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

GARLIC HONEY PRAWNS 9.50
King prawns stir fried in a deliciously moreish sauce

SQUID PEPPER FRY 9.00
Crispy squid fried with ginger, chilli, pepper and curry leaves

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

MUSHROOM KURKURE (G,D) 8.00
Mushrooms stuffed with cheese and peppers in a light batter

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

LAMB LAZEEZ (D) 15.50
Rich and creamy dish whose name means 'delicious'

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

MIXED VEG SABZI 7.00 10.00
Seasonal mixed vegetables in a wholesome stir fry

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** 19.00

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