

## SIDE DISHES

ONION, CHILLI, LEMON (V / VG / GF) £2.50

PAPAD & CHUTNEY (V) £4.50

WILD MUSTARD SMOKY RAITA (V / GF) £3

VEGETABLE SALAD (V / GF) £4

DAL TADKA (V / VG / GF) £5  
A COMBINATION OF FIVE LENTILS

DAL MAKHAN (V / GF) £6  
BLACK LENTILS IN A LUXURIOUS SAUCE

CHOLE MASALA £6

CHICKEN TIKKA SALAD (GF) £6.50

## RICE

STEAMED BASMATI RICE (VG / GF) £3.50

PILAU - BASMATI RICE WITH KASHMIRI SAFFRON & SPICES (V / GF) £3.75

## BREADS

£3.50

ROTI (VG)

MINI MISSI ROTI (V / GF)

PLAIN PARATHA (V)

LACCHA PARATHA (V)

NAAN

BUTTER NAAN

GARLIC CORIANDER NAAN

MINI BAJRA ROTLA (V)

## STUFFED NAAN BREADS

£4

ROSEMARY CHEESE NAAN

PESHWARI NAAN

LAMB KEEMA NAAN



## STARTERS

MOONG DAL PAKODI (V) £5.50 N  
MOONG LENTIL FRIED DUMPLING SERVED WITH CHUTNEY

MIRCHI BADA (V / VG) £5.50 N

POTATO STUFFED FRIED CHILLI

DAL KACHORI (V / CVG) £7 N  
LENTIL FILLED CRISPY FRIED DUMPLING

VEG SAMOSA CHAAT (V / CVG) £7  
TWIN SAMOSAS WITH CURRIED CHOLE, GINGER, CORIANDER & SAUCE VARIATIONS

KADAK MOMO CHAAT (V / CVG) £8  
CRISPY VEGETARIAN DUMPLING, POTATO & CHICKPEAS

TAWA CHICKEN (GF) £8.50  
FILLETS, LIGHTLY MARINATED AND PERFECTED OVER A GRIDDLE

PRAWN KEMPU BEZULE £9  
MANGALOREAN CHILLIES, GINGER, CURRY LEAVES & COCONUT

## TANDOOR GRILL

MANGO PANEER (V) £9.50  
INDIAN COTTAGE CHEESE, PINEAPPLE, ONION, PEAS & MINT

JOSHILA MURGH TIKKA £14  
AROMATIC CHICKEN THIGHS & RED QUINOA

ADRARI LAMB CHOPS £15  
CORNISH LAMB CUTLETS, GINGER, CLOVE & CARDAMOM

SHEEKH-E-KHAZANA KEBAB £14  
A LOVELY BLEND OF MINCED LAMB AND CHICKEN, GINGER, MINT & MACE

JUMBO JHINGA BALCHAO £19  
3 TIGER PRAWNS IN THEIR SHELLS & GOAN SPICES

PLEASE LET OUR TEAM KNOW IF YOU NEED MORE INFORMATION ABOUT ALLERGENS PRESENT IN THE MENU.  
WE ONLY USE FREE-RANGE EGGS AND PREMIUM QUALITY INGREDIENTS IN THEIR PRIME DURATION;  
SEASONAL, SUSTAINABLY AND UK SOURCED WHEREVER POSSIBLE.  
12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL. ALL PRICES INCLUDE 20% VAT

V - VEGETARIAN VG - VEGAN CVG - CAN BE MADE VEGAN  
GF - GLUTEN FREE N - NEW DISHES ADDED TO THE MENU

## CLASSIC SIGNATURES DISHES

**DAL TADKA** (V / VG / GF) £10  
A COMBINATION OF FIVE LENTILS

**KADHI PAKODA** (V / GF) £11 N  
GRAM FLOUR DUMPLING IN SPICED YOGHURT CURRY WITH CUMIN, CHILLI & GARLIC

**DAL MAKHANI** (V / GF) £11  
BLACK LENTILS IN A LUXURIOUS SAUCE

**ALOO PYAAZ KI SABJI** (V / VG / GF) £12 N  
DICED POTATOES WITH ONIONS

**DAL BATI CHURMA** (V) £14.50  
CLASSIC RAJASTHANI DISH WITH DAL PANCHMELLI, GHEE SOAKED BATI & CHURMA

**SUBZI KADHAI PANEER** (V / GF) £14.50 🍲  
SOFT INDIAN COTTAGE CHEESE, MIXED VEGETABLES

**KER SANGRI** (V / GF) £14.50  
TRIO OF SUNDRIED BEANS, A TOUCH OF SPICES & YOGHURT

**GATTE CURRY** (V / GF) £14.50  
GRAM FLOUR GNOCCHI SIMMERED IN SPICED YOGHURT SAUCE

**PALAK PANEER** (V / GF) £16 N  
COTTAGE CHEESE SIMMERED IN A RICH, CREAMY GARLIC-SPINACH SAUCE

**JODHPURI MURGH** (GF) £16 🍲  
CHICKEN FILLET, YELLOW SPLIT GRAM & CHILLI CURRY

**MURGH MAKHAN** (GF) £16  
CHICKEN TIKKA SIMMERED IN A LUXURIOUS SPICED TOMATO & CREAMY SAUCE

**LAAL MAAS** (GF) £17 🍲  
SUCCULENT CUBES OF LAMB LEG, YOGHURT, MACE & CARDAMOM

**MOHAN MAAS** (GF) £17 N 🍲  
LAMB DICES IN RICH COCONUT, RED CHILLI GRAVY

## HYDERABADI BIRYANI SELECTION

(HYDERABADI STYLE DUM COOKING IN A TERRACOTTA POT,  
SERVED WITH WILD MUSTARD RAITA)

**SUBZI GULDUSTA BIRYANI** (V) £17

**CHICKEN BIRYANI** (GF) £18

**LAMB BIRYANI** (GF) £21

## RAJASTHANI FEAST

**MAHARANI THALI** £32 🍲  
(AN ARRAY OF ROYAL VEGETARIAN DELICACIES)

TANDOOR ITEM OF THE DAY, GATTE CURRY, KER SANGRI, SUBZI KADHAI PANEER, KADHI PAKODA,  
ALOO PYAAZ, PANCHMELLI DAL, BATI, CHURMA, STEAMED RICE,  
MISSI ROTI, BAJRA ROTLA, KHICHIA, MIRCHI TIPORE, GARLIC CHUTNEY

**MAHARAJA THALI** £35 🍲  
(CHICKEN AND LAMB DISHES ALONG WITH ETHNIC DISHES OF THE REGION)

TANDOOR ITEM OF THE DAY, GATTE CURRY, KER SANGRI, LAAL MAAS, KADHI PAKODA,  
JODHPURI MURGH, PANCHMELLI DAL, BATI, CHURMA, STEAMED RICE, MISSI ROTI, BAJRA ROTLA,  
KHICHIA, MIRCHI TIPORE, GARLIC CHUTNEY

FOOD ALLERGIES & SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR BY OUR CHEFS.  
PLEASE LET OUR TEAM KNOW IF YOU NEED MORE INFORMATION ABOUT ALLERGENS PRESENT IN THE MENU.  
WE ONLY USE FREE-RANGE EGGS, PREMIUM QUALITY INGREDIENTS IN THEIR PRIME DURATION. SEASONAL, SUSTAINABLY AND UK SOURCED WHEREVER POSSIBLE. OUR USED OIL IS RECYCLED FOR BIO-DIESEL PROJECTS.  
12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL. ALL PRICES INCLUDE 20% VAT.

V - VEGETARIAN    VG - VEGAN    VVG - CAN BE MADE VEGAN    GF - GLUTEN FREE    N - NEW DISHES ADDED TO THE MENU