
























































CHAAT REKRI SMALL PLATES

- 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**     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 **BHAI'S LAMB** GF   10.9
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 29 **SAAG CHICKEN** GF DP  9.5
Tender pieces of boneless chicken cooked with saag
- 30 **SAAG LAMB** GF DP  9.9
Tender pieces of boneless spring lamb cooked with saag
- 31 **LAMB CHOP MASALA** GF DP  10.9
Tandoori lamb chops cooked in a thick spicy gravy
- 32 **KHEEMA MUTTER** GF   10.9
Lamb mince & peas cooked in an onion, chilli and tomato sauce
- 33 **MURG MAKHNI** N GF DP M 9.9
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 34 **DHAABA MURG** GF  9.5
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 35 **GOA JHEENGA MASALA** GF DP C 11.9
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
- 36 **KERALA FISH CURRY** GF DP F   11.9
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves
- 37 **PANEER MAKHNI** V N GF DP 8.9
Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 38 **PALAK PANEER / ALOO** V GF DP 8.9
Paneer or baby potatoes cooked with spinach
- 39 **BANARASI KOFTA** V DP 8.5
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 40 **SUBZIYON KA KHAZAANA** V GF DP  8.9
Assorted seasonal vegetables cooked with onion & tomato masala
- 41 **BHINDI MASALA** V DP  9.9
Okra 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 8.9
Black gram lentils, chana daal & kidney beans slow cooked for 12 hours to enhance the flavour
- 45 **DAAL FRY** V GF DP 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 V DP 
- Subziyon Ka Khazaana V GF DP 
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 Makhni N GF DP M
- Saag Chicken or Lamb GF DP 
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day

BIRYANI (SERVED WITH RAITA OR CURRY SAUCE)

- 48 HYDERABADI BIRYANI (LAMB) GF DP  13.9
Lamb cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 49 HYDERABADI BIRYANI (CHICKEN) GF DP  12.9
Chicken cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 50 PRAWN BIRYANI GF DP C  14.9
Prawn cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 51 SUBZI AUR PANEER KI BIRYANI V GF DP  11.9
Seasonal vegetables & diced paneer cooked with pulao rice & mint

ACCOMPANIMENTS

- 52 STEAMED RICE VG 3
- 53 PULAO RICE VG 3.5
- 54 TANDOORI ROTI VG 2.7
- 55 PLAIN NAAN V DP 3.5
- 56 BUTTERED NAAN V DP 4
- 57 GARLIC NAAN V DP 4
- 58 PESHWARI NAAN V DP N 4.5
- 59 KULCHA V DP 4
- 60 LACCHA PARANTHA V DP 4
- 61 PLAIN YOGHURT V DP 1.5
- 62 KACHUMBER RAITA V DP 2.5
- 63 MIXED GREEN SALAD VG 2.9
- 64 ONION SALAD VG 2.9

DESSERTS

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