

starters

(allergens key at end of menu)

Paneer Pinwheel (D) <i>Paneer puff samosa, sweet potato chaat, coriander pesto</i>	£4.95
Trio of Tikki <i>Potato stuffed with sweetcorn, mixed vegetable & beetroot, apple slaw, lentil salad, mixed leaves & Chutneys</i>	£5.95
Ghobi aur chukander ki potli (E) <i>Cauliflower, potato & beet parcel, spiced herbs, spring roll pastry</i>	£5.50
Seabass Amritsari (M) <i>Sea bass, carom seeds, coriander, chickpea flour</i>	£7.25
Makali Fry <i>Calamari, cobra beer, refined flour, rice flour, lime juice, chilli flakes, black pepper</i>	£7.25
Jheenge and nashpati ki potli <i>Prawns, chilli flakes, coriander, lemon juice, avocado, honey, sweet chilli chutney</i>	£7.50
Salmon teen terah ki <i>Basil marinated tandoori salmon, panfried cheetinad salmon, lemon & fennel salmon cannelloni, chutney, lime pickle, house salad</i>	£8.50
Karara Kekda (M,G) <i>Soft shell crab, ginger, garlic, semolina flour, apple, celery, mayonnaise</i>	£9.95
Batak ki chuski <i>Garam masla confit duck leg, cognac marinated duck breast, plum & duck springroll, orange emulsion, beet & corn salad</i>	£7.95
Ballotine of chicken & foie gras <i>Tandoor roasted chicken & fenugreek foie gras ballotine, crunchy hazelnut, honey dressing, chicken liver croquet, fig & pinot noir chutney</i>	£8.95
Keeme ki goliya <i>Lamb mince, mint, cardamom, onions, ginger, garlic</i>	£6.50

starters from the tandoor

Tandoori pomfret (M) <i>Pomfret, mint, coriander, green chilli, carom seeds, ginger, garlic, onion, lemon juice</i>	£7.25
Reshmi murgh kebab (N,D) <i>Chicken supreme, ginger, garlic, olive oil, soft cheese, almond paste, coriander, cardamom, fenugreek, home ground garam masala</i>	£6.95
Boti Kebab <i>New Romney lamb, jaggery, raw papaya, olive oil, mint, chilli flakes, home ground spices</i>	£7.50

main courses

- Pork loin & chilli and garlic sausage vindalho** **£11.95**
Vindalho - pronounced vinyush de alyoosh is a traditional Portuguese / Goan curry The Portuguese classically pickled the pork in wine vinegar and garlic, hence the name. Our pork is organically sourced from Studdal Pork Farm
- Ghee roast baby goat** **£13.50**
KeBaby goat pan roasted in clarified butter with ginger, garlic, dry kashmiri chilli, cloves, fennel star anise, curry leaves served with roti pancakes
- Awaadhi Lamb shank** **£16.50**
Lamb shank cooked on a slow fire using the dum style of cooking and rich spices like cardamom, Kashmiri chilli & saffron
- Saag wala lamb rack** **£12.95**
Lamb rack cured with raw papaya an Jaggery cooked medium rare in a tandoor and finished in a pan with broccoli, green beans, spinach and spring greens mash. Ginger and fenugreek flavours. Our lamb is sourced from Nonington, Kent
- Narangi Murgh Makhani (D. N)** **£11.95**
Rich & creamy tomato based curry with cashew nuts & orange, intense flavours of cardamom, fenugreek, garlic and sweetened by honey and jaggery
- Ghar ka murg** **£10.95**
Traditional home style Chicken curry cooked with Indian onions, tomato, ginger garlic, and whole spices
- Kolahpuri murgh** **£11.50**
Chicken pieces cooked with poppy seeds, sesame seeds, caraway seeds, fresh coconut, bedgi whole dry chillies, ginger garlic & nutmeg
- Chingri malai curry (M)** **£13.50**
Marinated Prawns cooked with Indian onions, mustard seeds, ginger garlic, mustard oil, raisins, green chillies & coconut milk. A favourite dish from kolkata
- Goan green monkfish (M)** **£18.95**
A classic dish from goa, mint, coriander & curry leaves marinated monkfish cooked with coconut, green chillies, ginger, coconut milk Carom seed tempering & tangy flavours
- Hydrabadi red snapper (N, D)** **£14.95**
Marinated red snapper cooked with poppy seeds, fennel, cumin, turmeric, Kashmiri chili, finished with saffron infused yoghurt. A popular dish from the city of nawabs (royals)
- Seafood and vegetable kerala style stew** **£13.50**
A mix shellfish & seafood kerala style stew with mustard tempering, indian onions, ginger, green chillies & coconut milk
- Khumani Kofta (N, D)** **£13.50**
Potato & paneer dumplings stuffed with apricot & raisins cooked in rich & creamy cashewnut and tomato gravy. Flavours of cardamom, dried fenugreek and sweetened with honey & jaggery

side dishes

Panchmel ki daal	£4.95
<i>Five types of Indian lentil cooked together with cumin and garlic tempering</i>	
Mumbai ke aloo (M)	£4.95
<i>New potatoes cooked with onion and tomato and panchpuran tempering</i>	
Tandoori baigan	£4.95
<i>Smoked aubergine cooked with green peas, tomatoes, ginger, garlic and cumin tempering</i>	
Khatti Bhindi (M)	£4.95
<i>Okra cooked in mustard oil and raw mango powder, carom seed tempering</i>	
Matar Paneer (D)	£4.95
Peas & paneer cooked in a tomato and onion based gravy with cumin tempering	
Punjabi Chole	£4.95
<i>Tea infused chickpeas cooked in a tangy tomato & onion sauce, five spice tempering</i>	
Achari jackfruit	£4.95
Young jackfruit cooked with pickling spice tempering	

rice

Dehradun aged steamed basmati rice	£2.80
Organic brown basmati	£3.50
Coconut rice (organic brown rice with coconut, ginger curry leaf and mustard)	£4.50
Jeera, saffron & peas pulao	£3.25

bread

Roti (G)	£2.25
Naan (G)	£2.65
Garlic & coriander (G)	£2.80
Jaggery & coconut naan (G)	£3.50
Cheese & chili naan (G)	£3.50
Sundried tomatoes & mint naan (G)	£3.50
Masala paneer naan (G)	£3.50
Apricot & ginger naan (G, S)	£3.50
Keema and mint naan (G)	£3.50

accompaniments

Mini gourmet popadums with chutneys	£3.50
Boondi Raita (D)	£2.50

D=Dairy N= Nuts E=Eggs M=Mustard C=Celery S=Sulphites
G=Gluten