



GRILLS & STREETFOOD

POPPADOMS, PICKLE & CHUTNEYS (V) (D*)	3.50
ONION BHAJI (V)	5.00
CHICKEN TIKKA (D)	8.00
Tandoor-cooked fillets in a spiced yoghurt marinade	
DELHI 6 CHILLI CHICKEN	8.50
Tangy crispy chicken from the alleyways of Old Delhi	
LAMB CHOPS (G)	9.50
Chargrilled chops with spicy honey and mustard marinade	
TAWA KEEMA (G)	8.00
Minced lamb and onions on a naan - like a mini pizza	
GILAFI SEEKH KEBAB (D*)	7.50
Juicy minced lamb skewers layered with cheese and peppers	
AMRITSARI FISH FINGERS	8.50
Tilapia in a delicately-spiced batter with masala mayo	
GARLIC HONEY PRAWNS	9.00
King prawns stir fried in a deliciously moreish sauce	
SQUID PEPPER FRY	8.00
Crispy squid fried with ginger, chilli, pepper and curry leaves	
BOMBAY CHAAT (V)(G)(D*)	6.00
Chickpeas, yoghurt and tamarind in crispy wheat puffs	
PALAK & KALE PAKORA CHAAT (V)(D*)	7.50
Spinach and kale fritters with yoghurt and pomegranate	
GOBI MANCHURIAN (V)(G)	7.50
Battered cauliflower in a chilli garlic Indo-Chinese sauce	
PANEER TIKKA (V)(D)	6.00
Tandoor-cooked skewers of pickled Indian cottage cheese	
MUSHROOM KURKURE (V)(G)(D)	6.50
Mushrooms stuffed with cheese and peppers in a light batter	

LOTUS SALAD (D) 6.50

Grilled chicken tikka or paneer tikka with mixed salad and a mint and yoghurt dressing

ROOMALI ROLL (G)(D*) 7.00

Chicken tikka, seekh kebab or paneer tikka wrapped in a roomali roti with salad and sauces

CURRIES

TARIWALA CHICKEN	12.00
Boneless pieces in a hearty curry - like mum makes at home	
MALAI CHICKEN (D)	12.00
A rich and creamy classic, and our mildest curry	
LAMB BELIRAM	13.00
Flavoursome curry named after a famous Punjabi royal chef	
MALABAR PRAWNS	13.50
King prawns in a tasty Keralan coconut sauce	
BHUNA FISH	12.00
Tilapia fillets with a spicy onion stir fry	
ALOO PALAK (V)	8.50
Potato and spinach dish otherwise known as Saag Aloo	
PANEER BUTTER MASALA (V)(D)	9.00
Diced Indian cottage cheese in a rich creamy sauce	
PUNJABI CHOLE (V)	8.50
Rustic chickpea curry from the Land of Five Rivers	
BHINDI (V)	8.00
Okra sautéed with onion and spices	
TARKA DAL (V)	8.00
Home-style yellow lentils - true Indian soul food	
BIRYANI (G)(D)	12.00
Chicken and rice steam-cooked in the ancient 'Dum' method	

WEEKEND SPECIALS (FRI-SUN)

DESI ROAST CHICKEN (D)	11.00
Slow roasted half baby chicken served with coconut curry	
MASALA DOSA (V)(G)	7.50
Rice pancake with potato filling, lentil sambar and chutneys	

SUNDRIES

MASALA POTATO WEDGES (G)	4.50
CHILLI GARLIC CHIPS	4.50
NAAN (G) (D*)	3.00
GARLIC (G)	3.50
GARLIC & CHEESE (G)	4.00
FIG & CORIANDER (G)	4.00
TANDOORI ROTI (G)	3.00
ROOMALI ROTI (G)	3.50
BOILED RICE	3.50
PILAU RICE	4.50
RAITA (D)	2.00

Most dishes are cooked to a medium chilli level, so please let us know if you want some extra heat!

(V) Vegetarian (G) Contains Gluten (D) Contains Dairy (D*) Available Dairy-free (E) Contains Egg All dishes are free of nuts



LOTUS

INDIAN KITCHEN