

APPETIZER

1. Samosa Chaat Veg/Meat 9.5

Triangular pastry parcels stuffed with spiced potatoes and veg or spiced lamb served with chickpeas and yoghurt dressing. MK-G(Wheat)

2. Aloo Special Chaat 9.5

Spiced potato cakes fried, served with chickpeas yoghurt and garnished with red onions. MK

3. Cheese Chilli Fry 9.9

Fried cheese n potato balls coated in a cornflower and pan-fried with bell pepper and onion. MK-G(WHEAT)

4. Veg Manchurian 9.9

Manchurian is a class of Indian Chinese dishes made by roughly chopping vegetables and deep-frying and then sautéing them in a sauce flavoured with soya sauce. G(WHEAT)

5. Garlic Chilli Chicken Tikka 11

Tender Chicken pieces marinated with garlic, chilli, yogurt, and mustard cooked in tandoor with aromatic spices MD-MK

6. Chicken Chilli Fry 11

Chicken strips coated in a batter of egg, garlic, ginger, and spices then deep fried. MK-E-G(WHEAT)

7. Jhinga Punjabi 12

Prawns dipped in a special batter and deep-fried. G(WHEAT)-C

8. Jhinga Kalamiri 12

Prawns stir-fried with shallots, crushed black pepper, pineapple, bell peppers, and scallion. C-MK

9. Veggie Platter (For Two) 16

An assortment of mixed vegetarian appetizers. (MD-G(WHEAT)-E

10. Kebab Mix (For Two) 18

Our chef's mix of tandoori meats. (MD-MK-C)

MAIN COURSE

Vegetable 17.9 | Chicken 19.9 | Lamb 19.9 | Prawn 22.5

Mild Dishes

11. Korma

A very mild sauce cooked with fresh cream and in-house nut paste MK-N(CASHEW)

12. Tikka Masala

Marinated Chicken or Lamb cooked in cream, spices and in-house nut paste MK-N(CASHEW)



Medium Dishes

13. Kozhi Varta

Traditional Kerala-style curry flavoured with coconut, spices and curry leaves.

14. Nariyal Masala

A curry from the south Indian coastal area, made from onion, tomato and spices, flavoured with grated coconut, mustard and curry leaves (MD)

15. Kadhai

A dish cooked in a sauce with shallots and bell peppers pounded garlic and tomatoes. MK-N(CASHEW)

16. Rogan Josh

A dish cooked in a tomato-based curry made with spices, onions, green peppers and tomato.

17. Bhuna

A dish cooked in a thick sauce with garlic, tomato and spring onion. (MK)

18. Palak

A dish cooked with spinach mixed with spices, tomatoes and a garlic and ginger paste. (MK)

19. Jalfrezi

A dish cooked in a tomato-based medium to hot sauce with chunky peppers and onions.

20. Balti

This dish is prepared in a pot with spices, garlic, ginger, and tomato.

21. Butter

A dish cooked using tandoori meat, fresh cream and cashew nuts in a butter sauce and onions. (MK-N(CASHEW))

22. Royal

A dish cooked with meat in a tomato-based creamy sauce, with peppers, cashew nuts and spices. (MK-N(CASHEW))

23. Shashlik

Meat marinated in spices and yogurt then cooked in a tandoor with onions, tomato, mushrooms and bell peppers. (MK)

Hot Dishes

24. Chettinadu

A South Indian-style dish prepared with our chef's special Chettinad hot spices in a sauce based on coconut milk.

25. Punjabi Garlic Chilli Masala

Sauce of green chillies, onions, tomatoes, peppers and lemon juice with garlic. A speciality from the region of Punjab.

26. Madras

A hot Sauce, well spiced, cooked with mustard seeds, fresh curry leaves, tomatoes and coconut milk. (MD)

27. Vindaloo

A very hot spiced sauce, cooked with tomato, potato, green chilli and flavoured with lemon.

VEGAN DISHES

Side 9.9 - Main 17.9

28. Palak Aloo

Potatoes cooked in flavored full of spinach.

29. Bombay Aloo

Potatoes cooked in onion and tomato sauce with a light touch of mixed spices.

30. Gobhi Aloo

Potato and cauliflower cooked in full of flavored spices and onion.

31. Tarka Daal

Yellow lentil flavoured with spices, garlic and cumin seeds.

32. Chana Masala

White chickpeas are cooked with gravy of onion, tomato, and spices.

33. Mushroom Matar

Mushroom and green peas are cooked in a gravy of onion, tomato, and spices.

VEGETARIAN MAIN COURSES

Main-18.9

34. Palak Paneer

Indian cottage cheese cooked with pureed spinach and finished with a touch of cream. (MK)

35. Kadhai Paneer

A dish cooked with Paneer in a sauce with shallots and bell peppers pounded garlic and tomatoes. (MK-N(CASHEW))

36. Paneer Labab Daar

Lababdar is a north Indian recipe along with nuts, cream, chopped bell pepper and onion. (MK-N(CASHEW))

37. Daal Makhani

Black lentils cooked with onions, tomato, cumin, butter and cream. (MK)

38. Shahi Paneer

In House made Paneer (cottage cheese), cooked in a creamy sauce with a spicy tomato blend. (MK - N(CASHEW))

39. Malai Kofta

North Indian dish featuring deep-fried paneer dumplings served in a rich and creamy cashew-based sauce. (MK-N(CASHEW))

40. Veg Kofta

Vegetable balls are made out of minced veggies and deep/shallow fried spices and then added to a tangy, creamy, spicy onion tomato base curry. MK-N(CASHEW)

BIRYANI

Basmati pilau rice cooked with sultanas, fresh peppers, tomatoes, onions, and mint served with a biryani sauce and raita. MK - N(Cashew)S

41. Veg Biryani 22.5

42. Chicken Biryani 23.9

43. Lamb Biryani 23.9

44. Prawn Biryani 25.9

RICE

All rice is long-grain basmati rice

Boiled Rice 4.2

Pilau Rice 4.9

Egg Fried Rice 5.5 (E)

Veg Pilau Rice 5.5

BREAD

Customers are welcome to customise their naan bread(s)

Plain Naan 4.2

MK - G(Wheat)

Garlic Naan 4.9

MK - G(Wheat)

Coriander Naan 4.9

'MK - G(Wheat)

Garlic Coriander Naan 5.2

MK - G(Wheat)

Peshwari Naan 5.5

MK - G(Wheat)- N(Almond)

Butter Naan 5.5

MK - G(Wheat)

Chapati 4.2

SUNDRIES

Extra Poppadom 4

Chips 4.5

Masala Chips 5.5

Raita 4.9 (MK)

Kachumber Salad 4.9

*Finely chopped cucumbers, tomatoes, onions, and carrots,
dressed with lime juice and spices.*

If you have any allergies or questions, please don't hesitate to ask your server.

ALLERGENS

**Gluten = G, Crustaceans = C, Eggs = E, Fish = F, Molluscs = M, Soyabeans = S,
Peanuts = P, Nuts = N, Milk = MK, Celery = CY, Mustard = MD, Sesame Seeds =
SS, Sulphites = SP, Lupin = L**

**A 10% service charge will be applied to groups of 6 or more
thank you for supporting our team!**