

STARTERS

MULLIGATAWNY SOUP

(Traditional peppered lentil soup)

SEV BATATA PURI

(Biscuit like puris topped with a Peruvian potato mix, gram flour straws and chutneys)

PALAK PATTA CHAAT

(Crispy fried baby spinach, yoghurt, and date chutney)

RAGDA PATTICE [Bombay's road side favorite]

(Potato cake with chickpeas and chutney)

ACHARI PANEER TIKKA

(Cottage cheese marinated with yoghurt and pickling spices and cooked in 'Tandoor')

TRIO OF VEGETARIAN SPECIALS

(An irresistible assortment of Paneer Tikka, Sev Batata Puri and Subz Tikki)

KASHMIRI CHILLI PRAWN

(Fresh prawns spiced with curry leaves and Kashmiri chillies, cooked on a griddle)

PRAWN TOKRI

(Batter fried spicy prawns)

MALABARI SOFT SHELL CRAB

(Spiced soft shell crab)

DUCK SHIKAMPURI

(Duck cakes stuffed with yoghurt, red onions and mint)

SCALLOPS ON PEPPERED CRAB

(Curry leaf scallops on a peppered crab)

CHICKEN TIKKA KALIMIRI

(Cracked pepper flavoured chicken, glazed in 'Tandoor')

SEEKH KEBAB

(Succulent skewered minced lamb kebabs)

MAIN COURSE

TANDOORI SALMON

(Marinated Salmon cooked in the 'Tandoor')

TANDOORI CHICKEN

(Half a spring chicken marinated with yoghurt and spices and broiled in the 'Tandoor')

RAW MANGO PRAWN

Chargrilled 'King' prawns

HARIYALI CHICKEN TIKKA

(Chicken supreme with ground mint, coriander chili and lime)

LAMB CHOPS WITH GINGER & SPICES

(French cut, English lamb cooked Indian style)

KEBAB PLATTER

(An irresistible assortment of 'Tandoori Chicken', Seekh Kebab, Tandoori Prawn and Hariyali Chicken Tikka)

SEAFOOD PLATTER

(Selection of the finest seafood -- 'Green Mango Prawn', 'Grilled Scallop', 'Kashmiri Chilli Prawn' and 'Tandoori Salmon')

MAIN COURSE

GOA FISH CURRY

(Halibut simmered in a tangy sauce made from coconut and red chillies)

MASALA SEABASS

('Chilean' sea bass on spinach and mushroom)

PATRANI MACCHI

(Steamed Cornish Sole in a banana leaf wrap, a Parsi speciality)

PRAWN BALCHAO

(Prawns cooked with Goan vinegar and chillies)

CHICKEN TIKKA MAKHANI

(Chicken Tikka from the 'Tandoor' simmered in a creamy butter sauce)

CHICKEN PEPPER MASALA

(Succulent pieces of chicken cooked with onions tomatoes and crushed peppercorn)

LAMB ROGANJOSH

(Tender pieces of Lamb cooked in a traditional masala)

NIHARI LAMB SHANKS

(Lamb shanks slow cooked with brown onions and spices)

VEGETARIAN

KHUMB PALAK

Shitake and button mushrooms with spinach

BHINDI TILWALI

(Okra with sesame seeds)

BAINGAN BHARTA

(Smoked aubergine mash with cumin, chilli and coriander leaves)

PANEER KHATTA PYAZ

(Freshly made cottage cheese with pickled shallots)

CHILGOZA FALLI (N)

(Haricot beans with pine nuts)

GOBI METHI MUTTAR

(Cauliflower florets, fenugreek leaves and peas with onions and tomatoes)

ALOO KATLIYAN

(Spiced potato slices)

DAL TADKA

(Traditional Lentils)

DAL MAKHANI

(Lentils cooked in traditional Punjabi Style)

RICE DISHES

FLUFFY BASMATI RICE

SAFFRON PULAO

CHICKEN BIRYANI

(Traditional rice dish-chicken and basmati rice)

ROTI [INDIAN BREAD]

NAAN PLAIN/BUTTER

TANDOORI ROTI

LACCHA PARATHA

PIRI PIRI OLIVE NAAN

KHEEMA NAAN

GARLIC NAAN

MASALA KULCHA

PESHAWARI NAAN (N)

DAHI / RAITA

CUCUMBER AND MINT RAITA

YOGHURT

KACHUMBER SALAD

All prices include VAT

A discretionary 10% service charge will be added to your bill.

We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food

(N) Denotes Containing Nuts

* Denotes spicy dish. Some of our dishes may contain traces of nuts