

## STARTERS

### Sev batata puri (D, G)

Wheat crisps topped with lentil potato mix, gram flour straws and chutneys

### Palak patta chaat (D)

Fried baby spinach, yoghurt, date and tamarind chutney

### Badami muttar tikki (D, G)

Almond crumbed green pea cakes, spiced chickpea

### Patrani macchi (F, M)

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

### Lasooni kali mirch ka prawn\* (C, M)

Griddled prawns, garlic, peppercorn

### Karara kasundi soft shell crab (C, G, M)

Kasundi mustard

### Chukunder scallops\* (C, M\*)

Grilled scallops, pestle pounded coarse spices, beetroot chutney

### Guineafowl dakshini

Strips of Guineafowl, onion, curry leaf

### Chicken kempu bezule (D, E, M)

Spicy battered chicken, green chilli splits

## VEGETARIAN

### Khumb palak (D)

Tempered spinach, mushroom

### Ambi bhindi (S, M)

Okra, raw mango, dry mango cumin droplets

### Baingan bharta

Smoked aubergine mash, cumin, chilli, coriander leaves

### Paneer khatta pyaz (D)

Cottage cheese, pickled shallots

### Bhojpuri chonkha subzi

Melange of seasonal vegetables

### Edamame gobi

Cauliflower florets, edamame beans, onion, tomatoes

### Potato roast\*

Roasted baby potatoes, garlic, spices

## SEAFOOD

### Kerala halibut curry\*\* (F)

Coconut, red chillies, tamarind

### Masala seabass\* (D, F)

Pan fried Chilean seabass, spinach, mushroom

### Prawn simla mirch (C)

Black tiger prawns, roasted bell pepper

### Seafood platter (C, D, F, G, M\*, M)

Ajwaini jhinga, grilled scallop, karara soft shell crab, methi mahi tikka

## CHICKEN, LAMB, GAME

### Chicken tikka makhani (D)

Chargrilled chicken thigh, creamy butter sauce

### Chicken xacuti \*\*

Chicken thigh, coconut, spices

### Chicken dum biryani (D)

Cooked with spices layered with basmati rice

### Nalli roganjosh (D, G)

Braised lamb shank, aromatic spices, saffron

### Imliwali bathak\*

Duck breasts, tamarind, green peppercorn

### Chilli milli venison\*\*

Strips of venison fillet, onion, tomato, ginger, spices, chilli

## FROM THE CLAY OVEN

### Triveni paneer tikka (D, M)

Trio of cream, red chilli & coriander- mint flavoured chargrilled homemade cottage cheese

### Achari chicken tikka (D, M)

Corn fed chicken supreme, pickling spices

### Nilgiri seekh kebab\*\* (D, M)

Skewered minced lamb kebabs, green herbs

### Methi mahi tikka (F, M)

Monk fish, fenugreek, green chilli, ginger

### Ajwaini jhinga (D, C, M)

'King' prawns, thymol seeds, yoghurt

### Tandoori chicken (D, M)

Half a spring chicken, yoghurt, spices

### Adraki lamb chops\* (D, M)

Ginger flavoured

### Kebab platter (D, C, M)

Tandoori chicken, nilgiri seekh kebab, ajwaini jhinga, achari chicken tikka

## ACCOMPANIMENTS

### Fluffy steamed rice

### Cranberry pulao (D)

### Naan (D, G)

### Tandoori roti (G)

### Laccha paratha (D, G)

### Garlic naan (D, G)

### Peshawari naan (D, G, N)

### Mint paratha (D, G)

### Cucumber and mint raita (D)

### Plain yoghurt (D)

### Kachumber salad

Cucumber, onions, tomatoes tossed with lemon juice, fresh coriander

ALL PRICES INCLUDE VAT AND ALL CHARGES.  
WE HAVE A NO TIPPING POLICY

\* Denotes spicy dish. Some of our dishes may contain traces of, crustaceans (C), dairy (D), eggs (E), fish (F), gluten (G), mustard (M), molluscs (M\*), nuts (N), sesame (S)  
We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food • Please check with staff for any other allergens.