

**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
- Hara channa kebab**  
Spiced green chickpea cakes
- Patrani macchi (F)**  
Lemon sole steamed in a banana leaf with coriander, chilli and coconut
- Peri peri jhinga (C, M)**  
Griddled black tiger prawns, chilli, vinegar
- Karara kasundi soft shell crab (C, MUS, E, G)**  
Kasundi mustard
- Adraki muttar scallops\* (M)**  
Grilled ginger marinated scallops, garden peas mash
- Guineafowl dakshini (G)**  
Strips of Guineafowl, onion, curry leaf
- Chicken kempu bezule (D, E)**  
Spicy battered chicken, green chilli splits

**VEGETARIAN**

- Miloni saag (D)**  
Spinach, fenugreek leaves, spring onions, dill
- Bhindi singada (S, MUS)**  
Okra, chestnuts
- Bharwan baingan (N)**  
Stuffed baby aubergine, mixed fruit and nuts
- Paneer khatta pyaz (D)\***  
Cottage cheese, pickled shallots
- Tawa tofu subzi (SY)**  
Griddled melange of vegetables, tofu
- Gobi methi muttar**  
Cauliflower florets, fenugreek leaves, garden peas,
- Bombay aloo\***  
Baby potato, chilli, garlic, spices

**SEAFOOD**

- Dakshini fish curry\*(F, MUS)**  
Seabream, mango, coconut curry, mustard
- Masala seabass\* (D, F)**  
Pan fried Chilean seabass, spinach, mushroom
- Prawn simla mirch (C)**  
Black tiger prawns, roasted bell pepper
- Seafood platter (C, D, M, F, MUS, S)**  
Ajwaini jhinga, grilled scallop, spiced crab claw flakes, 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, G)**  
Cooked with spices layered with basmati rice
- Railway lamb curry (G)**  
Slow cooked diced lamb, potatoes
- Imliwali bathak\***  
Duck breasts, tamarind, green peppercorn
- Chilli milli venison\*\***  
Strips of venison fillet, onion, tomato, ginger, spices, chilli

**FROM THE CLAY OVEN**

- Ambi paneer tikka (D, MUS)**  
Chargrilled cottage cheese, pickled mango
- Kyberli chicken tikka (D, MUS)**  
Corn fed chicken supreme, gram flour, spices
- Nilgiri seekh kebab\*\* (D, MUS)**  
Skewered minced lamb kebabs, green herbs
- Methi mahi tikka (F, MUS)**  
Monk fish, fenugreek, green chilli, ginger
- Ajwaini jhinga (D, C, MUS)**  
'King' prawns, thymol seeds, yoghurt
- Tandoori chicken (D, MUS)**  
Half a spring chicken, yoghurt, spices
- Adraki lamb chops\* (D, MUS)**  
Ginger flavoured
- Kebab platter (D, C, MUS)**  
Tandoori chicken, nilgiri seekh kebab, ajwaini jhinga, Khyberli chicken tikka

**ACCOMPANIMENTS**

- Fluffy steamed rice**
- Gucci onion pulao (D)**  
Morel, onion, basmati rice
- 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, crustaceous (C), dairy (D), eggs (E), fish (F), gluten (G), mustard (MUS), molluscans (M), nuts (N), sesame (S),soya (Sy)  
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.