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- 1 **MINI POPPADOM BASKET**  3.5
- 2 **ONION BHAJI**   4.9
A mixture of spices, flour and sliced onions, deep-fried into golden perfection
- 3 **PUNJABI SAMOSA**   5
Crispy fried pastry filled with peas and potatoes
- 4 **LAMB SAMOSA** 5.5
Pastry stuffed with spiced lamb mince and onions
- 5 **SAMOSA CHAAT**  7.5
Samosas on a bed of chickpeas with yogurt, tamarind, and mint chutney
- 6 **PAAPDI CHAAT**  6.9
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 7 **ALOO TIKKI CHAAT**  7.5
Potato patties on a bed of spiced chickpeas, layered with sweet yogurt, mint & tamarind
- 8 **CRISPY KALE CHAAT**   7.5
Crispy fried kale coated in spices & layered with sweet yogurt, mint & tamarind
- 9 **PAANI POORI**  6
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour water shots
- 10 **CRISPY OKRA**   6.5
Thinly sliced okra fried in corn flour and gram flour, sprinkled with chilli masala
- 11 **CHILLI PANEER**   7.9
Paneer cubes tossed in chilli masala
- 12 **MASALA WEDGES**   6.9
Potato wedges fried and tossed in chilli masala
- 13 **CHOLE KULCHE**   8
Punjabi style chickpeas cooked in a thick gravy accompanies with kulcha
- 14 **PEPPERED CALAMARI**   7.5
Carom and black pepper flavoured batter-fried squid rings
- 15 **PRAWN TEMPURA**   7.5
Succulent shrimps in an ultra thin batter, fried until lightly crisp
- 16 **CHILLI CHICKEN**  8
Panko coated crispy fried chicken, pan fried with spring onion, pepper, green chilli and chilli garlic sauce
- 17 **CHICKEN LOLLIPOP**  8.5
Chicken drumsticks battered and deep fried, glazed with honey & sesame seeds
- 18 **CHILLI MOMOS (CHICKEN OR VEG)**   8.5
Crispy fried momos tossed in chilli masala
- 19 **STEAMED MOMOS (CHICKEN OR VEG)**  7.5
Dumplings filled with spiced minced chicken or vegetables served with tomato and sesame chutney
- 20 **SHARING STARTER PLATTER**  15.9
Lamb samosa, Prawn tempura, Veg samosa, Onion Bhaji and Aloo Tikki, served with chutneys






















SIDES

- 21 **CHICKEN POPCORN & CHIPS**    7.9
- 22 **CHIPS**  3
- 23 **MASALA CHIPS**  5
- 24 **CHEESEY CHIPS**   5















INDIAN GRILL

- 25 SOYA CHOPS     7.9
Soya chops marinated in Kashmiri chilli, garlic and spices. Grilled in the tandoor
- 26 LAMB CHOPS    9.9
Lamb chops marinated overnight in spices & cooked in the tandoor, served with salad
- 27 DELHI KEBABS    8
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 28 CHICKEN TIKKA     7.9
Chicken cubes marinated in a blend of spices and grilled over charcoal
- 29 MURG MALAI TIKKA    7.9
Roasted chicken breast cubes, marinated in yogurt and cream with a hint of black pepper and cardamom
- 30 MAHARAJA PRAWNS (2PCS)     10.5
Jumbo prawns marinated in a blend of spices and lightly cooked in clay oven
- 31 PANEER TIKKA     7.5
Charcoal roasted cottage cheese with a subtle taste of ginger & garlic
- 32 MIXED GRILL     17.9
Pieces of chicken tikka, lamb chops, kebab and jumbo prawn















THALI TRADITIONAL SQUARE MEAL FOR 1 PERSON

- 33 VEGETARIAN THALI 20.9
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
- 34 NON VEGETARIAN THALI 22.9
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)

- 35 VEGETABLE BIRYANI     12.9
Mixed vegetables and paneer cooked with scented pulao rice, garnished with mint and caramelised onions
- 36 HYDERABADI BIRYANI (CHICKEN)    13.9
Chicken cooked with scented pulao rice, garnished with mint and caramelised onions
- 37 HYDERABADI BIRYANI (LAMB)    14.9
Lamb cooked with scented pulao rice, garnished with mint and caramelised onions
- 38 PRAWN BIRYANI     15.5
Prawns cooked with scented pulao rice, garnished with mint and caramelised onions


































SEAFOOD

- 39 GOAN PRAWN MASALA      13.9
King prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Fulham)
- 40 SAAG PRAWN     14.5
King prawns cooked with spinach in a firmly spiced sauce
- 41 KERALA FISH CURRY      13.9
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds, and curry leaves

NON VEG CURRIES

- 42 BHAJ'S LAMB**    13.5
Tender pieces of spring lamb in a spicy smooth sauce - A recipe passed down from the forefathers in Punjab
- 43 BUTTER CHICKEN**    12.5
Tandoori chicken tikka, simmered in mild tomato gravy with clarified Indian butter and cream
- 44 LAMB OR CHICKEN MADRAS**     13.5
A rich, fragrant and spiced up curry - Still experience the amazing taste of baby lamb or chicken smothered in pieces
- 45 DHAABA MURG**     12
A delicious boneless chicken curry in a smooth spicy gravy that is famous in dhabas of India
- 46 SAAG CHICKEN OR LAMB**   13
Tender pieces of chicken / lamb cooked with spinach in a mildly spiced creamy sauce
- 47 JALFREZI CHICKEN OR LAMB**   13
Tender boneless pieces of chicken / spring lamb cooked with raw onion, peppers, green chillies and coriander
- 48 CHICKEN TIKKA MASALA**   12
Roasted, marinated chicken pieces cooked in subtly spiced tomato creamy sauce
- 49 CHICKEN KORMA**    12
A rich dish, slow cooked in cashew and almond nut paste in coconut and honey based creamy sauce
- 50 CHICKEN DHANSAK**    12
Chicken or lamb cooked with lentils and spices
- 51 LAMB CHOP MASALA**     13
Tandoori lamb chops cooked in a thick spice gravy

VEG CURRIES

- 52 PANEER MAKHNI**     9.9
Paneer cooked in a mild gravy with Indian butter and garnished with cream
- 53 DAAL MAKHNI**    9.9
Black gram lentils, chana dal, and kidney beans slow coked for 12 hours to enhance flavour and creamy texture
- 54 VEGETABLE JALFREZI**    9.5
Assorted seasonal vegetables cooked with Indian spice mix in a tomato paste
- 55 SAAG PANEER OR ALOO**    9.5
Soft Indian cheese / baby potato cooked with spinach
- 56 BAINGAN BHARTA**     8.5
Roasted aubergine cooked in a pan full of rich and smooth sauce
- 57 MATTAR PANEER**    8.5
Peas cooked with paneer in a medium spiced sauce
- 58 BANARASI KOFTA**    8.9
Vegetable koftas (balls) of mashed paneer, baby potatoes & mixed veg in Indian style sauce
- 59 JEERA ALOO**   7.9
Baby potatoes cooked with cumin seeds
- 60 TARKA DAAL**    8.5
A Mixture of yellow lentils cooked in Indian spices, tempered with cumin seeds
- 61 CHICKPEA MASALA**   8.5
Punjab style- Chickpeas cooked in chole spice mix
- 62 BHINDI MASALA**    8.5
Okra cooked with fresh tomato, onion and chilli masala

ACCOMPANIMENTS

63	STEAMED RICE	VG	3.5
64	PULAO RICE	V	3.8
65	PEAS PULAO	V	4.3
66	TANDOORI ROTI	VG	3.5
67	PLAIN NAAN	V DP	3.8
68	BUTTERED NAAN	V DP	4
69	GARLIC NAAN	V DP	4.3
70	PESHWARI NAAN	V DP N	4.5
71	CHEESE NAAN	V DP	4.5
72	CHEESE & GARLIC NAAN	V DP	5
73	PLAIN YOGHURT	V DP	2
74	KACHUMBER RAITA	V DP	3
75	MIXED GREEN SALAD	VG	2
76	ONION SALAD	VG	2

DESSERTS

77	KULFI	V N GF DP	3.5	Mango, Malai or Pistachio
78	RASS MALAAI	V N GF DP	6.5	Creamy cheesecake in chilled milky syrup of cardamom, almond and pistachio
79	GULAB JAMUN	V N GF DP	6.5	Popular Indian dessert, soft and spongy balls soaked in sweet rose flavoured syrup, served with ice-cream
80	SHAHI MATKA KULFI	V N GF DP	7.5	Frozen traditional Indian ice-cream in an earthen pot made using concentrated milk layered in pistachio, cream, cardamom and mango flavour
81	FERRERO ROCHER	V N GF DP	7.5	Rich ferrero rocher ice cream combined with thick chocolate sauce, topped with ferrero rocher
82	CHOCOLATE INDULGENCE	V N GF DP	7.5	Luxurious chocolate ice cream rippled with rich chocolate sauce, topped with chocolate curls
83	COCONUT SUPREME	V N GF DP	7.5	Cool and delicious coconut ice cream packed into real half coconut shell
84	CHOCOLATE FUDGE CAKE	VG	7.5	

C Crustacean

DP Dairy products

F Fish

GF Gluten free

N Nuts

M Mustard

V Vegetarian

VG Vegan

 Spicy