



STARTERS

DECCAN CHICKEN LEG TIKKA £11.50

Tandoori chicken thighs marinated with green spices (d)

GRILLED MALAI BROCCOLI £8.50

with green chilli, cream and cheese (d)

PUNJABI SAMOSA £6.00

Two samosas with tamarind & coriander chutney (ve)(g) (add curried chickpeas for £2.50)

TANDOORI LAMB FILLET £13.50

Lamb fillets in Rajasthani soola marinade (d)(m)(n)

CHETTINAD STIR-FRIED SHRIMPS £13.50

Stir fry of shrimps with cracked pepper and curry leaf (cr)

CHICKEN AND CHEESE FILLED NAAN £6.50

Naan filled with diced tandoori chicken & cheddar cheese (d)(g)(e)

INDO-CHINESE CHILLI PANEER £8.00

Stir-fried with soy, garlic and honey (d)(g)(s)(se)

MAINS

BENGALI AUBERGINE CURRY £15.00

Aubergines in mustard coconut sauce (ve)(m)(n)

ACHARI GOBHI PALAK £15.00

Tandoori cauliflower with pickling spices, spinach garlic sauce (d)(m)(n)

MALABAR ROOT VEGETABLE BIRYANI £16.50

With coconut cucumber raita and lemon pickle (m)(n)

ALLEPPEY SHRIMP CURRY £17.50

South Indian shrimp curry with green mango and coconut (cr)(m)(n)

LAMB ROGANJOSH £18.00

Kashmiri style roganjosh of lamb leg (d)

MUGHLAI CHICKEN KORMA £16.00

Chicken tikka in creamy cardamom korma sauce (d)(n)

SIDES

House Black lentils £5.50 (v)(d) | Curried Chickpeas £4.50 (ve) | Pilau rice £3.50 (ve) | Steamed Rice £3.50 (ve)

Turmeric & Lemon Rice £4.00 (ve) | Roast corn kachumber salad £6.00 (ve)

BREADS

Tandoori Roti £3.50 (ve)(g) | Plain naan £3.50 (v)(g)(d)(e) | Potato stuffed paratha £4.00 (g)(d)(v)

Garlic & Coriander Naan £4.00 (g)(d)(e) | Peshawari Naan £6.00 (g)(d)(n)(e)(su)

DESSERT

SHRIKHAND WITH SEASONAL BERRIES (d) £5.00

GINGER TOFFEE PUDDING (g)(d)(e)(su) £5.25

(d)diary (n)nuts (e)egg (g)gluten (s)soya (su)sulphites (se)sesame (m)mustard (f)fish (cr)crustacean
(v)vegetarian (ve)vegan

