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- 1 **MINI MASALA PAPAD BASKET**   4.9
- 2 **BHAAJI PAV FONDUE**   8.9  
Mashed mix vegetables with Indian spices served with diced pav
- 3 **MIXED PAKORAS**    7.9  
A mixture of potatoes, onions, baby spinach deep fried with gram flour & Indian spices
- 4 **PUNJABI SAMOSA**   4.5  
Pastry filled with peas & potatoes (Amritsari style)
- 5 **SAMOSA CHAAT**   7.9  
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**  8.9  
Lamb mince samosas with sweet yoghurt, mint & tamarind sauce
- 8 **PAAPDI CHAAT**   7.9  
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 9 **ALOO CORN TIKKI CHAAT**    8.9  
Potato & sweetcorn pattie served with chole, yoghurt, mint & tamarind sauce
- 10 **KURKURI BHINDI**   6.9  
Thinly sliced okra fried in corn flour & gram flour batter, sprinkled with chilli masala
- 11 **MASALA WEDGES**   6.9  
Potato wedges fried & tossed in chilli masala
- 12 **PAANI POORI**   6.9  
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots
- 13 **CHILLI PANEER**     9.9  
Paneer cubes tossed in chilli masala
- 14 **VADA PAV**    4.9  
Pav served with spicy potato vada, fried green chillies and chilli garlic chutney
- 15 **CHILLI CHICKEN**     10.9  
Chicken tossed in chilli masala

## TANDOOR SE SMALL PLATES

- 16 LAMB KI CHAAMPE (3pcs)**   **11.9**  
Lamb chops marinated overnight in spices & cooked in the tandoor
- 17 DILLI KE KABAB (3pcs)**   **8.9**  
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 18 MURG MALAAI TIKKA (5/6pcs)**   **8.9**  
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander
- 19 SPICY CHICKEN TIKKA (5/6pcs)**   **8.9**  
Chicken marinated in tomato & ginger garlic paste
- 20 SOYA CHOPS (6pcs)**     **8.9**  
Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney
- 21 ACHARI MACCHI (3pcs)**      **11.9**  
Tilapia fish marinated with Indian pickles, cooked in the tandoor
- 22 PANEER TIKKA (4pcs)**    **9.9**  
Paneer marinated with yoghurt & Indian spices
- 23 BROCCOLI & CAULIFLOWER**   **8.9**  
Tandoori cheesy broccoli and masala cauliflower
- 24 MIX PLATTER VEG**   **18.9**  
Soya chops, paneer tikka, broccoli & cauliflower and tandoori pineapple
- 25 MIX PLATTER NON VEG**   **24.9**  
Lamb chops, kebabs, malai tikka and achari macchi

## CURRIES

- 26 BHAI'S LAMB** GF   12.9  
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 27 SAAG CHICKEN** GF  11.9  
Tender pieces of boneless chicken cooked with spinach
- 28 SAAG LAMB** GF  11.9  
Tender pieces of boneless spring lamb cooked with spinach
- 29 MURG MAKHNI** N GF DP 11.9  
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 30 DHAABA MURG** GF  11.9  
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 31 GOA JHEENGA MASALA** GF C 13.9  
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
- 32 KERALA FISH CURRY** GF F  13.9  
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves
- 33 PANEER MAKHNI** V N GF DP 10.9  
Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 34 PALAK PANEER / ALOO** V GF DP 10.9  
Paneer or baby potatoes cooked with spinach
- 35 BANARASI KOFTA** V DP 10.9  
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 36 BHINDI MASALA** V  11.9  
Okra cooked in an onion, chilli and tomato sauce
- 37 JEERA ALOO** V GF 8.9  
Potatoes cooked with cumin seeds
- 38 ALOO GOBI MUTTER** V DP   9.9  
Potatoes, cauliflower & peas cooked in an onion, chilli and tomato sauce
- 39 MAA KI DAAL** V GF DP 9.9  
Black gram lentils & kidney beans slow cooked to enhance the flavour
- 40 DAAL FRY** V GF 9.9  
Mixture of lentils cooked dhaba style

**CHAI THALI VODKA PANI POORI** 11.9

Mouth watering wheat puffs filled with masala potatoes served with sweet & sour vodka tamarind water shots

## THALIS TRADITIONAL SQUARE MEAL FOR 1 PERSON

### 41 VEGETARIAN THALI 22.9

Choose any 1 of the following main dishes:

- Chole  

- Aloo Gobi Mutter   

Includes daal, rice, bread, raita, salad,  
mini papad & sweet of the day

### 42 NON VEGETARIAN THALI 24.9

Choose any 1 of the following main dishes:

- Murg Makhni   

- Bhai's Lamb   

- Dhaba Murg  

Includes daal, rice, bread, raita, salad,  
mini papad & sweet of the day

## BIR YANIS (SERVED WITH RAITA OR CURRY SAUCE)

### 43 SUBZI AUR PANEER 12.9

Seasonal vegetables & diced paneer  
cooked with pulao rice & mint

### 44 JACKFRUIT 13.9

Diced jackfruit cooked with pulao rice  
and mint

### 45 HYDERABADI CHICKEN 13.9

Chicken cooked in spices then layered  
with rice, garnished with caramelised  
dried onions & mint

### 46 HYDERABADI LAMB 14.9

Lamb cooked in spices then layered  
with rice, garnished with caramelised  
dried onions & mint




### 47 HYDERABADI PRAWN 15.9

Prawn cooked in spices then layered  
with rice, garnished with caramelised  
dried onions & mint

## ACCOMPANIMENTS

48	STEAMED RICE	VG	GF	3.5	
49	PULAO RICE	VG	GF	3.9	
50	TANDOORI ROTI	VG		3	
51	PLAIN NAAN	V	DP	3.5	
52	BUTTERED NAAN	V	DP	4	
53	GARLIC NAAN	V	DP	4	
54	PESHWARI NAAN	V	DP	N	4.9
55	CHEESE NAAN	V	DP	4.5	
56	CHEES GARLIC NAAN	V	DP	4.5	
57	KHEEMA NAAN	DP		4.9	
58	KULCHA	V	DP	4.5	
59	LACCHA PARANTHA	V	DP	4.5	
60	PLAIN YOGHURT	V	DP	GF	2.5
61	KACHUMBER RAITA	V	DP	GF	3.5
62	MIXED GREEN SALAD	VG		3.5	
63	ONION SALAD	VG		3.5	

## DESSERTS

- 64 KULFI**    3.9  
(MANGO / MALAAI / PISTA)  
Traditional Indian ice cream
- 65 SHAHI MATKA KULFI**    6.9  
A royal treat! Special blend of finest dairy kulfi made using rabdi (concentrated milk), topped with saffron, almond and pistachio
- 66 GAAJAR HALWA**    6.9  
Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts
- 67 RASS MALAAI**    6.9  
rass malaai flavoured with saffron & cardamom served in a martini glass
- 68 SWEET SAMOSAS**    6.9  
Pastry filled with a mix of cinnamon & white chocolate, served with ice cream
- 69 GULAB JAMUN**    6.9  
Tasty Indian sweet soaked in sugar syrup, served with ice cream
- 70 MEETHA PAAN**    3.9 \*Subject to availability  
Folded betel leaf with assorted sweet fillings