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- 1 **MINI MASALA PAPAD BASKET**  3.5
- 2 **BHAAJI PAV FONDUE**   6.5  
Mashed mix vegetables with Indian spices served with diced pav
- 3 **MIXED PAKORAS**   6.5  
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**   5.9  
Samosas on a bed of chole with yoghurt, tamarind & mint chutney
- 6 **CHICKEN PAKORAS**   7.5  
Chicken deep fried with gram flour & Indian spices
- 7 **LAMB SAMOSA** 4.9  
Pastry stuffed with spiced lamb mince & onions
- 8 **LAMB SAMOSA CHAAT**  6.9  
Lamb mince samosas with sweet yoghurt, mint & tamarind sauce
- 9 **PAAPDI CHAAT**   5.9  
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 10 **ALOO CORN TIKKI CHAAT**    6  
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**   5.5  
Potato wedges fried & tossed in chilli masala
- 13 **PAANI POORI**  5  
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots
- 14 **PINDI CHOLE KULCHE**   7.5  
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**     7.9  
Paneer cubes tossed in chilli masala
- 17 **VADA PAV**    3.5  
Pav served with spicy potato vada, fried green chillies and chilli garlic chutney
- 18 **KALI-MIRI CALAMARI**   7.5  
Black pepper deep fried squid rings served with garlic chilli mayo dip









## TANDOOR SE SMALL PLATES

- 19 LAMB KI CHAAMPE   9  
Lamb chops marinated overnight in spices & cooked in the tandoor
- 20 DILLI KE KABAB   6  
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 21 MURG MALAAI TIKKA   5.  
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander
- 22 MURG TIRANGA TIKKA   6.5  
Tricolour Chicken with mint & coriander marinate, cooked in the tandoor
- 23 SOYA CHOPS    Vegan 7.5  
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 SPICY PICKLED WINGS     6  
Chicken wings cooked in Indian pickles
- 26 ACHARI MACCHI     9  
Tilapia fish marinated with Indian pickles, cooked in the tandoor
- 27 PANEER TIKKA    7.5  
Paneer marinated with yoghurt & Indian spices

# CURRIES

- 28 BHAJ'S LAMB**     10.9  
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 29 SAAG CHICKEN**    9.5  
Tender pieces of boneless chicken cooked with saag
- 30 SAAG LAMB**    9.9  
Tender pieces of boneless spring lamb cooked with saag
- 31 LAMB CHOP MASALA**    10.9  
Tandoori lamb chops cooked in a thick spicy gravy
- 32 KHEEMA MUTTER**   10.9  
Lamb mince & peas cooked in an onion, chilli and tomato sauce
- 33 MURG MAKHNI**    9.9  
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 34 DHAABA MURG**    9.5  
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 35 GOA JHEENGA MASALA**   11.9  
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
- 36 KERALA FISH CURRY**     11.9  
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves
- 37 PANEER MAKHNI**     8.9  
Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 38 PALAK PANEER / ALOO**    8.9  
Paneer or baby potatoes cooked with spinach
- 39 BANARASI KOFTA**    8.5  
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 40 SUBZIYON KA KHAZAANA**     8.9  
Assorted seasonal vegetables cooked with onion & tomato masala
- 41 BHINDI MASALA**    9.9  
Okra cooked in an onion, chilli and tomato sauce
- 42 JEERA ALOO**    7.9  
Potatoes cooked with cumin seeds
- 43 ALOO GOBI MUTTER**     8.9  
Potatoes, cauliflower & peas cooked in an onion, chilli and tomato sauce
- 44 MAA KI DAAL**    8.9  
Black gram lentils, chana daal & kidney beans slow cooked for 12 hours to enhance the flavour
- 45 DAAL FRY**    8.5  
Mixture of lentils cooked dhaba style

## THALI TRADITIONAL SQUARE MEAL FOR 1 PERSON

- 46 VEGETARIAN THALI** 17.9  
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** 19.9  
Choose any 1 of the following main dishes:  
- Murg Makhani     
- 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)**    13.9  
Lamb cooked in spices then layered  
with rice, garnished with caramelised  
dried onions & mint
- 49 HYDERABADI BIRYANI (CHICKEN)**    12.9  
Chicken cooked in spices then layered  
with rice, garnished with caramelised  
dried onions & mint
- 50 PRAWN BIRYANI**    14.9  
Prawn cooked in spices then layered  
with rice, garnished with caramelised  
dried onions & mint
- 51 SUBZI AUR PANEER KI BIRYANI**     11.9  
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** 4.5
- 59 KULCHA** 4
- 60 LACCHA PARANTHA** 4
- 61 PLAIN YOGHURT** 1.5
- 62 KACHUMBER RAITA** 2.5
- 63 MIXED GREEN SALAD** 2.9
- 64 ONION SALAD** 2.9

# DESSERTS

- 65 KULFI**     
(MANGO / MALAAI / PISTA) 3.5  
Traditional Indian ice cream
- 66 SHAHI MATKA KULFI**    6  
A royal treat! Special blend of finest dairy kulfi made using rabdi (concentrated milk), topped with saffron, almond and pistachio
- 67 GAAJAR HALWA**    6  
Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts
- 68 MANGO MOUSSE RASS MALAAI**    6.5  
Mango mousse flavoured with saffron & cardamom rass malaai served in a martini glass
- 69 SWEET SAMOSAS**    6  
Pastry filled with a mix of cinnamon & white chocolate, served with ice cream
- 70 GULAB JAMUN**    6  
Tasty Indian sweet soaked in sugar syrup, served with ice cream
- 71 MEETHA PAAN** 2.5  
Folded betel leaf with assorted sweet fillings (subject to availability)

Some of the dishes on our menu may contain nuts and other allergens. Please ask a member of staff for more information.

-  Dishes containing nuts       Vegetarian dishes  
 Gluten free       Spicy dishes  
 Dairy products

## **SIGNATURE COCKTAILS - 9.9**

### **OLD FASHIONED**

Famous Grouse, Southern comfort, Guava juice, Pineapple juice, Tabasco, Angostura bitters, Chat masala, Salted glass rim, Chilli garnish

### **INCREDIBLE INDIA**

Captain Morgan dark rum, Bacardi, Malibu, Blue Curacao, Orange juice, Lychee juice, Pineapple juice, Coconut powder & Pineapple garnish

### **GOAN BAY**

Vodka, Passion liqueur, Watermelon juice, Passion fruit juice, Cranberry juice, Passion fruit & Orange garnish

### **SPICED MOJITO**

Captain Morgan Spiced rum, Sugar syrup, Mint leaves, Lime wedges, Lemonade, Star anise & Mint sprig

### **MUMBAI MADNESS**

Vodka, Bacardi, Gin, Tequila, Cointreau, Cinnamon syrup, Garnished with Cinnamon stick & Mint spring

### **KHUSHBOO**

Prosecco, Elderflower, Passion fruit liqueur & Strawberry garnish

### **STAR CHAITINI**

Vodka, Passion fruit syrup, Passion fruit juice, Pineapple juice, Prosecco, Passion fruit garnish

### **ESPRESSO MARTINI**

Vodka & Coffee liqueur with a shot of Espresso

### **LYCHEE MARTINI**

Vodka, lychee purée, lychee juice

### **COOL KAKRI (CUCUMBER)**

Gin, lime, mint, cucumber slices & cucumber tonic water

## **SIN FREE COCKTAILS - 4.9**

### **PASSION INFUSION**

Watermelon juice, Passion & Cranberry juice, Passion fruit seeds & Mint garnish

### **NO HARM**

Lychee juice, Pomegranate juice, Ginger syrup, with Pomegranate & Ginger garnish

### **VIRGIN MOJITO**

Lime, Mint, Sugar syrup, Lemonade, Crushed ice

### **STRAWBERRY MOJITO**

Lime, Mint, Fresh strawberry, Strawberry purée, Lemonade, Crushed ice

### **LYCHEE MOCKTINI**

Lychee purée, Elderflower cordial, Lemon juice, Mint, Lychee Juice

### **FLAVOURED LASSI**

Mango / Cardamom & Pistachio

## SOFT DRINKS

<b>FIZZY DRINKS</b>	<b>3.5</b>
Coke / Diet Coke / Coke Zero / Sprite Ginger Beer / Red Bull	
<b>INDIAN DRINKS*</b>	
Thums Up / Limca	<b>4</b>
Masala Thums Up / Masala Limca	<b>4.9</b>
<b>JUICES</b>	<b>3.5</b>
Orange / Mango / Passion Watermelon / Lychee Pineapple / Cranberry	
<b>STILL WATER (750ml)</b>	<b>4.5</b>
<b>SPARKLING WATER (750ml)</b>	<b>4.5</b>

\*subject to availability

## BEER, CIDER & CRAFT BEER

<b>COBRA (DRAFT) 5%</b>	
Pint	<b>5</b>
Half Pint	<b>3</b>
<b>COBRA (330ml Bottle) 5%</b>	<b>4.8</b>
<b>COBRA ZERO ALCOHOL FREE (330ml Bottle)</b>	<b>4.5</b>
<b>PERONI (330ml Bottle) 5.1%</b>	<b>5</b>
<b>CORONA (330ml Bottle) 4.5%</b>	<b>5</b>
<b>PEACOCK (mango &amp; lime cider) (500ml Bottle) 4%</b>	<b>5.9</b>
<b>REKORDERLIG (strawberry &amp; lime) (500ml Bottle) 4%</b>	<b>5.9</b>

Please see our drinks menu for full list of beverages.

A discretionary service charge of 12.5% will be added to your bill.