STARTERS

Sev batata puri	8
Wheat crisps, peruvian potato mix, gram flour straws and chutneys	
Palak patta chaat	8
Crispy fried baby spinach, yoghurt, date and tamarind chutney	
Malai baby corn broccoli	8
Griddled baby corn, stem broccoli topped with a cheese sauce	
Chilli milli kebab	8
Spiced vegetable cakes wrapped around a bullet chilli	
Patrani macchi	10
Lemon sole steamed in a banana leaf, coriander, chilli and coconut	
*Teen mirch ka prawn	9
Griddled prawns, pink, black, green peppercorn	
Ambi soft shell crab	9
Raw mango, mango ginger salad	
Khada masala scallops	10
Grilled scallops, pestle pounded coarse spices	
Duck shikampuri	9
Duck cakes, yoghurt, red onions, mint	

^{*} Denotes spicy dish. ** Denotes extra spicy. N –contains nuts. Some of our dishes may contain traces of nuts

FROM THE CLAY OVEN

	Small Portion	Regular Portion
Peeli mirch paneer soola	6	12
Yellow chilli ,chargrilled homemade cottage cheese		
Kadipatta chicken tikka	7	14
Corn fed chicken supreme ,curry leaf		
**Seekh kebab	10	14
Skewered minced lamb kebabs		
Kasundi monkfish	10	18
Mustard from calcutta		
Ajwaini jhinga	11	22
'King' prawns, yoghurt, thymol seeds		
Tandoori chicken		15
Half a spring chicken, yoghurt, spices		
*Adraki lamb chops		22
Ginger flavoured		
Kebab platter		22
Tandoori chicken, seekh kebab,ajwaini jhinga and kadipatta chicken tikka		

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SEAFOOD

**Goa halibut curry	15
Coconut, red chillies,tamarind	
*Masala seabass	22
Pan fried chilean sea bass , spinach, mushroom	
Prawn hara pyaz ka	20
Black tiger prawns, spring onions, scallions, tomatoes and spices	
Seafood platter	22
Ajwaini jhinga, grilled scallop,ambi soft shell crab and kasundi monkfish	
CHICKEN /LAMB /GAME	
Chicken tikka makhani	14
Chargrilled chicken thigh, creamy butter sauce	
**Chicken kolhapuri	14
Chicken thigh, roasted coconut, Kashmiri chilli	
Chicken dum biryani	15
Cooked with spices layered with basmati rice	
Tandoori raan	20
Braised lamb shank, cinnamon, black cumin, vinegar	
Salli boti	20
Lamb apricot, jaggery , tomato, vinegar, straw potatoes	
Venison roast	20
Strips of venison fillet, onion, tomato, ginger, spices, coconut slivers	

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VEGETARIAN	Small Portion	Regular Portion
Jackfruit palak	5	9
Unripe jackfruit, spinach, golden garlic		
Bhindi amchuri	5	9
Okra ,mango powder		
Baingan bharta		9
Smoked aubergine mash, cumin, chilli, coriander leaves		
Chonkha subzi	5	9
Tempered butternut squash, sweet potato,asparagus,fine beans, snow peas		
Paneer khatta pyaz		9
Cottage cheese, pickled shallots		
Mirch aur arbi ka salan (N)		9
Bullet chillies, cola cassia, tangy sesame, cashewnuts sauce		
Potato roast	5	9
Roast baby potatoes, garlic, chilli, spices		
Dal makhani		7
Black lentils , tomato, butter and cream		

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ACCOMPANIMENTS

Fluffy steamed rice	3
Saffron pulao	3
Naan	3
Tandoori roti	3
Laccha paratha	4
Layered bread	
Garlic naan	4
Peshawari naan (N)	4
Sundried tomato basil naan	4
Cucumber and mint raita	3
Plain yoghurt	3
Kachumber salad	4
Cucumber, onions, tomatoes tossed in lemon juice and fresh coriander	

All prices include VAT

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

^{*} Denotes spicy dish.** Denotes extra spicy. N – Contains Nuts

Some of our dishes may contain traces of nuts

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

TASTING MENU (for the whole table)

Palak patta chaat
Crispy fried baby spinach, yoghurt, date and tamarind chutney
Teen mirch ka prawn
Griddled jumbo prawns, pink, black ,green peppercorn
*Seekh kebab
Skewered minced lamb kebabs
Kadipatta chicken tikka
Corn fed chicken supreme ,curry leaf
* Goa halibut curry
Coconut, red chillies, tamarind
Jackfruit palak
Unripe jackfruit, spinach, golden garlic
Dal makhani
Black lentils, tomato, butter and cream
Saffron pulao
Cucumber and mint raita
Selection of assorted breads
Pista phirnee (N)
Carrot Cake
Tea/Coffee

£48.00 PER PERSON PLUS 12.5% SERVICE CHARGE, INCLUSIVE OF V.A.T.

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TASTING MENU (for the whole table)

Sev batata puri Wheat crisps topped with peruvian potato mix, gram flour straws and chutneys Khada masala scallops Grilled scallops, pestle pounded coarse spices

Patrani macchi

Lemon sole steamed in a banana leaf with coriander, chilli and coconut

*Seekh kebab

Skewered minced lamb kebabs

Kadipatta chicken tikka

Corn fed chicken supreme ,curry leaf

Chicken makhani

Chargrilled chicken thigh, creamy butter sauce

Prawn hara pyaz

Black tiger prawns, spring onions, scallions, tomatoes and spices

Jackfruit palak

Unripe jackfruit, spinach, golden garlic

Potato roast

Roast baby potatoes, garlic, chilli, spices

Dal tadka

Yellow lentils with cumin, chilli and garlic

Saffron pulao

Cucumber and mint raita

Selection of assorted breads

TRIO OF DESSERT(N)

Raspberry chocolate, carrot cake, gulab jamun kulfi

Tea/Coffee

£55.00 PER PERSON PLUS 12.5% SERVICE CHARGE, INCLUSIVE OF V.A.T.

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