



STARTERS

MOONG DAL PAKODI (V) £6.50
MOONG LENTIL FRIED DUMPLING SERVED WITH CHUTNEY

MIRCHI BADA (V / VG) £7
POTATO STUFFED FRIED CHILLI

DAL KACHORI (V / CVG) £8
LENTIL FILLED CRISPY FRIED DUMPLING

VEG SAMOSA CHAAT (V / CVG) £8 
TWIN SAMOSAS WITH CURRIED CHOLE, GINGER, CORIANDER & SAUCE VARIATIONS

TOHFA-E-ZAMEEN (V / GF) £9 N
BEETROOT COTTISH, SPRINKLED WITH SPICES

KADHI PATTE KE KARARE MURGH £11 N 
CRISPY CHICKEN FINGERS SPICED WITH CHILLI AND CURRY LEAVES

PRAWN KEMPU BEZULE £11
MANGALOREAN CHILLIES, GINGER, CURRY LEAVES & COCONUT



TANDOOR GRILL


PALAK PANEER KE KEBAB (V) £12 N
SAUTÉED SPINACH AND HOMEMADE COTTAGE CHEESE WITH DRY HERBS

SULTANI PANEER TIKKA (V) £12 N
RAISINS AND COCONUT STUFFED COTTAGE CHEESE

JOSHILA MURGH TIKKA £16 
AROMATIC BONELESS CHICKEN THIGHS

MURG MALAI SEEKH £14 N
CHEESY CHICKEN MINCE WITH SWEET SPICES

LAMB GILAFI KEBAB £16 N
SPICED LAMB MINCE SKEWERED AND COATED WITH CHOPPED PEPPERS

ADRAKI LAMB CHOPS £18 
CORNISH LAMB CUTLETS, GINGER, CLOVE & CARDAMOM

JUMBO JHINGA BALCHAO £21 
3 TIGER PRAWNS IN THEIR SHELLS & GOAN SPICES

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





RAJASTHANI SIGNATURE DISHES

DAL BATI CHURMA (V) £14.50

CLASSIC RAJASTHANI DISH WITH DAL PANCHMELLI,
GHEE SOAKED BATI & CHURMA

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

KADHI PAKODA (V / GF) £11

GRAM FLOUR DUMPLING IN SPICED YOGHURT CURRY
WITH CUMIN, CHILLI & GARLIC

SUBZI KADHAI PANEER (V / GF) £14.50

SOFT INDIAN COTTAGE CHEESE, MIXED VEGETABLES

ALOO PYAAZ KI SABJI (V / VG / GF) £12

DICED POTATOES WITH ONIONS

JODHPURI MURGH (GF) £16

CHICKEN FILLET, YELLOW SPLIT GRAM & CHILLI CURRY

LAAL MAAS (GF) £17

SUCCULENT CUBES OF LAMB LEG, YOGHURT, MACE & CARDAMOM

MOHAN MAAS (GF) £17

LAMB DICES IN RICH COCONUT, RED CHILLI GRAVY



INDIAN CLASSICS

DAL TADKA (V / VG / GF) £10

A COMBINATION OF FIVE LENTILS

DAL MAKHANI (V / GF) £12

BLACK LENTILS IN A LUXURIOUS SAUCE

PALAK PANEER (V / GF) £16

COTTAGE CHEESE SIMMERED IN A RICH, CREAMY GARLIC-SPINACH SAUCE

RATAN MANJUSA (V) £16 N

MUSHROOM AND SPINACH STUFFED COTTAGE CHEESE BALL
ENRICHED WITH TOMATO GRAVY

MURGH MAKHAN (GF) £16

CHICKEN TIKKA SIMMERED IN A LUXURIOUS SPICED TOMATO & CREAMY SAUCE

GOAN FISH CURRY £16 N

FISH CHUNKS IN CHILLI, COCONUT AND TAMARIND GRAVY

LAMB NIHARI £18 N

LAMB SHANK SIMMERED IN ONION AND SAFFRON GRAVY

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DUM BIRYANI SELECTION

(HYDERABADI STYLE DUM BIRYANI COOKED IN A TERRACOTTA POT,
AND 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



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) £6

DAL MAKHANI (V / GF) £8

CHOLE MASALA £8

CHICKEN TIKKA SALAD (GF) £6.50

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RICE

STEAMED BASMATI RICE (VG / GF) £3.50

PILAU - BASMATI RICE WITH KASHMIRI SAFFRON & SPICES (V / GF) £4



BREADS

£3.50

ROTI (VG)

MINI MISSI ROTI (V / GF)

MINI BAJRA ROTLA (V)

PLAIN PARATHA (V)

LACCHA PARATHA (V)

NAAN

BUTTER NAAN

GARLIC CORIANDER NAAN



STUFFED NAAN BREADS

£4

AJWANI LACCHA NAAN N

ROSEMARY CHEESE NAAN

PESHWARI NAAN

LAMB KEEMA NAAN



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