



STARTERS

CHICKEN PAHADI TIKKA £10.00

tandoori chicken breast tikka with fennel & coriander (d)

JACKFRUIT AND LOTUS ROOT KEBAB £8.00

with poppy seed and tomato chutney (ve)

PUNJABI SAMOSA £6.00

Two samosas with tamarind & coriander chutney (ve)(g) (add curried chickpeas for £2.50)

TANDOORI LAMB SEEKH KEBAB £9.75

Two pieces of lamb seekh kebab with coriander chutney & green salad (d) (4 pieces for £18.00)

GOAN STIR-FRIED SHRIMPS £10.50

Stir fry of shrimps with Goan spices (cr)

CHICKEN AND CHEESE FILLED NAAN £5.75

Naan filled with diced tandoori chicken & cheddar cheese (d)(g)(e)

MAINS

KARAHI PANEER £12.50

Karahi spiced paneer with peppers and onion (v)(d)

BENGALI SPICED BABY AUBERGINE CURRY £11.75

Bengali home-style curry of aubergines simmered in kasundi mustard sauce (ve)(m)

ALOO GOBHI £12.00

Punjabi home-style curry of cauliflower and potatoes with ginger and coriander (ve)

KERALA FISH CURRY £16.50

Keralan style fish curry with coconut and curry leaf (f)

WELSH LAMB ROGANJOSH £16.00

Kashmiri style roganjosh of Welsh lamb leg (d)

OLD DELHI BUTTER CHICKEN CURRY £15.00

Tandoori chicken tikka in rich tomato and fenugreek leaf sauce (d)(n-cashew nut)

LUCKNOWI CHICKEN BIRYANI £15.50

Lucknowi Nawab style biryani of chicken thighs with aged basmati rice and raita (d)

HYDERABAD SPICED LAMB BIRYANI £17.50

Traditional Hyderabad style biryani of lamb with aged basmati rice and raita (d)

SIDES

House Black lentils £5.50 (v)(d) | Curried Chickpeas £4.50 (ve) | Pilau rice £3.50 (ve) | Steamed Rice £3.00 (ve)

Turmeric & Lemon Rice £3.50 (ve)(m) | Hot garlic chutney £2.50 (ve)

BREADS

Tandoori Roti £2.50 (ve)(g) | Plain naan £3.00 (v)(g)(d)(e) | Potato stuffed paratha £3.50 (g)(d)(v)

Garlic & Coriander Naan £3.50 (g)(d)(e) | Peshawari Naan £5.50 (g)(d)(n)(e)(su)

DESSERT

MANGO SHRIKHAND (d) £4.50

GINGER TOFFEE PUDDING (g)(d)(e)(su) £4.75

(d)diary (n)nuts (e)egg (g)gluten (s)soya (su)sulphites (se)sesame (m)mustard (f)fish (cr)crustacean
(v)vegetarian (ve)vegan

