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- 1 **MINI MASALA PAPAD BASKET** 4.9
- 2 **VADA PAV**  4.9
Pav served with spicy potato vada, fried green chillies and chilli garlic chutney
- 3 **PUNJABI SAMOSA**   4.9
Pastry filled with peas & potatoes (Amritsari style)
- 4 **LAMB SAMOSA**  5.9
Pastry stuffed with spiced lamb mince & onions
- 5 **CRISPY OKRA**   7.9
Thinly sliced okra fried in corn flour & rice flour batter, sprinkled with chilli masala
- 6 **PAANI POORI**   7.9
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots
- 7 **MIXED PAKORAS**    8.9
A mixture of potatoes, onions, baby spinach deep fried with gram flour & Indian spices
- 8 **PAAPDI CHAAT**   8.9
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 9 **BHAAJI PAV FONDUE**   9.9
Mashed mix vegetables with Indian spices served with diced pav
- 10 **SAMOSA CHAAT**   9.9
Samosas on a bed of chole with yoghurt, tamarind & mint chutney
- 11 **ALOO CORN TIKKI CHAAT**    9.9
Potato & sweetcorn pattie served with chole, yoghurt, mint & tamarind sauce
- 12 **VEG/CHICKEN MOMOS (STEAMED)**     9.9
Served with Himalayan peppercorn & sesame seed chutney
- 13 **CHILLI PANEER**      11.9
Paneer, onion & mixed peppers tossed in chilli masala
- 14 **CHILLI CHICKEN**     11.9
Chicken, onion & mixed peppers tossed in chilli masala

TANDOOR SE SMALL PLATES


















- 15 DILLI KE KABAB (3pcs)**   **9.9**
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 16 CHICKEN /MALAAI TIKKA (5/6pcs)**   **9.9**
Chicken marinated in tomato & ginger garlic paste
Chicken marinated in cream & ginger garlic paste
- 17 SOYA CHAAMP (6pcs)**    **9.9**
Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney
- 18 BROCCOLI & CAULIFLOWER**   **9.9**
Tandoori cheesy broccoli and masala cauliflower
- 19 TIRANGA CHICKEN TIKKA (6pcs)**   **10.9**
Tricolour chicken pieces
- 20 PANEER TIKKA (4pcs)**    **11.9**
Paneer marinated with yoghurt & Indian spices
- 21 ACHARI MACCHI (3pcs)**      **12.9**
Tilapia fish marinated with Indian pickles, cooked in the tandoor
- 22 LAMB KI CHAAMPE (3pcs)**   **12.9**
Lamb chops marinated overnight in spices & cooked in the tandoor
- 23 MIX PLATTER VEG**   **19.9**
Soya chops, paneer tikka, broccoli & cauliflower and tandoori pineapple
- 24 MIX PLATTER NON VEG**   **24.9**
Lamb chops, kebabs, malai tikka and achari macchi

CURRIES

VEG

- 25 BANARASI KOFTA**   11.9
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 26 ALOO GOBI MUTTER**     11.9
Potatoes, cauliflower & peas cooked in an onion, chilli and tomato sauce
- 27 BHINDI MASALA**   12.9
Okra cooked in an onion, chilli and tomato sauce
- 28 PANEER MAKHNI**     13.9
Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 29 PANEER/SOYA CHAAMP MASALA**    13.9
Paneer or soya chaamp cooked in traditional gravy
- 30 JEERA ALOO**   9.9
Potatoes cooked with cumin seeds
- 31 MAA KI DAAL**    11.9
Black gram lentils & kidney beans slow cooked to enhance the flavour
- 32 DAAL FRY**   11.9
Mixture of lentils cooked dhaba style

NON-VEG

- 33 CHICKEN CHETTINAD**    13.9
Curry leaves, coconut powder & chettinad masala
- 34 DHAABA MURG**   13.9
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 35 MURG MAKHNI**    13.9
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 36 LAAL MAAS (SPICY LAMB CURRY)**     14.9
A fiery iconic Rajasthani curry
- 37 BHAI'S LAMB**   14.9
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 38 GOA JHEENGA MASALA**   15.9
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
- 39 KERALA FISH CURRY**    15.9
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves

CHAI THALI VODKA PANI POORI 13.9

Mouth watering wheat puffs filled with masala potatoes served with sweet & sour vodka tamarind water shots

THALIS TRADITIONAL SQUARE MEAL FOR 1 PERSON

40 VEGETARIAN THALI 24.9

Choose any 1 of the following main dishes:

- Chole  

- Aloo Gobi Mutter   

Includes daal, rice, bread, raita, salad,
mini papad & sweet of the day

41 NON VEGETARIAN THALI 26.9

Choose any 1 of the following main dishes:

- Chicken Chettinad   

- Bhai's Lamb  

- Dhaba Murg  

Includes daal, rice, bread, raita, salad,
mini papad & sweet of the day

BIR YANIS (SERVED WITH RAITA OR CURRY SAUCE)

42 SUBZI AUR PANEER 15.9

Seasonal vegetables & diced paneer
cooked with pulao rice & mint

43 JACKFRUIT 16.9

Diced jackfruit cooked with pulao rice
and mint

44 HYDERABADI CHICKEN 16.9

Chicken cooked in spices then layered
with rice, garnished with caramelised
dried onions & mint

45 HYDERABADI LAMB 17.9

Lamb cooked in spices then layered
with rice, garnished with caramelised
dried onions & mint

46 HYDERABADI PRAWN 18.9

Prawn cooked in spices then layered
with rice, garnished with caramelised
dried onions & mint

ACCOMPANIMENTS

47	STEAMED RICE	VG	GF	3.9	
48	PULAO RICE	VG	GF	4.5	
49	TANDOORI ROTI	VG		3.9	
50	PLAIN NAAN	V	DP	3.9	
51	BUTTERED NAAN	V	DP	4.5	
52	GARLIC NAAN	V	DP	4.5	
53	PESHWARI NAAN	V	DP	N	5.9
54	CHEESE NAAN	V	DP	5.9	
55	CHEESE GARLIC NAAN	V	DP	5.9	
56	KHEEMA NAAN	DP		6.9	
57	KULCHA	V	DP	4.9	
58	LACCHA PARANTHA	V	DP	4.9	
59	PLAIN YOGHURT	V	DP	GF	2.9
60	KACHUMBER RAITA	V	DP	GF	3.9
61	MIXED GREEN SALAD	VG		3.9	
62	ONION SALAD	VG		3.9	