



































































CHAAT REKRI SMALL PLATES

- 1 **MINI MASALA PAPAD BASKET**   3.5
- 2 **BHAAJI PAV FONDUE**   7.5
Mashed mix vegetables with Indian spices served with diced pav
- 3 **MIXED PAKORAS**    6.9
A mixture of potatoes, onions, baby spinach & coriander deep fried with gram flour & Indian spices
- 4 **PUNJABI SAMOSA**   4
Pastry filled with peas & potatoes (Amritsari style)
- 5 **SAMOSA CHAAT**   6.9
Samosas on a bed of chole with yoghurt, tamarind & mint chutney
- 6 **KACHORI CHAAT**   6.9
Kachori on a bed of chole with sweet yoghurt, tamarind & mint chutney
- 7 **LAMB SAMOSA**  4.9
Pastry stuffed with spiced lamb mince & onions
- 8 **LAMB SAMOSA CHAAT**  7.5
Lamb mince samosas with sweet yoghurt, mint & tamarind sauce
- 9 **PAAPDI CHAAT**   6.9
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 10 **ALOO CORN TIKKI CHAAT**    6.9
Potato & sweetcorn pattie served with chole, yoghurt, mint & tamarind sauce
- 11 **KURKURI BHINDI**   4.9
Thinly sliced okra fried in corn flour & gram flour batter, sprinkled with chilli masala
- 12 **MASALA WEDGES**   5.9
Potato wedges fried & tossed in chilli masala
- 13 **PAANI POORI**   6
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots
- 14 **PINDI CHOLE KULCHE**   7.9
Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha
- 15 **KHEEMA PAV**   6.5
Pav served with lamb mince, garnished with coriander & red onions
- 16 **CHILLI PANEER**    8.9
Paneer cubes tossed in chilli masala
- 17 **VADA PAV**    4.5
Pav served with spicy potato vada, fried green chillies and chilli garlic chutney
- 18 **CHILLI CHICKEN**  9.9
Chicken tossed in chilli masala

TANDOOR SE SMALL PLATES

- 19 **LAMB KI CHAAMPE**    9.9
Lamb chops marinated overnight in spices & cooked in the tandoor
- 20 **DILLI KE KABAB**   6.9
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 21 **MURG MALAAI TIKKA**    6.9
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander
- 22 **MURG TIRANGA TIKKA**    6.9
Tricolour Chicken with mint & coriander marinate, cooked in the tandoor
- 23 **SOYA CHOPS**     7.9
Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney
- 24 **MAHARAJA PRAWNS (2pcs)**      9.9
As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven
- 25 **ACHARI MACCHI**       9.9
Tilapia fish marinated with Indian pickles, cooked in the tandoor
- 26 **PANEER TIKKA**    8.9
Paneer marinated with yoghurt & Indian spices

CURRIES

- 27

BHAI'S LAMB
GF
🔥🔥

11.9

Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 28

SAAG CHICKEN
GF
DP
🔥

9.9

Tender pieces of boneless chicken cooked with saag
- 29

SAAG LAMB
GF
DP
🔥

10.9

Tender pieces of boneless spring lamb cooked with saag
- 30

LAMB CHOP MASALA
GF
DP
🔥

11.9

Tandoori lamb chops cooked in a thick spicy gravy
- 31

KHEEMA MUTTER
GF
🔥🔥

10.9

Lamb mince & peas cooked in an onion, chilli and tomato sauce
- 32

MURG MAKHNI
N
GF
DP
M

10.9

Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 33

DHAABA MURG
GF
🔥

10.5

A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 34

GOA JHEENGA MASALA
GF
DP
C

12.9

Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
- 35

KERALA FISH CURRY
GF
DP
F
🔥🔥

12.9

Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves
- 36

PANEER MAKHNI
V
N
GF
DP

9.9

Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 37

PALAK PANEER / ALOO
V
GF
DP

9.9

Paneer or baby potatoes cooked with spinach
- 38

BANARASI KOFTA
V
DP

8.9

Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 39

SUBZIYON KA KHAZAANA
V
GF
DP
🔥

8.9

Assorted seasonal vegetables cooked with onion & tomato masala
- 40

BHINDI MASALA
V
DP
🔥

9.9

Okra cooked in an onion, chilli and tomato sauce
- 41

ALOO KARELA
V
DP
🔥

9.9

Potatoes and Bitter Gourd cooked in an onion, chilli and tomato sauce
- 42

JEERA ALOO
V
GF
DP

7.9

Potatoes cooked with cumin seeds
- 43

ALOO GOBI MUTTER
V
DP
🔥🔥

8.9

Potatoes, cauliflower & peas cooked in an onion, chilli and tomato sauce
- 44

MAA KI DAAL
V
GF
DP

9.9

Black gram lentils, chana daal & kidney beans slow cooked for 12 hours to enhance the flavour
- 45

DAAL FRY
V
GF
DP

8.9

Mixture of lentils cooked dhaba style























THALI TRADITIONAL SQUARE MEAL FOR 1 PERSON

- 46 VEGETARIAN THALI** 19.9
Choose any 1 of the following main dishes:
- Chole   
- Subziyon Ka Khazaana    
Includes daal, rice, bread, raita, salad,
mini papad & sweet of the day
- 47 NON VEGETARIAN THALI** 21.9
Choose any 1 of the following main dishes:
- Murg Makhni    
- Saag Chicken or Lamb   
Includes daal, rice, bread, raita, salad,
mini papad & sweet of the day



















BIRYANI (SERVED WITH RAITA OR CURRY SAUCE)

- 48 HYDERABADI BIRYANI (LAMB)**    14.9
Lamb cooked in spices then layered
with rice, garnished with caramelised
dried onions & mint
- 49 HYDERABADI BIRYANI (CHICKEN)**    13.9
Chicken cooked in spices then layered
with rice, garnished with caramelised
dried onions & mint
- 50 PRAWN BIRYANI**     15.9
Prawn cooked in spices then layered
with rice, garnished with caramelised
dried onions & mint
- 51 SUBZI AUR PANEER KI BIRYANI**     12.9
Seasonal vegetables & diced paneer
cooked with pulao rice & mint

ACCOMPANIMENTS

- 52 STEAMED RICE**  3
- 53 PULAO RICE**  3.5
- 54 TANDOORI ROTI**  2.7
- 55 PLAIN NAAN**   3.5
- 56 BUTTERED NAAN**   4
- 57 GARLIC NAAN**   4
- 58 PESHWARI NAAN**    4.9
- 59 KULCHA**   4
- 60 LACCHA PARANTHA**   4
- 61 PLAIN YOGHURT**   1.9
- 62 KACHUMBER RAITA**   2.9
- 63 MIXED GREEN SALAD**  2.9
- 64 ONION SALAD**  2.9

DESSERTS

- 65 KULFI**    3.5
(MANGO / MALAAI / PISTA)
Traditional Indian ice cream
- 66 SHAHI MATKA KULFI**    6.9
A royal treat! Special blend of finest
dairy kulfi made using rabdi (concentrated milk),
topped with saffron, almond and pistachio
- 67 GAAJAR HALWA**    6.9
Grated carrots slow cooked in sweet
milk, accompanied with Vanilla ice cream
& chopped pistachio nuts
- 68 RASS MALAAI**    6.9
rass malaai flavoured with saffron
& cardamom served in a
martini glass
- 69 SWEET SAMOSAS**    6.9
Pastry filled with a mix of cinnamon &
white chocolate, served with ice cream
- 70 GULAB JAMUN**    6.9
Tasty Indian sweet soaked in sugar
syrup, served with ice cream
- 71 MEETHA PAAN** *Subject to availability 3
Folded betel leaf with assorted sweet fillings