



## GRILLS & STREETFOOD

<b>POPPADOMS, PICKLE &amp; CHUTNEYS (V) (D*)</b>	<b>4.00</b>
<b>ONION BHAJI (V)</b>	<b>5.50</b>
<b>CHICKEN TIKKA (D)</b>	<b>8.50</b>
Tandoor-cooked fillets in a spiced yoghurt marinade	
<b>DELHI 6 CHILLI CHICKEN</b>	<b>9.00</b>
Tangy crispy chicken from the alleyways of Old Delhi	
<b>LAMB CHOPS (G)</b>	<b>9.50</b>
Chargrilled chops with spicy honey and mustard marinade	
<b>TAWA KEEMA (G)</b>	<b>8.50</b>
Minced lamb and onions on a naan - like a mini pizza	
<b>GILAFI SEEKH KEBAB (D*)</b>	<b>8.00</b>
Juicy minced lamb skewers layered with cheese and peppers	
<b>AMRITSARI FISH FINGERS</b>	<b>9.00</b>
Tilapia in a delicately-spiced batter with masala mayo	
<b>GARLIC HONEY PRAWNS</b>	<b>9.50</b>
King prawns stir fried in a deliciously moreish sauce	
<b>SQUID PEPPER FRY</b>	<b>8.50</b>
Crispy squid fried with ginger, chilli, pepper and curry leaves	
<b>BOMBAY CHAAT (V)(G)(D*)</b>	<b>6.50</b>
Chickpeas, yoghurt and tamarind in crispy wheat puffs	
<b>PALAK &amp; KALE PAKORA CHAAT (V)(D*)</b>	<b>7.50</b>
Spinach and kale fritters with yoghurt and pomegranate	
<b>GOBI MANCHURIAN (V)(G)</b>	<b>8.00</b>
Battered cauliflower in a chilli garlic Indo-Chinese sauce	
<b>PANEER TIKKA (V)(D)</b>	<b>7.00</b>
Tandoor-cooked skewers of pickled Indian cottage cheese	
<b>MUSHROOM KURKURE (V)(G)(D)</b>	<b>7.00</b>
Mushrooms stuffed with cheese and peppers in a light batter	

### LOTUS SALAD (D) 7.00

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

### ROOMALI ROLL (G)(D\*) 7.50

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

## CURRIES

<b>TARIWALA CHICKEN</b>	<b>13.00</b>
Boneless pieces in a hearty curry - like mum makes at home	
<b>MALAI CHICKEN (D)</b>	<b>13.00</b>
A rich and creamy classic, and our mildest curry	
<b>LAMB BELIRAM</b>	<b>14.00</b>
Flavoursome curry named after a famous Punjabi royal chef	
<b>MALABAR PRAWNS</b>	<b>14.50</b>
King prawns in a tasty Kerala coconut sauce	
<b>BHUNA FISH</b>	<b>13.00</b>
Tilapia fillets with a spicy onion stir fry	
<b>PANEER BUTTER MASALA (V)(D)</b>	<b>9.50</b>
Diced Indian cottage cheese in a rich creamy sauce	
<b>ALOO PALAK (V)</b>	<b>6.00</b>
<b>ALOO PALAK (V)</b>	<b>9.00</b>
SIDE MAIN Potato and spinach dish otherwise known as Saag Aloo	
<b>PUNJABI CHOLE (V)</b>	<b>6.00</b>
<b>PUNJABI CHOLE (V)</b>	<b>9.00</b>
Rustic chickpea curry from the Land of Five Rivers	
<b>BHINDI (V)</b>	<b>6.00</b>
<b>BHINDI (V)</b>	<b>9.00</b>
Okra sautéed with onion and spices	
<b>TARKA DAL (V)</b>	<b>5.50</b>
<b>TARKA DAL (V)</b>	<b>8.50</b>
Home-style yellow lentils - true Indian soul food	
<b>BIRYANI (G)(D)</b>	<b>13.00</b>
Chicken and rice steam-cooked in the ancient 'Dum' method	

## WEEKEND SPECIALS (FRI-SUN)

<b>MASALA DOSA (V)(G)</b>	<b>8.00</b>
Rice pancake with potato filling, lentil sambar and chutneys	
<b>MIXED GRILL (FOR TWO) (G)(D)</b>	<b>20.00</b>
Sharing platter of Chicken Tikka, Chicken Wings, Lamb Chops, Seekh Kebab and Amritsari Fish	

## SUNDRIES

<b>MASALA POTATO WEDGES (G)</b>	<b>5.00</b>
<b>CHILLI GARLIC CHIPS</b>	<b>5.00</b>
<b>NAAN (G)(D*)</b>	<b>3.50</b>
<b>GARLIC, GARLIC &amp; CHEESE, CHILLI CHEESE, FIG &amp; CORIANDER</b>	<b>4.00</b>
<b>TANDOORI ROTI (G)</b>	<b>3.50</b>
<b>ROOMALI ROTI (G)</b>	<b>4.00</b>
<b>BOILED RICE</b>	<b>4.00</b>
<b>PILAU RICE</b>	<b>4.50</b>
<b>RAITA (D)</b>	<b>2.00</b>

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