



RED WINE

RIOJA CRIANZA 10.5/38

Coto Mayor Crianza, Tempranillo/Garnacha, Rioja, Spain

Aged for depth, this Rioja offers red fruit, vanilla, and gentle oak notes in a smooth, balanced style.

RIOJA RESERVA 11.5/42

Coto Mayor Reserva, Tempranillo/Garnacha, Rioja, Spain

Complex and elegant, showing dark fruit, spice, and refined oak from extended aging in Rioja.

MERLOT 9.5/34

Lunae Merlot, Cotes de Duras, France

Soft and velvety with plum and subtle spice, hailing from the rolling hills of southwest France.

MALBEC 10/36

Killka Malbec, Mendoza, Argentina

Full-bodied and expressive with blackberry and chocolate, from the high-altitude vineyards of Mendoza.

CABERNET 9.5/34

Rayuela Cabernet Sauvignon, Colchagua Valley, Chile

Rich and bold with blackcurrant and hints of pepper, crafted in Chile's premium Colchagua Valley.

WHITE WINE

ALBARINO 10/36

Aveleda Alvarinho, Vinho Verde, Portugal

Refreshing with stone fruit and citrus, showcasing the coastal charm of northern Portugal.

VERDEJO 10.5/38

El Coto Verdejo, Rioja, Spain

Vibrant and aromatic with tropical fruit and a hint of herbs.

DOGAJOLO BIANCO 11.5/42

Dogajolo Tuscan Bianco, Tuscany, Italy

A blend of Chardonnay and Sauvignon Blanc, this wine is fruity and elegant with soft notes.

PINOT GRIGIO 9.5/34

Luigi Righetti Pinot Grigio, Venezia, Italy

Light-bodied and crisp, offering delicate pear and floral aromas.

SAUVIGNON BLANC 9.5/34

Uby Sauvignon Blanc, Gascony, France

Fresh and zesty with citrus and green apple notes.

SPARKLING WINE

A. ROBERT CLASSIQUE BRUT 65

Champagne, France The nose is redolent of yellow fruits and citrus with floral hints.

Well balanced, attractive and fruity. Creating a joyous whole which finishes fresh.

PROSECCO 12/44

La Marca Prosecco Spumante, Veneto, Italy

Delicate bubbles with crisp apple and floral notes, a lively sparkling from Italy's Veneto region.

ROSE 10/36

Colombelle Rosé, Gascony, France

Bright and refreshing with wild strawberry and citrus, capturing the essence of southern French rosé.

BEER

COBRA PINT 7.5
COBRA 660ml 7.9

CORONA 330ml 6.5
KINGFISHER 330ml 6.5
ERDINGER ZERO 6
CIDER 330ml 6

LIQUOR

DINGLE GIN 7.5
IQ LONDON GIN 6.9

DINGLE VODKA 7.5
SMIRNOFF VODKA 6.9

JAMESON 6.5
JACK DANIEL 6.8
BAILEYS 6.5

ANY SOFT DRINKS, SODA OR TONIC
WILL BE CHARGED
EXTRA 1€ WITH ALCOHOL DRINKS.

SHOT

SAMBUCA 6.5
TEQUILA 6.5

MIXER & SOFT DRINKS

SOFT DRINKS 3.5
STILL WATER 3.9
SPARKLING WATER 4.5
MANGO LASSI 5.5
CORDIALS 1.5
SODA WATER 1.5
SLIM LIME TONIC 1.5

MOCKTAILS

CHOOSE ANY - 7.5

VIRGIN MOJITO

A zesty virgin mojito with fresh mint, lime, and soda.

PASSION SPARK

Passion fruit syrup meets fizzy soda with tropical twist.

STRAWBERRY ZING

A sweet blend of strawberry syrup and fizzy soda.

RASPBERRY JOY

Raspberry fruit syrup meets fizzy soda.

PEACH LOVER

A sweet blend of peach syrup and fizzy soda.

TROPICAL FOREST

Coconut, lime with hints of mint and fizzy soda.

COCKTAILS

CHOOSE ANY - 13.5

PORNSTAR MARTINI

A smooth and fruity cocktail with tropical flavour.

ESPRESSO MARTINI

A mix of vodka, coffee liqueur, and freshly brewed espresso.

COSMOPOLITAN

This is a stylish and zesty mix of vodka, triple sec, cranberry, and lime.

MOJITO

Light and refreshing, this cocktail combines rum, lime, and mint.

SANTORINI ISLAND

Vodka, blue curaçao balanced with fresh lime.

WILD FOREST

Rum, coconut, lime with essences of mint and fizzy soda.

PINK PANTHER

Whiskey, cranberry juice, and bright triple sec shaken to a dreamy pink haze.

STRAWBERRY KISS

Vodka, strawberry with dash of lime, topped with soda.

OLD MONK RUM

SINCE 1954, INDIA'S LEGENDARY DARK RUM, AGED TO PERFECTION WITH RICH NOTES OF VANILLA, CARAMEL AND SPICE. THE TIMELESS CLASSIC.

OLD MONK CLASSIC 7.9

OLD MONK GOLD 9.2

OLD MONK AMBER 10.5

OLD MONK COFFEE 7.9



APPETIZER

1. Poppadom 3

Thin, crispy wafers made of chickpea flour served with chutneys.

2. Samosa Chaat Veg/Meat 10

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

3. Aloo Special Chaat 10

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

4. Paneer Chilli Fry 11

Fried Indian cottage cheese coated in cornflour and pan-fried with bell pepper and onion. MK-G(WHEAT)

5. Crispy Honey Cauliflower 11

Deep fried cauliflower coated with cornflour and sautéed with honey and sesame seeds. G-S-SS.

6. Garlic Chilli Chicken Tikka 12

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

7. Chicken Chilli Fry 12

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

8. Jhinga Punjabi 13

*Prawns dipped in a special batter, then deep-fried.
G(WHEAT)-C*

9. Jhinga Kalamiri 13

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

10. Veggie Platter (For Two) 18

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

11. Kebab Mix (For Two) 20

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

MAIN COURSE

Vegetable 19 | Chicken 22 | Lamb 23 | Prawn 25

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 and spicy sauce, cooked with tomato, potato, green chilli and flavoured with lemon.

VEGAN DISHES

Side 11 - Main 19

28. Palak Aloo

Potatoes cooked in richly flavoured 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 flavourful spices and onion.

31. Tarka Daal

Yellow lentil flavoured with spices, garlic and cumin seeds.

32. Chana Masala

White chickpeas cooked in an onion, tomato, and spicy gravy.

33. Mushroom Matar

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

VEGETARIAN MAIN COURSES

Main - 21

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 Lababdar

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 dumplings made from finely minced vegetables 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 23

42. Chicken Biryani 26

43. Lamb Biryani 27

44. Prawn Biryani 29

RICE

All rice is long-grain basmati rice

Boiled Rice 4.5

Pilau Rice 4.9

Egg Fried Rice 5.5

(EGG)

Veg Pilau Rice 5.5

BREAD

Customers are welcome to customise their naan breads.

Plain Naan 4.5

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

Chips 4.5

Masala Chips 5.5

Deep fried chips, seasoned with indian chaat masala.

Raita 5.5

A yoghurt-based dish, mixed with cucumber, tomato and onion with lightly spiced.(MK)

House Salad 4.5

Slices of cucumber, onions, tomatoes served with mixed pickle.

Kachumber Salad 5.5

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!**