

## GRILLS & STREETFOOD

### Nibbles

<b>POPPADOMS &amp; CHUTNEYS (D*)</b>	<b>4.00</b>
<b>ONION BHAJI</b>	<b>6.00</b>
<b>OKRA FRIES</b>	<b>6.00</b>

### Meat/Seafood

<b>CHICKEN TIKKA (D)</b>	<b>8.50</b>	
Tandoor-cooked fillets in a spiced yoghurt marinade		
<b>DELHI 6 CHILLI CHICKEN (E)</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>GILAFI SEEKH KEBAB (D*)</b>	<b>8.50</b>	
Juicy minced lamb skewers layered with cheese and peppers		
<b>MIXED GRILL (G,D)</b>	<b>FOR ONE 11.50</b>	<b>FOR TWO 21.00</b>
Chicken tikka, wings, lamb chops, seekh kebab and fish		
<b>AMRITSARI FISH FINGERS</b>	<b>9.50</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>9.00</b>	
Crispy squid fried with ginger, chilli, pepper and curry leaves		

### Veg

<b>BOMBAY CHAAT (G,D*)</b>	<b>7.00</b>	
Chickpeas, yoghurt and tamarind in crispy wheat puffs		
<b>PALAK &amp; KALE PAKORA CHAAT (D*)</b>	<b>8.00</b>	
Spinach and kale fritters with yoghurt and pomegranate		
<b>GOBI MANCHURIAN (G)</b>	<b>8.00</b>	
Battered cauliflower in a chilli garlic Indo-Chinese sauce		
<b>PANEER TIKKA (D)</b>	<b>7.50</b>	
Tandoor-cooked skewers of pickled Indian cottage cheese		
<b>MUSHROOM KURKURE (G,D)</b>	<b>7.50</b>	
Mushrooms stuffed with cheese and peppers in a light batter		

### LIGHTER BITES

<b>LOTUS SALAD (D)</b>	<b>7.50</b>
Grilled chicken tikka or paneer tikka with mixed salad and a mint and yoghurt dressing	
<b>ROOMALI ROLL (G,D*)</b>	<b>7.50</b>
Chicken tikka, seekh kebab or paneer tikka wrapped in a roomali roti with salad and sauces	

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

(G) Contains Gluten (D) Contains Dairy (D\*) Available Dairy-free  
(N) Contains Nuts (E) Contains Egg

## CURRIES

### Meat/Seafood

<b>TARIWALA CHICKEN</b>	<b>14.00</b>	
Boneless pieces in a hearty curry - like mum makes at home		
<b>BUTTER CHICKEN (D,N)</b>	<b>14.00</b>	
The original Indian version of Chicken Tikka Masala		
<b>RAILWAY LAMB</b>	<b>15.00</b>	
Flavoursome curry as served first class on Indian Railways		
<b>LAMB LAZEEZ (D)</b>	<b>15.00</b>	
Rich and creamy dish whose name means 'delicious'		
<b>DESI BHUNA</b>	<b>15.00</b>	
Choose chicken, lamb or king prawns in a thick, spicy sauce		
<b>MALABAR PRAWNS OR FISH</b>	<b>15.50</b>	
Choose king prawns or fish in a tasty coconut sauce		
<b>BIRYANI (G,D)</b>	<b>14.00</b>	
Chicken and rice steam-cooked in the ancient 'Dum' method		

### Veg

<b>MASALA DOSA (G)</b>	<b>8.50</b>	
Rice pancake with potato filling, lentil sambar and chutneys		
<b>SHAHI PANEER (D,N)</b>	<b>10.50</b>	
Diced Indian cheese in a rich, creamy sauce		
<b>ALOO PALAK</b>	<b>SIDE 7.00</b>	<b>MAIN 10.00</b>
Potato and spinach dish otherwise known as Saag Aloo		
<b>PUNJABI CHOLE</b>	<b>7.00</b>	<b>10.00</b>
Rustic chickpea curry from the Land of Five Rivers		
<b>MIXED VEG SABZI</b>	<b>7.00</b>	<b>10.00</b>
Seasonal mixed vegetables in a wholesome stir fry		
<b>TARKA DAL</b>	<b>6.50</b>	<b>9.50</b>
Home-style yellow lentils - true Indian soul food		

### THALI

Not sure what to order? Try this tasting platter with your choice of a <b>Chicken</b> or <b>Lamb Curry</b> with <b>Chicken Tikka, Shahi Paneer, Daal, Gulab Jaman, Rice and Naan</b>		
	<b>18.00</b>	
Vegetarian Thali	<b>16.50</b>	

### 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,</b>	
<b>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>