STARTERS

ANANAS PANEER TIKKA SHASLIK  V  6.50
Tandoori Indian cottage cheese, filled with spicy pineapple chutney.

TANDOORI PORTOBELLO MUSHROOM  V GF  5.95
Filled with figs, cashew nuts, raisins, green chilli, curry leaves & cheese

TAWA CHILLI TOFU CHAAT V GF VEGAN  6.50
A vegan delight, lightly spiced tofu grilled in tandoor, tossed with cucumber, red onions, pomegranate

KURKURI TOKRI CHAAT V  6.50
Crispy potato basket, chickpeas, lentil dumplings, cucumber, pomegranate, yogurt, tamarind & green chutney…vegan option available

PANEER BHURGEE SAMOSA  V / KEEMA MATAR SAMOSAS  5.50
spiced grated paneer, potatoes & peas / minced lamb & peas wrapped in filo pastry

ONION BHAJI  V GF  4.95

INDO-CHINESE STYLE CHILLI CHICKEN KATHI ROLLS  6.50
From the streets of Kolkata, Indo-Chinese style chicken rolled in freshly cooked chapati

CORIANDER & LIME CHICKEN TIKKA  GF  5.95
Marinated with coriander, fresh mint, green chilli and lime leaf, grilled in Tandoor.

KURCHAN DUCK TAKA TAK GF  6.50
Grilled duck breast strips tossed with bell peppers, red onions, tamarind and chefs spices.

LUCKNOWI GILAWAT LAMB KEBAB  7.50
A delicacy from North India, a melt in mouth lamb kebabs served with chill paratha

AMRITSARI CHAMPEN  GF  7.95
Succulent baby lamb chops marinated in ginger and exotic spices, South Indian style crushed potatoes.

VENISON SEEKH GILAFI  GF  7.95
Minced deer meat seasoned in chefs’ spices, grilled in tandoor, finished with mixed peppers and onions.

TELLICHERRY SPICY SOFT-SHELL CRAB  6.95
Marinated in spicy crispy batter with lemon juice & peppercorn, spiced fig chutney.

TANDOORI GREEN PRAWN  GF  7.50
Char-grilled jumbo prawns marinated in coriander, mint and green chillies

COASTAL MALABAR SCALLOPS  GF  7.50
Cumin crusted pan seared scallops served with coconut, mustard seeds, curry leaves sauce.

Chef Sabbir’s ROYAL PLATTER  19.95
Serves two, selection of tokri chaat, Amritsari champen & tandoori green prawns

VEGETARIAN  VEGAN  GF GLUTEN FREE  NAVAL MEAT & CHICKEN

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

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

*House Specialties*

- **ROASTED DUCK CHETTINAD**  **GF**
  Clay oven roasted spiced duck breast, spicy chettinad sauce tempered with dried red chillies, mustard seeds, curry leaves and coconut.  
  14.95

- **KALONGE KING PRAWN ADRAKI**  **GF**
  Cooked with black onion seeds, ginger, garlic, lime, tamarind, and tomato & onion.  
  14.95

- **COCONUT LEMON-GRASS KING PRAWNS**  **GF**
  King prawns cooked in coconut milk, crushed cumin seeds, lemon-grass, mustard seeds, curry leaves.  
  14.95

- **AMRITSARI PANEER TIKKA LABABDAR**  **V GF**
  Cottage cheese cooked with fresh tomatoes, onions, capsicum, fresh cream & exotic spices  
  11.95

- **PUNJABI STYLE BAINGAN AUR MAKAI BHARTA**  **V GF VEGAN**
  Smoked aubergine, onions, corn cooked with delightful chefs’ spices  
  11.95

- **PALAK ANJEER KE KOFTE**  **V**
  Potato & apricot dumplings cooked in creamy gravy with chefs’ special spices  
  12.95

*TRADEITIONAL*

- **CHICKEN TIKKA MASALA**  **GF**
  Cooked in mild cashew nut & tomato gravy  
  12.50

- **PERSIAN CHICKEN / LAMB DHANSAK**  **GF**
  Cooked with lemon juice, dried herbs & lentils in a hot, sweet & sour sauce  
  10.95 / 11.95

- **CHICKEN OR LAMB JALFREZI**  **GF**
  Cooked with diced chicken or lamb with onions, tomatoes, green chillies & coriander  
  10.95 / 11.95

*BIYANI*

- **DUMPUKHT BIRYANI CHICKEN / LAMB**
  finest basmati rice slow cooked on dum with *welsh lamb or corn-fed chicken* & spices served with boondi & pomegranate raita  
  14.95 / 15.95

- **JACKFRUIT & PRUNES BIRYANI**  **V GF**
  Diced jackfruit & prunes cooked with finest basmati rice, served with cucumber raita.  
  12.95

- **KING PRAWN BIRYANI**  **GF**
  Jumbo prawns, finest basmati rice cooked with spices & kewra essence served with cucumber raita  
  16.95

- **VEGETABLE BIRYANI**  **V GF**
  Fresh seasonal vegetables cooked with finest basmati rice, served with cucumber raita  
  11.95

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

| VEGETARIAN | VEGAN | GF - GLUTEN FREE | HALAL, MEAT & CHICKEN |
| MEDIUM | HOT | VERY HOT |

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

Main/Side

PUNJABI OKRA DO PYAZ  **GF VEGAN**  
Punjabi spiced okra, spices, tossed with red onions & spices.
8.95 / 6.95

LAZEEZ PESHWARI CHANNA  **GF VEGAN**  
Chick peas cooked with baby potatoes, onion, tomatoes & spices
7.95 / 5.95

SAAG PANEER  **GF**  
Spinach with cottage cheese, tempered with garlic
8.95 / 6.95

KADAIH MIX VEGETABLES  **VEGAN**  
Seasonal mix vegetables cooked with capsicum, onions, tomatoes & spices
7.95 / 5.95

JEERA ALOO  **GF VEGAN**  
Baby potatoes tossed with cumin & spices
7.95 / 5.95

MATAR PANEER BHURJEE  **GF**  
North Indian delicacy, grated paneer and green peas cooked with onions, tomatoes and chefs’ spices.
8.95 / 6.95

HYDRABADI BAINGAN KA SALAN  **GF**  
Baby aubergine cooked with turmeric, coriander, spices and yogurt
8.95 / 6.95

ALOO GOBI MATTAR  **GF VEGAN**  
Potatoes, peas & cauliflower
7.95 / 5.95

DAL MAKHANI  **GF**  
Slow cooked creamy black lentil
8.95 / 6.95

TADKA DAL  **GF VEGAN**  
Yellow lentils tempered with roasted cumin
7.95 / 5.95

Accompaniments

PUNJABI SALAD  
sliced red onion, tomatoes, green chilli, lemon, fresh mint, cucumber, coriander
3.50

KATCHUMBER SALAD  **V GF VEGAN**  
Indian style salad with diced tomatoes, cucumber, onions, lime juice, black pepper
3.95

PINEAPPLE & POMEGRANATE RAITA  **V GF**  
sweetened yogurt with pomegranate & fresh pineapple
3.95

CUCUMBER RAITA  **V GF**  
salted yogurt with cucumber & roasted cumin
3.50

12.5% discretionary service charge will be added to your bill.
### BREAD SELECTION

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

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