

STARTERS

Sev batata puri (G, D)

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

Palak patta chaat (D)

Fried baby spinach, yoghurt, date and tamarind chutney

Badami muttar tikki (G, D)

Almond crumbed green pea cakes, spiced chickpea

Patrani macchi (F, M)

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

Teen mirch ka prawn* (C, M)

Griddled prawns, pink, black, green peppercorn

Karara soft shell crab (E, C)

Coriander, mint, chilli

Khada masala scallops* (M*)

Grilled scallops, pestle pounded coarse spices

Guineafowl dakshini

Strips of Guineafowl, onion, curry leaf

Tala murg (E, M)

Spicy battered chicken, green chilli splits, curry leaf

VEGETARIAN

Wadi bhutta palak (G, D)

Lentil buttons, corn kernels, spinach, golden garlic

Bhindi singada (S, M)

Okra, water chestnut

Baingan bharta (D)

Smoked aubergine mash, cumin, chilli, coriander leaves

Paneer khatta pyaz (D)

Cottage cheese, pickled shallots

Chonkha subzi (N, D)

Melange of seasonal vegetables

Adraki gobi (D)

Cauliflower florets, onion, tomatoes, garlic

Potato roast*

Roasted baby potatoes, ginger, lime, spices

SEAFOOD

Kerala halibut curry** (F)

Coconut, red chillies, tamarind

Masala seabass* (D, F)

Pan fried Chilean seabass, spinach, mushroom

Prawn hara pyaz ka (C)

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

Seafood platter (D, E, C, M*, F, M)

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

CHICKEN, LAMB, GAME

Chicken tikka makhani (D)

Chargrilled chicken thigh, creamy butter sauce

Dhania murg ** (N, D)

Chicken thigh, coriander seeds, aromatic sauce

Chicken dum biryani (D)

Cooked with spices layered with basmati rice

Tandoori raan (D, M)

Braised lamb shank, cinnamon, black cumin, vinegar

Imliwali bathak*

Duck breasts, tamarind, green peppercorn

Venison roast

Strips of venison fillet, onion, tomato, ginger, spices, and coconut slivers

FROM THE CLAY OVEN

Peeli mirch paneer soola (D, M)

Yellow chilli, chargrilled homemade cottage cheese

Tulsi chicken tikka (D, M)

Corn fed chicken supreme, sweet basil

Seekh kebab** (D, M)

Skewered minced lamb kebabs

Mahi tikka (D, F, M)

Monk fish, green chilli, ginger

Ajwaini jhinga (D, C, M)

'King' prawns, yoghurt, thymol seeds

Tandoori chicken (D, M)

Half a spring chicken, yoghurt, spices

Adraki lamb chops* (D, M)

Ginger flavoured

Kebab platter (D, C, M)

Tandoori chicken, seekh kebab, ajwaini jhinga, tulsi chicken tikka

ACCOMPANIMENTS

Fluffy steamed rice

Saffron pulao (D)

Naan (G,D)

Tandoori roti (G)

Laccha paratha (G,D)

Garlic naan (G,D)

Peshawari naan (N,G,D)

Mint paratha (G,D)

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 nuts (N), eggs (E), mustard (M), crustaceans (C), molluscs (M*), sesame (S), fish (F), dairy (D) and gluten (G)
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.