

Starters from tandoor

Lamb galouti kebab (N) £7.50

Galouti kebab is a traditional Awadhi recipe popular in Lucknow. The word 'Galouti' or 'Galawati' means 'melt in the mouth'. Lamb mince marinated with raw papaya, garam masala, almond and gram flour, shallow fry in a tawa pan.

Minted lamb boti kebab £7.95

New Romney lamb, jaggery, papaya, olive oil, mint, home ground spices.

Tandoori venison £8.50

Venison, red wine, thyme, cardamom, chocolate infused sauce.

Orange & cointreau duck kebab £7.50

Duck breast marinated with honey, ginger, Cointreau. Plum chutney, beet root salad.

Murg malai tikka (D,N) £6.95

supreme of chicken with ginger, garlic, green chilli, cream-cheese, coriander-stem, cashew and cardamom. Carrot and coriander slaw.

Chicken gandhoraj £6.95

Chicken thighs, kaffir lemon, coriander, green chilli, chat masala.

Tandoori ajwaini jumbo prawn 1 Piece-£7.95 or 2 piece- £12.95

Jumbo prawns marinated with Kashmiri chilli paste, Bengal lemon, ginger, garlic. channa chaat.

Sweet corn kebab £6.50

Sweet corn, green chilli, mixed pepper, date, and tamarind chutney.

All our tandoori dishes are specially treated with charcoal and different woods to give you the ultimate Smokey flavour to enhance your aromatic sensation and taste.

Pundit special starters

- Pav-Bhaji (G)** **£6.50**
Mixed vegetable mashed and cook with plum tomato, garam masala, ginger, garlic served with toasted bun.
- Goat cheese tart (G,D,N)** **£6.50**
Organic goat cheese, puff pastry, honey, candy pine nuts, onion marmalade, masala balsamic.
- Seabass Amritsari** **£7.95**
Marinated seabass, chilli flakes, carom seed, rock salt, chick pea flour
- Fish fry (G)** **£7.50**
Kolkata style fried fish, raw mango, mint coriander, bread crumb.
- A Prawn salad** **£8.50**
Prawn, avocado, tomato, pomegranate, Indian chutneys.
- Softshell crab (M, G)** **£9.95**
softshell crab, ginger, garlic, rice flour, semolina, mustard oil. Papaya and coconut salad.
- Chicken chennai (D) (Hot)** **£7.50**
deep fried chicken, chilli, lemon, mustard seed, curry leaves, yoghurt.
- Mille-feuille of onion bhaji.** **£6.95**
Onion, spinach, and potato rosti, sweet potato, mango, and ginger chutney.

Main courses

Pork loin, chilli & garlic sausage vindaloo (V Hot) £12.50

Vindaloo - 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 Goat (Hot) £14.50

Goat pan roasted in clarified butter with ginger, garlic, dry Kashmiri chilli, cloves, fennel star anise, curry leaves.

Kashmiri Lamb Rogan Josh (Medium Hot) £12.95

Tender Lamb cooked on a slow fire using the dum style of cooking and rich spices like cardamom, Kashmiri chilli, mint & saffron.

North Indian Rajma Gosht (Medium Hot) £13.50

Lamb pieces cooked with red kidney beans, Indian onions, peppers, tomatoes, coriander.

Ghar ka Murg £11.95

Traditional home style Chicken curry cooked with Indian onions, tomato, ginger garlic, and whole spices

Kori Gassi (Hot) £12.50

Mangalore style chicken curry with dry chilli, sesame seed, tamarind paste, coconut, curry leaves, black pepper.

Shahi Chicken (N,D) £13.95

Grilled chicken breast cooked with almond, cashew, poppy seed, melon seed. garam masala, yoghurt.

Macher Jhol £11.50

A fish dish from Kolkata, Shallow fry Pungas tomato, onion, garlic, green chilli, potato, baby aubergine, fresh coriander.

Kerala style monk and prawn duo (Medium Hot) £18.95

Monk fish and prawn cooked together with ginger, chilli, onion, coconut milk.

Seafood Balchao (Hot) £14.50

Balchao is a fiery dish from Goa (in coastal western India) which is almost like a pickle. Mixed seafood cooked with onion, tomato, dry chilli, mustard, clove, cinnamon, vinegar.

Achari Salmon. £17.95

Marinated salmon with panch pooron, raw mango, ginger, annar dana powder.

Vegetable Malai Kofta(D,N) £11.95

Potato & vegetable dumplings cooked in rich & creamy cashew and tomato gravy. Flavours of cardamom, dried fenugreek.

SIDES

Kashmiri dum aloo(D,N) **£5.95**

Potato, Kashmiri chilli, yoghurt, cashew nut, fennel, asafoetida.

Paneer do pyaza (D) **£6.95**

Cottage cheese, Indian onion, tomatoes, shallot.

Panjabi daal makhni (D) **£5.95**

Red kidney beans, Urad dall, methi, plum tomato, butter, cream.

Panchmel ki daal **£4.95**

Five types of Indian lentil cooked together with cumin and garlic tempering.

Bagara Baigan(N) **£5.95**

Bagara Baingan is a popular Hyderabadi dish. Fried eggplants with coconut, sesame seeds,peanut and tamarind.

Lahsuni bhindi **5.95**

Okra, garlic, onion, cumin, mango powder, garam masala.

Mixed vegetable korma.(D,N) **£5.95**

Green beans, cauliflower, carrot, peas, potato, poppy seed, coconut.

Channa Masala **£5.95**

Tea infused chick peas, tangy tomato, onion sauce, black pepper, garam masala.

Rice

Dehradun aged steamed basmati rice	£3.00
Organic brown rice	£3.95
Jeera and peas pulao	£3.50
Lemon rice (N)	£3.95
Coconut rice (organic brown rice with coconut, ginger curry leaf and mustard)	£4.95

Breads (G)

Plain naan	£2.50
Garlic & coriander naan	£2.95
Cheese and chilli naan	£3.50
Coconut and jaggery naan	£3.50
Apricot and ginger naan	£3.50
Keema & mint naan	£3.50
Tandoori Roti	£2.50

Accompaniments

Mini gourmet poppadum with chutneys(G)	£3.95
Cucumber & annar Raita (D)	£3.50
Indian salad. Tomato, onion, cucumber, chat masala, lime.	£3.50