











Small plates

Palak chaat 	6	Tandoori broccoli 	9
Spinach fritters drizzled with yoghurt, tamarind and mint chutney		Chargrilled florets marinated in cheese and cardamom	
Gol gappe 	6	Machli tikka	12
Crispy pastry filled with chutneys, spicy potatoes and mint water		Fish marinated in spiced yoghurt, seasoned with carom seeds	
Fish pakoda	8	Lamb chops	13
Fish fillets battered in homemade spice mix served with mint chutney		Chargrilled lamb chops in a ginger-garlic marinade	
Beetroot tikki 	8	Malai artichoke 	9
Beetroot cutlet served with ricotta mousse		Artichoke marinated in cream and yoghurt	
Samosa chaat 	6	Pudhina paneer tikka 	10
Homemade samosa topped with sweet yoghurt, mint and tamarind		Indian cheese cubes marinated in mint and yoghurt	
Aloo tikki 	7	Tandoori chicken tikka	12
Handmade spiced potato and pea patties		Succulent pieces of chicken in pickle and yoghurt marinade	
Chicken tikka samosa	7	Lamb seekh kebab	11
Chicken tikka and a hint of cheese in a pastry shell		Spiced minced lamb kebab flavoured with cumin and coriander	
Chicken tikka bao	9	Lehsuni tandoori prawns	15
An Indian twist to a classic bao filled with chicken salad		King prawns in garlic and garam masala marinade	

Mains

Dilli daal makhani 	11	Chicken korma	14
Black lentils, ginger and garlic, slow-cooked overnight finished with with cream and butter		Succulent chicken cooked in a sweet creamy sauce flavoured with coconut	
Paneer lababdar 	12	Kadaï chicken	14
Homemade Indian cottage cheese cubes in onion and tomato gravy with chilli and coriander seeds		Tossed with peppers in a thick onion tomato sauce	
Malai kofta 	12	Lamb rara	15
Potato and paneer dumplings in rich, silky tomato sauce		Diced lamb and mince cooked in a thick brown onion sauce	
Chana masala 	11	Palak lamb	15
Chickpeas cooked in the traditional Delhi style		Tender lamb pieces cooked in a fresh spinach gravy	
Palak paneer 	12	Lamb nihari	18
Homemade cottage cheese cooked in a fresh spinach gravy		Slow cooked lamb shank in an aromatic ginger and fresh chilli gravy	
Prawn masala	13	Jackfruit biryani (ve)	13
Cooked in a spicy onion - tomato gravy with homemade spices.		Aromatic basmati rice with jackfruit and rose water	
Butter chicken	13	Dum murg biryani	15
Charred chicken in creamy tomato sauce with fenugreek		Chicken with basmati rice, saffron, mint and garam masala	
Chicken tikka masala	13	Lamb dum biryani	17
Classic chicken tikka cooked in a thick onion tomato gravy		Tender lamb with basmati rice, saffron, mint and garam masala	

Thalis

Available between Sun-Thu only

Vegetarian	15	Vegan	15
Aloo tikki, daal makhani, paneer lababdar, pilau rice, naan		Aloo tikki, chana masala, aloo palak, pilau rice, naan	
Meat	17		
Chicken tikka, butter chicken, lamb rara, pilau rice, naan			

Platters

Vegetarian	16	Vegan	14
Paneer tikka, beetroot tikki, tandoori broccoli (2 pcs each)		Aloo tikki, beetroot tikki, palak chaat (2 pcs each)	
Meat	18		
Chicken tikka, lamb seekh kebab, salmon tikka (2 pcs each)			

Accompaniments

All breads are freshly cooked in a clay oven tandoor

Naan	Plain/Garlic/Cheese	4/5/6	Stuffed naan	6	Papad and chutney tray	5	Biryani sauce	3
	Plain flour bread		Cheese/Peshwari		Indian crisps with a trio of chutneys		Dal tadka	6
Parantha	Laccha/Pudhina (mint)	5/5	Tandoori roti	4	Plain/Pilau rice	4/5	Masala chips (ve)	4
	Flakey crusted whole wheat bread		Wheat flour bread		Saffron/Steamed Basmati rice		Mix veg raita	3
							Garden salad (ve)	4
							Lachcha onion salad	2

Sparkling wines

- Ceradello Prosecco (organic) - Veneto, Italy**
Single estate organic Prosecco
- Laurent-Perrier La Cuvée Champagne NV**
A delicate nose with hints of fresh citrus and white flowers.
- Laurent-Perrier Cuvée Rosé Champagne Brut NV**
A precise nose of extraordinary freshness and a wide range of red fruits: raspberry, redcurrant, strawberry and black cherry.

White wines

- Da Vero Biologico Catarratto (organic) - Sicilia, Italy**
Sicilian speciality, a great alternative to Pinot Grigio
- Vila Nova Vinho Verde - Vinho Verde, Portugal**
One of the most popular, smooth & fruity whites around
- Diez Siglos Sauvignon Blanc Ecológico - Rueda, Spain**
Fresh & zesty, as you'd expect from a great Sauvignon

Rosé & Orange wines

- Casal Mendes Rosé - Vinho Da Mesa, Portugal**
Soft, fruity and easy drinking
- Dye Bleeding Grenache Gris (Orange wine) - Paarl, South Africa**
Limited release, outstanding orange - great flavour & texture

Red wines

- Terra Boa Tinto - Beiras, Portugal**
A brilliant blend that delivers generous fruitiness
- Uva Non Grata Gamay - Beaujolais, France**
Bright & juicy Beaujolais, really easy drinking
- Turno de Noche Malbec - Mendoza, Argentina**
High energy red with stunning aromas and rich, deep fruit
- I Monili Primitivo - Puglia, Italy**
Delivers the hallmarks of prime Primitivo, luscious dried berry flavours

Gins

- Hapusa Himalayan dry gin** 4.95
Packed with tumeric, almonds and ginger
- Love Delhi Indian gin** 4.95
Brimming with tropical mango and a burst of pomegranate
- Malfi Gin Rosa** 4.50
With flavours of fresh citrus and grapefruit
- Elderflower Gin** 4.95
Naturally floral with hints of exotic fruits

125ml Bottle

- 6.00 33.00
- 90.00
- 110.00

175ml Bottle

- 7.00 26.00
- 8.00 29.50
- 8.25 31.00

175ml Bottle

- 7.00 26.00
- 10.00 38.00

175ml Bottle

- 7.00 26.00
- 8.25 31.00
- 9.25 33.00
- 34.00

Cocktails

- Kesari old fashioned** 11.00
Saffron, bitters, Woodford reserve
- Masala margarita** 11.00
Coriander, chilli, agave, reposado tequila
- Coconut martini** 11.00
Coconut cream, Malibu, vodka
- Ginger rum sour** 11.00
Fresh ginger, aquafaba, spiced rum
- Espresso martini** 11.00
Cold espresso, kahlua, vanilla vodka
- Pomegranate spritz** 11.00
Pama, prosecco, aperol
- Pineapple margarita** 11.00
Pineapple, lime, tequila

Whiskey

- Macallan 12 Years** 6.00
- Glenfiddich 12 Years** 5.50
- Talisker 10 Years** 5.00

Alcohol free cocktails

- Apple and strawberry virgin mojito** 5
Apple juice, strawberry purée, mint
- Very berry** 5
Fresh berries, mint, lemonade

Soft

- Coke/Diet Coke/Lemonade 3.50
- Fevertree tonic/light tonic/elderflower 3.50
- Juices - orange, apple, mango, lychee 3.50

Lassi

- Traditional yoghurt based Indian drink
- Mango cardamom lassi** 4.50
- Saffron pistachio lassi** 4.50