

STARTERS

Sev batata puri (G, D)

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

Palak patta chaat (D)

Crispy fried baby spinach, yoghurt, date and tamarind chutney

Bharwan aloo tilwali (G, D, S, M)

Sesame coated stuffed potato barrels

Chilli milli kebab (G)

Spiced vegetable cakes wrapped around a bullet chilli

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

Ambi soft shell crab (E, C, M)

Mango ginger, raw mango salad

Khada masala scallops* (M*)

Grilled scallops, pestle pounded coarse spices

Hara bater (D, M)

Grilled quail, coriander, mint, curry leaf, quail mince stuffed baby red pepper.

VEGETARIAN

Wadi bhutta palak (G, D)

Lentil buttons, corn kernels, spinach, golden garlic

Bhindi amchuri (S, M)

Okra, mango powder

Baingan bharta (D)

Smoked aubergine mash, cumin, chilli, coriander leaves

Paneer khatta pyaz (D)

Cottage cheese, pickled shallots

Chonkha subzi (D)

Stir-fried water chestnuts, beans, carrot, garden peas, bell peppers

Adraki gobi (D)

Cauliflower florets, onion, tomatoes, garlic

Potato roast*

Roasted baby potatoes, ginger, lime, spices

Dal makhani (D)

Black lentils, tomato, butter, cream

Tadka dal

Tempered yellow lentils

SEAFOOD

Kerala Halibut curry** (F)

Coconut, red chillies, tamarind

Masala seabass* (D, F)

Pan fried chilean sea bass, 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, ambi soft shell crab and kasundi monkfish

CHICKEN, LAMB, GAME

Chicken tikka makhani (D)

Chargrilled chicken thigh, creamy butter sauce

Chicken kolhapuri**

Chicken thigh, roasted coconut, kashmiri chilli

Chicken dum biryani (D)

Cooked with spices layered with basmati rice

Tandoori raan (D, M)

Braised lamb shank, cinnamon, black cumin, vinegar

Salli boti (G)

Lamb, apricot, jaggery, tomato, vinegar, straw potatoes

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

Kadipatta chicken tikka (D, M)

Corn fed chicken supreme, curry leaf

Seekh kebab** (D, M)

Skewered minced lamb kebabs

Kasundi monkfish (D, F, M)

Mustard from Calcutta

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, kadipatta 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.