

## STARTERS

**PANI PURI** 5.50  
A FUN STREET FOOD CLASSIC EATEN WHOLE FLAVOURED WITH SWEET YOGHURT AND A SWEET AND SOUR CHUTNEY

**CHICKEN SIXER** 7.50  
A CRISPY TANGY CHICKEN STARTER

**CRISPY FRIED SQUID** 8.00  
SQUID IN LIGHT AND SPICY BATTER, FRESH AND CRISP

**DAHI PURI**  
HOLLOW SEMOLINA BALLS FILLED WITH CHICKPEAS, SWEET YOGHURT AND CHUTNEY

**MATTAR TIKKI CHAAT** 6.00  
CRISP PATTIES OF MASHED GARDEN PEAS, WITH YOGHURT AND TAMARIND CHUTNEY

**VG SAMOSA CHAAT** 6.50  
SERVED WARM WITH YOGHURT AND TAMARIND

**MIX VEGETABLE BHAJIA** 6.50  
CAULIFLOWER, POTATO AND SWEET CHILLIES, BATTER FRIED

**CHICKEN SAMOSA** 7.00  
SERVED WITH TWO CHUTNEYS

**LAMB SEEKH KEBAB** 9.50  
DELICATELY BALANCED MINCED LAMB KEBAB, CORIANDER MINT CHUTNEY

**CRISPY SPICED PRAWNS** 9.50  
SWEET CHILLY AND SESAME FRIED PRAWN

## BIRYANIS

**POT OF VEGETABLE BIRYANI** 14.50  
WITH KACHUMBER AND RAITA

**POT OF CHICKEN BIRYANI** 15.50  
WITH KACHUMBER AND RAITA

**POT OF LAMB BIRYANI** 15.50  
WITH KACHUMBER AND RAITA

## THALIS

**VEGETARIAN THALI** 18.00  
INDIAN TAPAS, CHOOSE ANY TWO VEGETARIAN CURRY, COMES WITH DAL AND RAITA

**NON VEGETARIAN THALI** 19.50  
CHOOSE ANY TWO NON VEGETARIAN CURRIES, COMES WITH DAL AND RAITA. PRAWN WILL BE £2 EXTRA

## GRILLS

**CHICKEN MALAI TIKKA** 14.00  
TENDER CHICKEN BREAST MARINATED IN CARDMOM, MACE, MASCAPONE AND CORIANDER

**AMRITSARI TIKKA** 13.00  
CHICKEN THIGHS MARINATED IN KASHMIRI CHILLY PASTE, GINGER AND GARLIC

**SEABASS FILET** 15.00  
SERVED WITH A RICH COASTAL SAUCE

**SALMON TIKKA** 15.00  
CHUNKS OF SALMON WITH MUSTARD AND HONEY INFUSION

**GRILLED TGER PRAWNS** 18.00  
KING SIZE MARINATED WITH CARROM

**LAMB CHOPS** 19.50  
SPICED UP WITH EXOTIC SPICES

**MIX GRILL** 22.00  
CHICKEN TIKKA, LAMB CHOP AND PRAWNS

**DUCK BREAST** 19.50  
MARINATED WITH MANGO, GINGER, CHILLY AND LIME

**RAAN** 21.00  
SLOW COOKED LEG OF LAMB, FINISHED WITH CRISP GRILLIG

**PANEER TIKKA** 13.00  
COTTAGE CHEESE CHUNKS MARINATED IN PICKLED FLAVOURS

## CURRIES

**AMRITSARI CHCKEN** 14.00  
KADHAI STYLE CHICKEN FALVOURED WITH STONE MOSS

**BUTTER CHICKEN** 14.00  
ALL TIME CLASSIC

**KONKANI KORMA** 14.00  
CHICKEN FLAVOURED WITH BLACK PEPPER AND COCONUT

**SAAG GOSHT** 15.00  
LAMB WITH PUREED MUSTARD LEAVES. RURAL PUNJABI SPECIALITY

**RARA GOSHT** 15.00

LAMB AND LAMB MINCE, FLAVOURFUL

**KERALA PRAWN CURRY** 15.00  
COCONUT AND CURRY LEAF FLAVOURED

**GREEN VEG KORMA** 12.50  
ASSORTED VEGETABLES IN A COASTAL CURRY

**PANEER KADHAI** 12.50  
HOME MADE COTTAGE CHEESE IN A TANGY TOMATO ONION SAUCE

## SIDES

**PAPAD AND CHUTNEY** 3.00

**BAINGAN BHARTHASMOKED AUBERGINE** 4.50

**KARKARA ALOO** 3.75

**SAAG PANEER** 5.50

COTTAGE CHEESE WITH SPINACH

**LASOONI SAAG** 4.50

SPINACH WITH BURNT GARLIC

**SAAG ALOO** 4.25

POTATO WITH SPINACH

**BHINDI DO PYAZA** 5.00

OKRA, TOMATO ONION

**YELLOW DAL** 3.50

**MAKHANI DAL** 4.75

**CUCUMBER AND MINT RAITA** 3.00

**KACHUMBER** 3.00

## RICE AND BREAD

**STEAM BASMATI** 3.50

**LEMON RICE** 3.75

WITH CASHEW, CURRY LEAVES

**BROWN ONION PULAO** 3.75

**GREEN PEAS PULAO** 3.75

**NAAN** 2.75

PLAIN, BUTTER

**NAAN** 3.50

GARLIC, PESHWARI, GREEN CHILLY, CHEESE

**ROTI** 2.75

**LACHHA PARANTHA** 3.50

**SATURDAY AND SUNDAY BUFFET LUNCH**

**WITH GRILLS, SALADS AND REGIONAL INDIAN DISHES**

**@£25 PER PERSON**

WE CAN NOT GUARENTEE THAT OUR FOOD IS NUT FREE. SINE NUTS ARE WIDELY USED IN OUR KITCHEN, CUSTOMERS WITH NUT ALLERGY WISHING TO EAT IN OUR RESTAURANT DO SO ON THEIR OWN RISK.

SERVICE CHARGE IS DISCRETIONARY BUT A RECOMMENDED 12.5% WILL BE ADDED TO YOUR BILL ALL OF WHICH IS DISTRIBUTED TO OUR STAFF.

**COCKTAILS**

<b>WILD HIBISCUS BELINI</b>	<b>5.50</b>
<b>MOJITO</b>	<b>7.50</b>
GINGER, LIME OR PASSION FRUIT AND MANGO	
<b>COSMOPOLITAN</b>	<b>7.50</b>
TRIPLE SEC, CRANBERY JUICE AND LIME	VODKA,
<b>MANHATTAN</b>	<b>7.50</b>
RYE WHISKY, SWEET VERMOUTH AND BITTERS	
<b>ESPRESSO MARTINI</b>	<b>7.50</b>
VODKA, COFFEE LIQUEUR AND ESPRESSO	
<b>DAIQUIRI</b>	<b>7.50</b>
WHITE RUM AND LIME JUICE	
<b>CLASSIC PIMMS</b>	<b>7.50</b>
PIMMS, LEMONADE ANF FRUITS	
<b>NEGRONI</b>	<b>7.50</b>
MARTINI ROSSO, GIN AND CAMPARI	
<b>MIRCHI MARTINI</b>	<b>7.50</b>
CHILLY VODKA, PASSION FRUIT AND CRANBERRY JUICE	
<b>AMERICANO</b>	<b>7.50</b>
SWEET VERMOUTH, CAMPARI AND SODA	
<b>NIMBOO PAANI MARTINI</b>	<b>7.50</b>
GIN, FRESH LIME JUICE AND MINT	

**SOFT DRINKS**

<b>LASSI</b>	<b>4.00</b>
MANGO, NATURAL	
<b>CHAAS</b>	<b>4.00</b>
APPLE MINT CUCUMBER COOLER	<b>4.00</b>
MINERAL WATER STILL OR SPARKLING	<b>3.50</b>
<b>MASALA COKE</b>	<b>3.50</b>
<b>NIMBOO PAANI</b>	<b>3.50</b>
<b>VIRGIN MOJITO</b>	<b>4.00</b>

**FIZZIES**

<b>COKE</b>	<b>2.90</b>
<b>SPRITE</b>	<b>2.90</b>
<b>GINGER BEER</b>	<b>2.90</b>

**INFUSIONS**

<b>JASMINE GREEN TEA</b>	<b>3.00</b>
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<b>MINT TEA HOT OR COLD</b>	<b>3.00</b>
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**COFFEE**

<b>ESPRESSO, CAPPUCHINO, LATTE, AMERICANO</b>	<b>3.00</b>
<b>MASALA CHAI</b>	<b>3.00</b>

**BEERS**

<b>KINGFISHER</b>	<b>5.00</b>
<b>FOSTERS</b>	<b>5.50</b>

**SPIRITS**

<b>POURIN</b>	<b>25 ML</b>
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**WINE LIST**

	<b>BOTTLE</b>	<b>CARAFE</b>	<b>GLASS</b>
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**WHITE**

<b>MON ROC UGNI BLANC 2014, LANGUESOC FRANCE</b>	<b>23.00</b>	<b>15.00</b>	<b>5.50</b>
<b>BUITENVERWACHTING SAUVIGNON BLANC</b>	<b>27.50</b>	<b>18.30</b>	<b>6.40</b>
<b>VISTAFLOR SAUVIGNON BLANC CHENIN BLANC</b>	<b>28.00</b>		
<b>LES TEMPLIERS CHARDONNAY</b>	<b>28.50</b>		
<b>MADFISH REISLING AUSTRALIA</b>	<b>29.00</b>		
<b>VIOGNIER GRENACHE BLANC, DOMAINE COSTE</b>	<b>32.00</b>		
<b>CHAPELHILL VERDHELO, MCLAREN VALE</b>	<b>36.00</b>	<b>24.00</b>	<b>8.50</b>
<b>PINOT GRIS SIGNATURE, MURE, ALSACE FRANCE 2014</b>	<b>38.00</b>		
<b>GAVI DI GAVI MINAIA ITALY 2014</b>	<b>38.00</b>		
<b>GERWURTZTRAMINER SIGNATURE 2013 MURE</b>	<b>40.00</b>	<b>26.70</b>	<b>8.50</b>
<b>SANCERRE PRUNIERS FRANCE 2014</b>	<b>42.00</b>	<b>28.00</b>	<b>8.75</b>
<b>CHABLIS 1ER CRU VAN LIGNEAU FRANCE 2012</b>	<b>45.00</b>		
<b>POUILLY FUISSE CLOS REYSSIE BURGUNDY 2012</b>	<b>45.00</b>		
<b>PULIGNY MONTRACHET LES CHARMES GIRADIN</b>	<b>80.00</b>		
<b>BURGUNDY 2011</b>			

**BUBBLIES**

<b>PROSECCO BRUTT, STELLE DITALIA</b>	<b>27.50</b>		<b>5.25</b>
<b>BARON DE MARK CHAMPAGNE</b>	<b>42.00</b>		<b>10.00</b>
<b>TAITTINGER</b>	<b>55.00</b>		<b>BOLLINGER</b>
<b>SPEIAL CUVEE</b>	<b>65.00</b>		
<b>LAURENT PERRIER ROSE</b>	<b>62.00</b>		

**ROSE**

<b>PINOT GRIGIO BLUSH VIA NOVA ITALY</b>	<b>25.20</b>	<b>16.80</b>	<b>5.90</b>
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**RED**

<b>MERLOT 14 PRIMERA LUZ</b>	<b>23.00</b>	<b>15.00</b>	<b>5.90</b>
<b>RESERVE SHIRAZ, TOOMA RIVER, AUS.</b>	<b>26.00</b>		
<b>ARTISAN'S BLEND, AUS</b>	<b>28.00</b>	<b>18.70</b>	<b>6.50</b>

<b>MONTEPULCIANO D'ABRUZZO ITALY</b>	<b>29.00</b>		
<b>ROJA RESERVE SPAIN</b>	<b>30.00</b>	<b>20.00</b>	<b>7.00</b>
<b>COTE DU RHONE 2014</b>	<b>33.00</b>		
<b>ALEEGORY PINOT NOIR WEST AUSTRALIA</b>	<b>35.00</b>	<b>23.30</b>	<b>8.20</b>
<b>ZIFANDEL, SABASTIANI CALIFORNIA</b>	<b>35.00</b>		
<b>CHATEAU MONTAIGUILLON ST.EMILLION FRANCE</b>	<b>40.00</b>		
<b>MC. LAREN VALE GRENACHE AUSTRALIA</b>	<b>40.00</b>		
<b>CHATEAU GAUDIN, PAUILLAC BORDEAUX FRANCE</b>	<b>48.00</b>	<b>32.00</b>	<b>11.20</b>
<b>BAROLO PRUNOTTO, ITALY</b>	<b>60.00</b>		
<b>GEVERY CHAMBERTIN LES EVOCELLES</b>	<b>70.00</b>		

**INDIENNE MYTH**

