











## Small plates

<b>Palak chaat</b> 	6
Spinach fritters drizzled with yoghurt, tamarind and mint chutney	
<b>Gol gappe</b> 	5
Crispy pastry filled with chutneys, spicy potatoes and mint water	
<b>Fish pakoda</b>	8
Fish fillets battered in homemade spice mix served with mint chutney	
<b>Hara bhara kebab</b> 	7
Potato, spinach and pea cutlets served with mint dip	
<b>Samosa chaat</b> 	6
Homemade samosa topped with sweet yoghurt, mint and tamarind	
<b>Aloo tikki</b> 	7
Handmade spiced potato and pea patties	
<b>Chicken tikka samosa</b>	7
Chicken tikka and a hint of cheese in a pastry shell	
<b>Chicken tikka bao</b>	8
An Indian twist to a classic bao filled with chicken salad	
<b>Paneer tikka bao</b> 	7
An Indian twist to a classic bao filled with paneer salad	

<b>Tandoori broccoli</b> 	8
Chargrilled florets marinated in cheese and cardamom	
<b>Ajwaini salmon tikka</b>	10
Salmon marinated in spiced yoghurt, seasoned with carom seeds	
<b>Lamb chops</b>	10
Chargrilled lamb chops in a ginger-garlic marinade	
<b>Malai artichoke</b> 	8
Artichoke marinated in cream and yoghurt	
<b>Pudhina paneer tikka</b> 	9
Indian cheese cubes marinated in mint and yoghurt	
<b>Tandoori chicken tikka</b>	10
Succulent pieces of chicken in pickle and yoghurt marinade	
<b>Bharva aloo</b> 	8
Potatoes stuffed with crispy hash and nuts	
<b>Lamb seekh kebab</b>	9
Spiced minced lamb kebab flavoured with cumin and coriander	
<b>Lehsuni tandoori prawns</b>	13
King prawns in garlic and garam masala marinade	

<b>Dilli daal makhani</b> 	9
Black lentils, ginger and garlic, slow-cooked overnight finished with with cream and butter	
<b>Paneer lababdar</b> 	10
Homemade Indian cottage cheese cubes cooked in onion and tomato gravy with chilli and coriander seeds	
<b>Malai kofta</b> 	10
Potato and paneer dumplings cooked in rich, silky tomato sauce	
<b>Chana masala</b> 	9
Chickpeas cooked in the traditional Delhi style	
<b>Palak paneer</b> 	11
Homemade cottage cheese cooked in a fresh spinach gravy	
<b>Mixed veg</b> 	9
Seasonal vegetables cooked with tomato, ginger and homemade spices	

## Mains

<b>Butter chicken</b>	12
Charred chicken cooked in creamy tomato sauce seasoned with fenugreek	
<b>Lamb rara</b>	13
Diced lamb and mince cooked in a thick brown onion sauce	
<b>Palak lamb</b>	14
Tender lamb pieces cooked in a fresh spinach gravy	
<b>Kadai chicken</b>	12
Tossed with peppers in a thick onion tomato sauce	
<b>Prawn masala</b>	13
Cooked in a spicy onion and tomato gravy and seasoned with homemade spice blend	
<b>Lamb nihari</b>	17
Slow cooked lamb shank in an aromatic ginger and fresh chilli gravy	

## Biryanis

**Jackfruit biriyani (ve)** 12  
Jackfruit layered between aromatic basmati rice flavoured with rose water

**Saffron subz biriyani**   
Seasonal vegetables layered between aromatic basmati rice flavoured with rose water

**Dum murg biriyani** 14  
Chicken cooked with basmati rice, saffron, mint and garam masala

**Lamb dum biriyani** 16  
Tender lamb cooked with basmati rice, saffron, mint and garam masala

## Accompaniments

All breads are freshly cooked in a clay oven tandoor

<b>Naan</b>	<b>Plain/Butter/Garlic/Cheese</b>	3/4/4/5
	Plain flour bread	
<b>Parantha</b>	<b>Laccha/ Pudhina (mint)/Mirchi (chilli)</b>	4/4/5
	Flakey crusted whole wheat bread	
<b>Roti</b>	<b>Tandoori roti</b>	3
	Wheat flour bread	

<b>Pilau rice</b>	4
Saffron basmati rice	
<b>Plain basmati rice</b>	3
Steamed basmati rice	
<b>Papad and chutney tray</b>	5
Indian crisps served with a trio of chutneys	

<b>Makhani chips</b>	5
Pomegranate and mint raita	3
Paneer tikka salad	6
Chicken tikka salad	7
Garden green salad	4
Lachcha onion salad	2

## Sparkling wines

**Ceradello Prosecco (organic) - Veneto, Italy**  
Single estate organic Prosecco  
**Champagne Serveaux Carte d'Or Brut - Champagne, France**  
Stunning small family grower Champagne

**125ml** **Bottle**

6.75 31.00  
60.00

## White wines

**Da Vero Biologico Catarratto (organic) - Sicilia, Italy**  
Sicilian speciality, a great alternative to Pinot Grigio  
**Vila Nova Vinho Verde - Vinho Verde, Portugal**  
One of the most popular, smooth & fruity whites around  
**Diez Siglos Sauvignon Blanc Ecológico - Rueda, Spain**  
Fresh & zesty, as you'd expect from a great Sauvignon  
**Sileni Pinot Gris - Hawkes Bay, New Zealand**  
Ripe, peachy and perfect for exotically flavoured dishes  
**Teliani Khikhvi - Kakheti, Georgia**  
Super rare & interesting dry white, Georgia's answer to Albarino

**175ml** **Bottle**

6.75 24.00  
7.75 27.50  
8.00 29.00  
32.00  
35.00

## Rosé & Orange wines

**Casal Mendes Rosé - Vinho Da Mesa, Portugal**  
Soft, fruity and easy drinking  
**Château l'Ermite d'Auzan Rosé, AOP Costières de Nîmes (Organic & Biodynamic) - Rhône, France**  
Pure, refined and sustainable pale dry pink  
**Dye Bleeding Grenache Gris (Orange wine) - Paarl, South Africa**  
Limited release, outstanding orange - great flavour & texture

**175ml** **Bottle**

6.75 24.00  
9.00 32.00  
9.75 36.00

## Red wines

**Terra Boa Tinto - Beiras, Portugal**  
A brilliant blend that delivers generous fruitiness  
**Uva Non Grata Gamay - Beaujolais, France**  
Bright & juicy Beaujolais, really easy drinking  
**Turno de Noche Malbec - Mendoza, Argentina**  
High energy red with stunning aromas and rich, deep fruit  
**I Monili Primitivo - Puglia, Italy**  
Delivers the hallmarks of prime Primitivo, luscious dried berry flavours  
**Teliani Saperavi Kakheti, Georgia**  
An undiscovered Georgian gem, dark yet vibrant & fresh

**175ml** **Bottle**

6.75 24.00  
8.00 29.00  
9.00 31.00  
32.00  
35.00

## Gins

**Hapusa Himalayan dry gin** 4.75  
Packed with tumeric, almonds and ginger  
**Jaffa Cake gin** 4.50  
Distilled with orange peel, cocoa powder and Jaffa Cake  
**Love Delhi Indian gin** 4.50  
Brimming with tropical mango and a burst of pomegranate  
**Stranger & Sons - Goa, India** 4.75  
Aromatic gin with nutmeg, coriander seeds and black pepper  
**Greater Than - London Dry, India** 4.15  
With juniper, fresh lemon peel and a zing of ginger  
**Malfi Gin Rosa** 4.25  
With flavours of fresh citrus and grapefruit  
**Elderflower Gin** 4.95  
Naturally floral with hints of exotic fruits

## Cocktails

**Gulaabo** 9.00  
Rose, prosecco, rose gin  
**Mango mojito** 9.00  
Mango, mint, love Delhi gin  
**Chilli martini** 9.00  
Fresh chillies, berries, citron vodka  
**Basil gin sour** 9.00  
Fresh basil, lime, Hapusa gin  
**Coconut martini** 9.00  
Coconut cream, Malibu, vodka  
**Strawberry daiquiri** 9.00  
Strawberries, fresh lime, Havana 7 rum  
**Ginger rum sour** 9.00  
Fresh ginger, aquafaba, spiced rum  
**Espresso martini** 9.00  
Cold espresso, kahlua, vanilla vodka  
**Pomegranate spritz** 9.00  
Pama, prosecco, aperol  
**Pineapple margarita** 9.00  
Pineapple, lime, tequila

## Alcohol free cocktails

**Apple and strawberry virgin mojito** 5  
Apple juice, strawberry purée, mint  
**Flower power** 5  
Seedlip, apple juice, raspberries, lime  
**Very berry** 5  
Fresh berries, mint, lemonade  
**Secret garden** 5  
Seedlip, elderflower cordial, ginger ale, basil

## Soft

Homemade lemonade 2.5  
Steep Soda - orange, lime & cucumber, hibiscus lemonade 3  
Coke/Diet Coke/Sprite 3  
Fevertree tonic/light tonic/elderflower 3  
Juices - orange, apple, mango, lychee 3

## Lassi

Traditional yoghurt based Indian drink  
**Mango cardamom lassi** 4.75  
**Saffron pistachio lassi** 4.75