,N,DP** 7.5
Creamy cheesecake in chilled milky syrup of cardamom, almond and pistachio
- GULAB JAMUN **V,N,DP** 7.5
Popular Indian dessert, soft and spongy balls soaked in sweet rose flavoured syrup, served with ice-cream
- 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
- FERRERO ROCHER **V,N,DP** 7.9
Rich ferrero rocher ice cream combined with thick chocolate sauce, topped with ferrero rocher
- COCONUT SUPREME **V,DP** 7.9
Cool and delicious coconut ice cream packed into real half coconut shell
- 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

- 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

- 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.