






































CHAAT REKRI SMALL PLATES

- 1 **MINI MASALA PAPAD BASKET**  3.5
- 2 **BHAAJI PAO**   6.5
Mashed mix vegetables with Indian spices served with bun (pao)
- 3 **MIXED PAKORAS**   5.9
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**   5.9
Samosas on a bed of chole with yoghurt, tamarind & mint chutney
- 6 **LAMB SAMOSA** 4.9
Pastry stuffed with spiced lamb mince & onions
- 7 **LAMB SAMOSA CHAAT**  6.9
Lamb mince samosas with sweet yoghurt, mint & tamarind chutney
- 8 **PAAPDI CHAAT**   5.9
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 9 **KURKURI BHINDI**   5.9
Thinly sliced okra fried in corn flour and gram flour batter, sprinkled with chilli masala
- 10 **MASALA WEDGES**   5.9
Potato wedges fried & tossed in chilli masala
- 11 **PAANI POORI**  5
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots
- 12 **PINDI CHOLE KULCHE**   7.5
Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha
- 13 **CHILLI PANEER**    7.9
Paneer cubes tossed in chilli masala













TANDOOR SE SMALL PLATES

- 14 LAMB KI CHAAMPE**   9.9
Lamb chops marinated overnight in spices & cooked in the tandoor, served with mixed salad
- 15 DILLI KE KABAB**   5.9
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 16 MURG MALAAI TIKKA**   6.5
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander
- 17 CHICKEN TIKKA**    7.5
Chicken marinated overnight in spices & cooked in the tandoor
- 18 PANEER TIKKA (3PCS)**    6
Paneer marinated with yoghurt & Indian spices
- 19 ACHARI MACCHI**   9
Tilapia fish marinated with Indian pickles, cooked in the tandoor
- 20 SOYA CHOPS**   **Vegan** 7.5
Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney

CURRIES

- 21 BHAJI'S LAMB** GF DP  10.9
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 22 LAMB CHOP MASALA** GF DP  10.9
Tandoori lamb chops cooked in a thick spicy gravy
- 23 SAAG (LAMB)** GF DP  9.9
Tender pieces of boneless spring lamb cooked with saag
- 24 SAAG (CHICKEN)** GF DP  9.5
Tender pieces of boneless chicken cooked with saag
- 25 MURG MAKHNI** N GF DP 9.9
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 26 DHAABA MURG** GF DP  9.5
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 27 MURG MUGHLAI** N DP 9.9
A rich Mughalai chicken qorma with cream based gravy packed with flavours of coconut, cashew nut paste and spices
- 28 GOA JHEENGA MASALA** GF DP  12.9
King prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Fulham)
- 29 KERALA FISH CURRY** GF DP  11.9
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves
- 30 BANARSI KOFTA** V N DP 8.9
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 31 SUBZIYON KA KHAZAANA** V GF DP  8.9
Assorted seasonal vegetables cooked with onion & tomato masala
- 32 JEERA ALOO** V GF DP 7.9
Potatoes cooked with cumin seeds
- 33 MAA KI DAAL** V GF DP 8.9
Black gram lentils, chana daal & kidney beans slow cooked for 12 hours to enhance the flavour
- 34 DAAL FRY** V GF DP 8.5
Mixture of lentils cooked dhaba style
- 35 ACHARI BAINGAN** V GF DP  8.9
Roasted aubergine cooked in an onion, chilli & tomato sauce
- 36 PANEER MAKHANI** V N GF DP 8.9
Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 37 PALAK PANEER** V GF DP 8.9
Paneer cooked with spinach
- 38 SAAG ALOO** V GF DP 8.9
Potatoes cooked in Indian spices with spinach

THALI TRADITIONAL SQUARE MEAL FOR 1 PERSON

- 39 VEGETARIAN THALI** 18.9
Choose any 1 of the following main dishes:
- Chole  
- Subziyon Ka Khazaana    
Includes daal, rice, bread, raita, salad,
mini papad & sweet of the day
- 40 NON VEGETARIAN THALI** 19.9
Choose any 1 of the following main dishes:
- Murg Makhani   
- Saag Gosht (Lamb)   
Includes daal, rice, bread, raita, salad,
mini papad & sweet of the day

BIRYANI (SERVED WITH RAITA OR CURRY SAUCE)

- 41 HYDERABADI DUM BIRYANI (LAMB)**   13.9
Lamb cooked in spices then layered
with rice, garnished with caramelised
dried onions & mint
- 42 HYDERABADI DUM BIRYANI (CHICKEN)**   12.9
Chicken cooked in spices then layered
with rice, garnished with caramelised
dried onions & mint
- 43 PRAWN BIRYANI**   14.9
Prawns cooked in spices then layered with rice,
garnished with caramelised dried onions & mint
- 44 SUBZI AUR PANEER KI BIRYANI**    11.9
Seasonal vegetables & diced paneer
cooked with pulao rice & mint






ACCOMPANIMENTS

- 45 STEAMED RICE** 3.5
46 PULAO RICE 4
47 TANDOORI ROTI 3
48 PLAIN NAAN 3.5
49 BUTTERED NAAN 4
50 GARLIC NAAN 4
51 KULCHA 4
52 PESHWARI NAAN 4.5
53 PLAIN YOGHURT 2
54 KACHUMBER RAITA 3
55 MIXED GREEN SALAD 3.5
56 ONION SALAD 3.5

DESSERTS

- 57** SHAHI MATKA KULFI    6
A royal treat! Special blend of finest dairy kulfi made using rabdi (concentrated milk), topped with saffron, almond and pistachio
- 58** GAAJAR HALWA    6
Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts
- 59** RASS MALAAI    6.9
Flat cakes of curd cheese in sweetened thickened cardamom milk
- 60** GULAB JAMUN    6
Tasty Indian sweet soaked in sugar syrup, served with ice cream
- 61** CHOCOLATE SAMOSA    6
Pastry filled with a mix of cinnamon & chocolate, served with ice cream

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

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

SIGNATURE COCKTAILS - 9.9

CHAI THALI MARY

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

INCREDIBLE INDIA

Bacardi Carta Negra rum, Bacardi Carta Blanca rum, Malibu, Blue Curacao, Orange juice, Lychee juice, Pineapple juice, Coconut syrup, Coconut powder & Pineapple garnish

GOAN BAY

Eristoff vodka, Passion liqueur, Watermelon juice, Passion fruit juice, Cranberry juice, Passion fruit & Watermelon garnish

SPICED MOJITO

Bacardi Oakheart spiced rum, Sugar syrup, Mint leaves, Lime wedges, Lemonade, Star anise & Mint sprig

MUMBAI MADNESS

Eristoff vodka, Bacardi, Gin, Tequila, Cointreau, Coke, Cinnamon syrup, Garnished with Cinnamon stick & Mint spring

KHUSHBOO

Prosecco, St. Germain elderflower, Passion fruit liqueur & Strawberry garnish

STAR CHAITINI

Eristoff vodka, Passion fruit syrup, Passion fruit juice, Pineapple juice, Prosecco, Passion fruit garnish

ESPRESSO MARTINI

Grey Goose vodka & Coffee liqueur with a shot of Espresso

SIN FREE COCKTAILS - 4.9

PASSION INFUSION

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

NO HARM

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

FLAVOURED LASSI

Mango / Cardamom & Pistachio / Salted

VIRGIN MOJITO

Lime, Mint, Sugar syrup, Lemonade, Crushed ice

SOFT DRINKS

FIZZY DRINKS	2.95
Coke / Diet Coke / Sprite	
Ginger Beer / Red Bull	
INDIAN DRINKS*	
Thums Up / Limca	3.9
Masala Thums Up / Masala Limca	4.5
JUICES	2.95
Orange / Mango / Passion	
Watermelon / Lychee	
Pineapple / Cranberry	
STILL WATER (750ml)	4.5
SPARKLING WATER (750ml)	4.5

*subject to availability

BEER, CIDER & CRAFT BEER

COBRA (DRAFT) 5%	
Pint	5
Half Pint	3
COBRA (330ml Bottle) 5%	4.8
COBRA ZERO ALCOHOL FREE (330ml Bottle)	4.5
PERONI (330ml Bottle) 5.1%	5
CORONA (330ml Bottle) 4.5%	5
REKORDERLIG (500ml Bottle) 4%	5.9

Please see our drinks menu for full list of beverages.

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