

BOXING DAY

GRILLS & STREETFOOD

Nibbles

POPPADOMS & CHUTNEYS (D*)	4.50
ONION BHAJI	6.50
OKRA FRIES	6.00

Meat/Seafood

CHICKEN TIKKA (D)	9.00
Tandoor-cooked fillets in a spiced yoghurt marinade	
DELHI 6 CHILLI CHICKEN (E)	9.50
Tangy crispy chicken from the alleyways of Old Delhi	
LAMB CHOPS (G)	10.00
Chargrilled chops with spicy honey and mustard marinade	
GILAFI SEEKH KEBAB (D*)	9.00
Juicy minced lamb skewers layered with cheese and peppers	
MIXED GRILL (G,D)	FOR ONE 12.00 FOR TWO 22.00
Chicken tikka, wings, lamb chops, seekh kebab and fish	
AMRITSARI FISH FINGERS	9.50
Tilapia in a delicately-spiced batter with masala mayo	
SAFFRON TANDOORI SEABASS (D)	10.00
Luxuriously marinated in authentic spices	
GARLIC HONEY PRAWNS	9.50
King prawns stir fried in a deliciously moreish sauce	
Veg	
BOMBAY CHAAT (G,D*)	7.50
Chickpeas, yoghurt and tamarind in crispy wheat puffs	
PALAK & KALE PAKORA CHAAT (D*)	8.50
Spinach and kale fritters with yoghurt and pomegranate	
GOBI MANCHURIAN (G)	8.50
Battered cauliflower in a chilli garlic Indo-Chinese sauce	
PANEER TIKKA (D)	8.00
Tandoor-cooked skewers of pickled Indian cottage cheese	
BETROOT KI SHAMI	7.50
Delightful lentil and beetroot patties	

LIGHTER BITES

LOTUS SALAD (D)	7.50
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	

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

TARIWALA CHICKEN	14.50
Boneless pieces in a hearty curry - like mum makes at home	
BUTTER CHICKEN (D,N)	15.00
The original Indian version of Chicken Tikka Masala	
RAILWAY LAMB	15.50
Flavoursome curry as served first class on Indian Railways	
ROYAL DUM GOSHT HANDI (G,D)	15.00
Braised lamb slow cooked using the traditional 'dum' method	
DESI BHUNA	15.50
Choose chicken, lamb or king prawns in a thick, spicy sauce	
MALABAR PRAWNS OR FISH	16.00
Choose king prawns or fish in a tasty coconut sauce	
BIRYANI (G,D)	14.50
Chicken and rice steam-cooked in the ancient 'Dum' method	

Veg

MASALA DOSA (G)	8.50
Rice pancake with potato filling, lentil sambar and chutneys	
SHAHI PANEER (D,N)	11.00
Diced Indian cheese in a rich, creamy sauce	
ALOO PALAK	SIDE 7.00 MAIN 10.00
Potato and spinach dish otherwise known as Saag Aloo	
PUNJABI CHOLE	7.00 10.00
Rustic chickpea curry from the Land of Five Rivers	
GUNPOWDER POTATOES	7.00 10.00
Fiery crispy potatoes coated in aromatic spices	
TARKA DAL	6.50 9.50
Home-style yellow lentils - true Indian soul food	
THALI	
Not sure what to order? Try this tasting platter with your choice of a Chicken or Lamb Curry with Chicken Tikka, Shahi Paneer, Daal, Gulab Jaman, Rice and Naan	
Vegetarian Thali	17.00

SUNDRIES

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