








































CHAAT REKRI SMALL PLATES

- 1 **MINI POPPADOM BASKET**  3.5
- 2 **SPRING ROLL**  3.9
Deep fried vegetable pastry
- 3 **ONION BHAJI**   4.9
A mixture of spices, flour and sliced onions, deep-fried into golden perfection
- 4 **PUNJABI SAMOSA**   4.9
Crispy fried pastry filled with peas and potatoes
- 5 **LAMB SAMOSA** 4.9
Pastry stuffed with spiced lamb mince and onions
- 6 **SAMOSA CHAAT**  5.9
Samosas on a bed of chickpeas with yogurt, tamarind, and mint chutney
- 7 **PAAPDI CHAAT**   5.5
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 8 **PAANI POORI**  4.5
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour water shots
- 9 **CRISPY OKRA**   4.5
Thinly sliced okra fried in corn flour and gram flour, sprinkled with chilli masala
- 10 **CHILLI PANEER**   6
Paneer cubes tossed in chilli masala
- 11 **CHILLI CHICKEN OR FISH**   6
Panko coated crispy fried chicken / fish, pan fried with spring onion, pepper, green chilli and chilli garlic sauce
- 12 **PEPPERED CALAMARI**   6.9
Carom and black pepper flavoured batter-fried squid rings
- 13 **CHOLE KULCHE**   7
Punjabi style chickpeas cooked in a thick gravy accompanies with kulcha
- 14 **CHILLI MOMOS (CHICKEN OR VEG)**   7.9
Crispy fried momos tossed in chilli masala
- 15 **STEAMED MOMOS (CHICKEN OR VEG)**  6.9
Dumplings filled with spiced minced chicken or vegetables served with tomato and sesame chutney















TANDOOR SMALL PLATES

- 16 **LAMB CHOPS**    9.5
Lamb chops marinated overnight in spices & cooked in the tandoor, served with salad
- 17 **DELHI KEBABS**    7
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 18 **CHICKEN TIKKA**     6.9
Chicken cubes marinated in a blend of spices and grilled over charcoal
- 19 **SOYA CHOPS**     7.5
Soya chops marinated in Kashmiri chilli, garlic and spices. Grilled in the tandoor
- 20 **MAHARAJA PRAWNS (2PCS)**     9.9
Jumbo prawns marinated in a blend of spices and lightly cooked in clay oven
- 21 **PANEER TIKKA**     7.5
Charcoal roasted cottage cheese with a subtle taste of ginger & garlic
- 22 **MIXED GRILL**     15.5
Pieces of chicken tikka, lamb chops, kebab and jumbo prawn











CURRIES

- 23 BHAJ'S LAMB** GF DP   12.5
Tender pieces of spring lamb in a spicy smooth sauce - A recipe passed down from the forefathers in Punjab
- 24 BUTTER CHICKEN** N GF DP 11.9
Think of chicken tikka masala, simmered in mild tomato gravy with clarified Indian butter and cream
- 25 DHAABA MURG** GF DP   10.5
A delicious boneless chicken curry in a smooth spicy gravy that is famous in dhabas of India
- 26 SAAG CHICKEN OR LAMB** GF DP 11.5
Tender pieces of chicken / lamb cooked with spinach in a mildly spiced creamy sauce
- 27 JEERA ALOO** VG GF 7.9
Baby potatoes cooked with cumin seeds
- 28 JALFREZI CHICKEN OR LAMB** GF  11.5
Tender boneless pieces of chicken / spring lamb cooked with raw onion, peppers, green chillies and coriander
- 29 CHICKEN KORMA** N GF DP 10.9
A rich dish, slow cooked in cashew and almond nut paste in coconut and honey based creamy sauce
- 30 GOAN PRAWN MASALA** C GF DP M  13.5
King prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Fulham)
- 31 KERALA FISH CURRY** F GF DP M  11.9
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds, and curry leaves
- 32 CHICKEN OR LAMB DHANSAK** GF DP  10.9
Chicken or lamb cooked with lentils and spices
- 33 PANEER MAKHNI** V N GF DP 9.9
Paneer cooked in a mild gravy with Indian butter and garnished with cream
- 34 DAAL MAKHNI** V GF DP 9.9
Black gram lentils, chana dal, and kidney beans slow coked for 12 hours to enhance flavour and creamy texture
- 35 VEGETABLE JALFREZI** VG GF  9.5
Assorted seasonal vegetables cooked with Indian spice mix in a tomato paste
- 36 SAAG PANEER OR ALOO** V GF DP  9.5
Soft Indian cheese / baby potato cooked with spinach
- 37 TARKA DAAL** V GF  8.5
A Mixture of yellow lentils cooked in Indian spices, tempered with cumin seeds
- 38 MIXED GREENS** VG GF 8.9
Mixed greens of asparagus, fine beans and sugar snaps tempered with fenugreek seeds with julienne ginger and grated coconut
- 39 CHICKPEA MASALA** VG GF  8.5
Punjab style- Chickpeas cooked in chole spice mix
- 40 BAINGAN BHARTA*** V GF DP 8.5
Roasted aubergine cooked in a pan full of rich and smooth sauce
- 41 BHINDI MASALA*** VG GF  8.5
Okra cooked with fresh tomato, onion and chilli masala
- 42 MUTTER PANEER** V GF DP 8.9
Peas cooked with paneer in a medium spiced sauce

THALI TRADITIONAL SQUARE MEAL FOR 1 PERSON

- 43 VEGETARIAN THALI** 18.9
Choose any 1 of the following main dishes:
- Chickpea Masala   
- Vegetable Jalfrezi   
- Paneer Makhni    
Includes samosas, daal, rice, bread, raita, salad, mimi papad and a dessert
- 44 NON VEGETARIAN THALI** 20.9
Choose any 1 of the following main dishes:
- Bhai's Lamb    
- Dhaba Murg    
- Butter Chicken   
Includes lamb samosas, daal, rice, bread, raita, salad, mimi papad and a dessert

BIRYANI (SERVED WITH RAITA OR CURRY SAUCE)

- 45 VEGETABLE BIRYANI**     11.9
Mixed vegetables and paneer cooked with scented pulao rice, garnished with mint and caramelised onions
- 46 HYDERABADI BIRYANI (CHICKEN)**    12.9
Chicken cooked with scented pulao rice, garnished with mint and caramelised onions
- 47 HYDERABADI BIRYANI (LAMB)**    13.9
Lamb cooked with scented pulao rice, garnished with mint and caramelised onions
- 48 PRAWN BIRYANI**     14.9
Prawns cooked with scented pulao rice, garnished with mint and caramelised onions

ACCOMPANIMENTS

- 49 STEAMED RICE**  3
- 50 PULAO RICE**  3.5
- 51 TANDOORI ROTI**  3.3
- 52 PLAIN NAAN**   3.5
- 53 BUTTERED NAAN**   3.8
- 54 GARLIC NAAN**   4
- 55 PESHWARI NAAN**    4.5
- 56 CHEESE NAAN**   4.5
- 57 KULCHA**   4.5
- 58 FRIES**  3
- 59 MASALA FRIES**  4
- 60 PLAIN YOGHURT**   2
- 61 KACHUMBER RAITA**   2.5
- 62 MIXED GREEN SALAD**  2
- 63 ONION SALAD**  2

DESSERTS

- 64 RASS MALAAI**     4.9
Creamy cheesecake in chilled milky syrup of cardamom, almond and pistachio
- 65 GULAB JAMUN**     4.9
Popular Indian dessert, soft and spongy balls soaked in sweet rose flavoured syrup, served with ice-cream
- 66 SHAHI MATKA KULFI**     6.9
Frozen traditional Indian ice-cream in an earthen pot made using concentrated milk layered in pistachio, cream, cardamom and mango flavour
- 67 CARROT CAKE**    4.9