



## STARTERS

 ANANAS PANEER TIKKA SHASLIK <b>V</b>	6.50
<i>Tandoori Indian cottage cheese, filled with spicy pineapple chutney.</i>	
TANDOORI PORTOBELLO MUSHROOM <b>V GF</b>	5.95
<i>Filled with figs, cashew nuts, raisins, green chilli, curry leaves &amp; cheese</i>	
 TAWA CHILLI TOFU CHAAT <b>V GF VEGAN</b>	6.50
<i>A vegan delight, lightly spiced tofu grilled in tandoor, tossed with cucumber, red onions, pomegranate</i>	
KURKURI TOKRI CHAAT <b>V</b>	6.50
<i>Crispy potato basket, chickpeas, lentil dumplings, cucumber, pomegranate, yogurt, tamarind &amp; green chutney...<b>vegan</b> option available</i>	
 PANEER BHURGEE SAMOSA <b>V / KEEMA MATAR SAMOSAS</b>	5.50
<i>spiced grated paneer, potatoes &amp; peas / minced lamb &amp; peas wrapped in filo pastry</i>	
ONION BHAJI <b>V GF</b>	4.95
 INDO- CHINESE STYLE CHILLI CHICKEN KATHI ROLLS	6.50
<i>From the streets of Kolkata, Indo-Chinese style chicken rolled in freshly cooked chapati</i>	
 CORIANDER & LIME CHICKEN TIKKA <b>GF</b>	5.95
<i>Marinated with coriander, fresh mint, green chilli and lime leaf, grilled in Tandoor.</i>	
 KURCHAN DUCK TAKA TAK <b>GF</b>	6.50
<i>Grilled duck breast strips tossed with bell peppers, red onions, tamarind and chefs spices.</i>	
 LUCKNOWI GILAWAT LAMB KEBAB	7.50
<i>A delicacy from North India, a melt in mouth lamb kebabs served with chill paratha</i>	
 AMRITSARI CHAMPEN <b>GF</b>	7.95
<i>Succulent baby lamb chops marinated in ginger and exotic spices, South Indian style crushed potatoes.</i>	
 VENISON SEEKH GILAFI <b>GF</b>	7.95
<i>Minced deer meet seasoned in chefs' spices, grilled in tandoor, finished with mixed peppers and onions.</i>	
 TELLICHERRY SPICY SOFT-SHELL CRAB	6.95
<i>Marinated in spicy crispy batter with lemon juice &amp; peppercorn, spiced fig chutney.</i>	
 TANDOORI GREEN PRAWN <b>GF</b>	7.50
<i>Char-grilled jumbo prawns marinated in coriander, mint and green chillies</i>	
 COASTAL MALABAR SCALLOPS <b>GF</b>	7.50
<i>Cumin crusted pan seared scallops served with coconut, mustard seeds, curry leaves sauce.</i>	
 Chef Sabbir's ROYAL PLATTER	19.95
<i>Serves two, selection of tokri chaat, Amritsari champen &amp; tandoori green prawns</i>	

**V- VEGETARIAN | VEGAN | GF-GLUTEN FREE | HALAL MEAT & CHICKEN |**

 MEDIUM  HOT  VERY HOT

*12.5% discretionary service charge will be added to your bill.*



## MAIN COURSE

### *House Specialities*

-  **CHICKEN KOHLAPURI GF** 13.50  
*A legendary delicacy from Royals of Kolhapur, this chicken dish is cooked with freshly roasted spices, ginger, garlic, onions, tomatoes & green chillies.*
-  **MALVANI STYLE TELAPIA CURRY GF** 13.95  
*One of the house favourites in Maharashtra, this spicy fish curry made from roasted red chillies, jeera, turmeric, coriander, onion & tomatoes.*
-  **SEAFOOD MOILEE GF** 16.50  
*A coastal favourite, scallops, seabass, king prawns cooked in mild coconut gravy with curry leaves and mustard seeds*
-  **HYDRABADI DAL GOSHT GF** 13.95  
*Traditional lamb on the bone cooked with lentils, fresh curry leaves, ginger, garlic, tamarind and mint.*
-  **PARSI GOSHT ZARDALOO - LAMB GF** 13.95  
*Lamb cooked with apricot and straw potatoes, a favourite dish from the parsi community in Mumbai.*
-  **MANGALOREAN KORRI GASSI – CHICKEN GF** 13.50  
*A delectable chicken curry with the flavours of coconut, mustard seeds, curry leaves, roast chilli and tamarind*
-  **GOAN SEA BASS GF** 14.95  
*Pan seared lightly spiced seabass fillets, tomato, onions, coconut, mustard seed & curry leaf sauce*
-  **“CHUSKI” NALLI MEAT- LAMB SHANK GF** 14.50  
*Slow cooked lamb shank with baby potatoes, ginger, mint and spices*
-  **MOTIMAHAL BUTTER CHICKEN GF** 12.95  
*In creamy butter & tomato sauce with ginger and crushed fenugreek leaves*
- PISTACHIO CHICKEN KORMA GF** 12.95  
*Corn fed chicken breast cooked in rich pistachio sauce*
-  **RAJASTHAN LAAL MAAS GF** 13.95  
*spicy lamb, roasted red chillies from the land of forts & palaces*

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### *House Specialities*

-  **ROASTED DUCK CHETTINAD** **GF** 14.95  
*Clay oven roasted spiced duck breast, spicy chettinad sauce tempered with dried red chillies, mustard seeds, curry leaves and coconut.*
-  **KALONGE KING PRAWN ADRAKI** **GF** 14.95  
*Cooked with black onion seeds, ginger, garlic, lime, tamarind, and tomato & onion.*
-  **COCONUT LEMON-GRASS KING PRAWNS** **GF** 14.95  
*King prawns cooked in coconut milk, crushed cumin seeds, lemon-grass, mustard seeds, curry leaves.*
-  **AMRITSARI PANEER TIKKA LABABDAR** **V GF** 11.95  
*Cottage cheese cooked with fresh tomatoes, onions, capsicum, fresh cream & exotic spices*
-  **PUNJABI STYLE BAINGAN AUR MAKAI BHARTA** **V GF VEGAN** 11.95  
*Smoked aubergine, onions, corn cooked with delightful chefs' spices*
-  **PALAK ANJEER KE KOFTE** **V** 12.95  
*Potato & apricot dumplings cooked in creamy gravy with chefs' special spices*

## TRADITIONAL

- CHICKEN TIKKA MASALA** **GF** 12.50  
*Cooked in mild cashewnut & tomato gravy*
-  **PERSIAN CHICKEN / LAMB DHANSAK** **GF** 10.95 / 11.95  
*Cooked with lemon juice, dried herbs & lentils in a hot, sweet & sour sauce*
-  **CHICKEN OR LAMB JALFREZI** **GF** 10.95 / 11.95  
*Cooked with diced chicken or lamb with onions, tomatoes, green chillies & coriander*

## BIRYANI

*Slow cooked with finest basmati rice with garam masala, fresh mint, layered and aromatic served with raita.*

-  **DUMPUKHT BIRYANI CHICKEN / LAMB** 14.95 / 15.95  
*finest basmati rice slow cooked on dum with **welsh lamb or corn-fed chicken** & spices served with boondi & pomegranate raita*
-  **JACKFRUIT & PRUNES BIRYANI** **V GF** 12.95  
*Diced jackfruit & prunes cooked with finest basmati rice, served with cucumber raita.*
-  **KING PRAWN BIRYANI** **GF** 16.95  
*Jumbo prawns, finest basmati rice cooked with spices & kewra essence served with cucumber raita*
-  **VEGETABLE BIRYANI** **V GF** 11.95  
*Fresh seasonal vegetables cooked with finest basmati rice, served with cucumber raita*
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## Tandoor / GRILLS

*All The grills are served with kachumber salad*

-  **SEA FOOD SIZZLER** **GF** 16.95  
Char-grilled tandoori green king prawn, tandoori spiced tilapia fillets, pan seared cumin scallops served with sizzling onions.
-  **CHAR-GRILL TANDOORI GREEN PRAWNS** **GF** 15.95  
Jumbo king prawns marinated with coriander, mint, & green chillies, charcoal grilled in clay oven
-  **TANDOORI AJWAIN SALMON** **GF** 15.95  
Home smoked salmon marinated with carom seeds, mint, coriander, ginger, garlic & spices
-  **PESHAWARI LAMB CHOPS** **GF** 15.95  
Tender lamb chops, served with spiced tawa sauce.
-  **GILAFI SHEEK KABAB** **GF** 13.95  
Freshly minced lamb meat with garlic, green chilli, cheese, garam masala & finished with mixed peppers
-  **NAMAASTE KEBAB PLATTER** **GF** 15.95  
An assortment of sizzling kebabs – lamb sheek kebab, salmon tikka, ginger garlic chicken tikka, Hyderabad malai tikka.
-  **CHICKEN TIKKA SHASHLIK** **GF** 13.95  
Served with charred red peppers, red onions & tomatoes
-  **TANDOORI CHICKEN** **GF** 13.50  
In sizzling peri peri spices
-  **PANEER TIKKA SHASLIK** **V GF** 12.95  
Char- grilled Indian cottage cheese, mixed peppers, onions marinated in chefs' spices
-  **TANDOORI CHATPATE ALOO** **V GF** 12.95  
Barrel shaped potatoes stuffed with grated paneer & spices, charcoal grilled, tamarind, chaat masala.

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## VEGETABLES

	Main/Side
<b>PUNJABI OKRA DO PYAZA</b> <b>GF VEGAN</b> <i>Punjabi spiced okra, spices, tossed with red onions &amp; spices.</i>	8.95 / 6.95
 <b>LAZEEZ PESHWARI CHANNA</b> <b>GF VEGAN</b> <i>Chick peas cooked with baby potatoes, onion, tomatoes &amp; spices</i>	7.95 / 5.95
 <b>SAAG PANEER</b> <b>GF</b> <i>Spinach with cottage cheese, tempered with garlic</i>	8.95 / 6.95
 <b>KADDAHI MIX VEGETABLES</b> <b>VEGAN</b> <i>Seasonal mix vegetables cooked with capsicum, onions, tomatoes &amp; spices</i>	7.95 / 5.95
 <b>JEERA ALOO</b> <b>GF VEGAN</b> <i>Baby potatoes tossed with cumin &amp; spices</i>	7.95 / 5.95
 <b>MATAR PANEER BHURJEE</b> <b>GF</b> <i>North Indian delicacy, grated paneer and green peas cooked with onions, tomatoes and chefs' spices.</i>	8.95 / 6.95
 <b>HYDRABADI BAINGAN KA SALAN</b> <b>GF</b> <i>Baby aubergine cooked with turmeric, coriander, spices and yogurt</i>	8.95 / 6.95
 <b>ALOO GOBI MATTAR</b> <b>GF VEGAN</b> <i>Potatoes, peas &amp; cauliflower</i>	7.95 / 5.95
<b>DAL MAKHANI</b> <b>GF</b> <i>Slow cooked creamy black lentil</i>	8.95 / 6.95
 <b>TADKA DAL</b> <b>GF VEGAN</b> <i>Yellow lentils tempered with roasted cumin</i>	7.95 / 5.95

## Accompaniments

<b>PUNJABI SALAD</b> <i>sliced red onion, tomatoes, green chilli, lemon, fresh mint, cucumber, coriander</i>	3.50
<b>KATCHUMBER SALAD</b> <b>V GF VEGAN</b> <i>Indian style salad with diced tomatoes, cucumber, onions, lime juice, black pepper</i>	3.95
<b>PINEAPPLE &amp; POMEGRANATE RAITA</b> <b>V GF</b> <i>sweetened yogurt with pomegranate &amp; fresh pineapple</i>	3.95
<b>CUCUMBER RAITA</b> <b>V GF</b> <i>salted yogurt with cucumber &amp; roasted cumin</i>	3.50

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## BREAD SELECTION

VENISON KEEMA NAN	4.95
DATES AND GINGER NAAN	2.95
ONION & GREEN CHILLI KULCHA	2.95
LACHCHA PARATHA	3.25
NAAN	2.50
TANDOORI ROTI <b>VEGAN</b>	2.50
GARLIC NAAN	2.95
PESHAWARI NAAN <i>Sweet with coconut &amp; almond stuffing</i>	3.50
KEEMA NAAN <i>Spiced mince lamb stuffing</i>	3.95
PANEER KULCHA <i>grated Indian cottage cheese stuffing</i>	3.50
PAPADOMS & CHUTNEYS (PER PERSON) <i>Mix of plain &amp; spicy Indian lentil crisps served with selection of dips</i>	1.75

## RICE SELECTION

SADE CHAWAL <b>GF VEGAN</b> <i>Basmati rice</i>	2.95
ZAFFRANI PILAU <b>GF</b> <i>Braised rice with browned onions, cumin and saffron</i>	3.25
FRIED RICE <b>GF</b> <i>Basmati rice tempered with garlic, eggs, green peas</i>	4.25
LEMON RICE <b>GF VEGAN</b> <i>basmati rice with mustard seeds, curry leaves, lemon zest &amp; lime juice</i>	3.95
MUSHROOM RICE <b>GF</b> <i>braised rice with button mushrooms</i>	3.95

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