

STARTERS

- Sev batata puri (D, G)**
Wheat crisps topped with lentil potato mix, gram flour straws and chutneys
- Kacche kele ananas tikki (G)**
Raw banana cakes, pineapple hearts
- Palak patta chaat (D)**
Fried baby spinach, yoghurt, date and tamarind chutney
- 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, M)**
Kasundi mustard
- Adraki muttar scallop*(M*)**
Grilled Ginger marinated scallops, garden peas mash
- Guineafowl dakshini**
Strips of Guineafowl, onion, curry leaf
- Chicken kempu bezule (D, E, M)**
Spicy battered chicken, green chilli splits

VEGETARIAN

- Bhuna lasooni Palak (D)**
Shredded spinach, spring onion, garlic
- Ambi bhindi (S, M)**
Okra, raw mango, dry mango cumin droplets
- Bagara Baingan (S, M, N)**
Baby aubergine, sesame, peanut gravy
- Paneer khatta pyaz (D)***
Cottage cheese, pickled shallots
- Subzi triveni**
Melange of colocasia, mange tout, broccoli
- Edamame gobi**
Cauliflower florets, edamame beans, onion, tomatoes
- Tawa bombay aloo**
Baby potato, chilli, garlic, spices
- Dhaba di Dal (D)**
Slow cooked black lentil

SEAFOOD

- Fish moilee*(F)**
Halibut, coconut gravy
- Masala seabass* (D, F)**
Pan fried Chilean seabass, spinach, mushroom
- Prawn simla mirch (C)**
Black tiger prawns, roasted bell pepper
- Seafood platter (D, C, M*, F, M)**
Ajwaini jhinga, grilled scallop, karara kasundi 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
- Karachi kadai gosht**
Spiced diced lamb, bell peppers
- 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
- Gongura murg tikka (D)**
Chargrilled chicken supremes, sorrel leaves
- Gilafi seekh kebab (D)**
Chargrilled skewered minced lamb, bell peppers
- 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, gilafi seekh kebab, ajwaini jhinga, gongura murg tikka

ACCOMPANIMENTS

- Fluffy steamed rice**
- Gucchi pulao (D)**
Basmati, morels
- Naan (D, G)**
- Tandoori roti (G)**
- Laccha paratha (D, G)**
- Garlic naan (D, G)**
- Peshawari naan (D, G, N)**
- Mint paratha (D, G)**
- Karonda 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, crustaceous (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.