

STARTER PLATES

- Chandni Chowk Chaat** [Ⓞ][Ⓢ] **6.95**
From the streets of Old Delhi, Chatpata chickpeas, spiced potatoes, fresh yoghurt layered with sweet & spicy chutney
- Green Peas and Aloo Samosas** [Ⓢ][Ⓢ] **6.25**
India's all time favourite snack, stuffed with a melange of green peas and potato
- Okra Kurkure** [Ⓢ] **6.95**
Thinly sliced lady fingers, seasoned with a hot and tangy spice mix, served crisp
- Hung Yoghurt Tikkis** [Ⓢ][Ⓢ] **6.55**
Crisp on the outside, stuffed with chilli-spiked hung yoghurt and cheese
- Tawa Batata** [Ⓢ] **6.95**
Potatoes tossed in tangy and sweet chutneys, our signature chaat masala, and lime juice
- Delhi-Style Fried Chicken** [Ⓢ] **7.95**
A street-side fried chicken flavoured with our hand-pounded garam masala, cayenne pepper, and a complex array of spices
- Amritsari Shrimp** **8.95**
From the popular alleys of Amritsar, Punjab, comes this carom-flavoured, batter-fried shrimp
- Minced Lamb Patti Samosas** [Ⓢ] **7.95**
The meat lovers version of India's all time favourite snack, filled with minced lamb

TANDOOR GRILLS

Non-Vegetarian

- Chargrilled Chicken Tikka** [Ⓢ] **13.95**
The classic chicken kabab, marinated in yoghurt with a sprinkling of special Amritsari spices - finely pounded red chillies, amchoor and Himalayan black salt - cooked in the tandoor
Influence: The City of Amritsar
- Pudina Grilled Chicken** **13.95**
Tender, Tandoor-grilled chicken flavoured with fresh mint, and sprinkled with a 15-spice kabab masala
Influence: Sialkot
- Lamb Seekh Kabab** ^(D) **14.95**
Skewered minced lamb kababs infused with hand-pounded spices, fresh coriander and 'Pipli' or long pepper
Influence: Old Delhi
- Reshmi Malai Chicken** [Ⓢ] **13.95**
Lightly marinated in hung yoghurt and cream, this grilled chicken kabab is delicately flavoured with white pepper and cardamom, for that rich texture yet mild taste
Influence: Old Delhi
- Chutney Fish** **14.95**
Sea bass marinated in our green mint and lemon chutney
Influence: Karachi - Sindh
- Grilled Burrha Chop** [Ⓢ] **6.45 per piece**
Perfected over the decades, cinnamon-scented, tender lamb chops marinated for over 8 hours, seared and chargrilled
Influence: Karachi - Khyber Pakhtunkhwa
- Vegetarian**
- Paneer Tikka** [Ⓢ] **12.95**
Our Paneer cottage cheese is marinated in a sharp mustard-turmeric, white pepper-infused yoghurt
Influence: Multan
- Chargrilled Cheese Mushrooms** [Ⓢ] **9.95**
Fresh Mushrooms stuffed with Cheddar Cheese infused with a hint of coriander
Influence: The Punjab
- Tandoor Roasted Sweet Potato** [Ⓢ] **8.95**
Orange sweet potatoes grilled in our Tandoor, sprinkled with our in-house tangy and hot seasoning
Influence: The Punjab

CURRIES

Non-Vegetarian

- Butter Chicken** [Ⓢ] **14.95**
Boneless Tandoor chicken, simmered in our signature tomato, butter flavoured gravy and accentuated with dry fenugreek
- Pickled Chicken Masala** **14.95**
Tender chicken steeped in an earthen pot full of rich, homemade pickle and cooked in a smooth gravy
- Lamb Rogan Josh** [Ⓢ] **15.50**
Boneless lamb, marinated for over 6 hours in our secret 21-spice blend and slow-cooked with Rogan, a special Kashmiri chilly spice-infused oil
- Saffron Shrimp** **15.95**
Juicy shrimps simmered in a smooth, saffron-scented, subtly-flavoured and aromatic gravy
- Fish Rahra** [Ⓢ] **15.50**
The by-lanes of Patiala gave rise to this original recipe of Tilapia fish fillet, that are simmered in a spiced tomato and seasoned onion gravy
- Vegetarian**
- Bazaar ke Chole** [Ⓢ] **11.95**
Chickpeas soaked in an infusion of tea leaves and a homemade chole spice mix, flavoured with crushed Anardana dried pomegranate, best paired with bread
- Paneer Masala** [Ⓢ][Ⓢ] **12.95**
Fresh and soft cottage cheese simmered in a buttery, tomato gravy, this copper specialty remains unchanged since its inception over four decades ago
- Chowk ke Subzi** [Ⓢ] **11.95**
The sounds of a crowded Indian crossroads are evoked with the crackle of fresh vegetables tossed with onions in a rich, spiced masala
- Dal Maharaja** [Ⓢ] **8.95**
Whole black lentils, tomatoes and spices slow cooked for hours, finished with a dollop of ghee
- Dal Tadka** [Ⓢ] **6.95**
Yellow lentils cooked with fresh green herbs and sizzling spices, served with a dash of cummin and garlic

SIDES

- Lasooni Spinach** [Ⓢ] **5.95**
Fresh spinach with a hint of roasted garlic
- Jeera Potatoes** [Ⓢ] **5.95**
Tender baby potatoes, tossed with aromatic seasoning in a light home-style preparation
- Pomegranate Mint Raita** [Ⓢ] **3.50**
Greek yoghurt flavoured with mint, coriander and pomegranate
- Papad Basket** **3.25**
Assorted Papads with Chutneys

BREADS

- Tandoori Roti** [Ⓢ][Ⓢ] **3.45**
Whole wheat Indian bread cooked on the sides of a Tandoor
- Butter Roti** [Ⓢ][Ⓢ] **3.75**
- Naan** [Ⓢ][Ⓢ] **3.45**
Traditionally made with refined flour and baked in the Tandoor
- Butter | Cheese or Garlic** [Ⓢ] **3.75 | 3.95**
- Multigrain Chura Paratha** [Ⓢ] ^(D) **3.95**
A layered Indian flatbread baked to crispness in the Tandoor, hand-crushed, and smoky in flavour
- Baluchi Naan** [Ⓢ][Ⓢ] **4.45**
Leavened Tandoor-cooked naan bread stuffed with Mawa and topped with dates and apricot

LUNCH MEAL DEAL

Served with a choice of a freshly cooked grill or curry with a side of naan or rice

MONDAY - FRIDAY | 12PM - 4PM

Tandoor Grills & Curries

Choose Any One

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|------------------------------------------------|-----------------------------------------------|
| Vegetarian £10 | Non-Vegetarian £12 |
| Paneer Tikka [Ⓢ] | Butter Chicken [Ⓢ] |
| Paneer Masala [Ⓢ] [Ⓢ] | Lamb Rogan Josh |
| Bazaar Ke Chole [Ⓢ] | Chargrilled Chicken Tikka [Ⓢ] |
| Chowk Ke Sabzi [Ⓢ] | Lamb Seekh Kabab ^(D) |

Add On Side Portion @ £3

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| Dal Maharaja [Ⓢ] | Dal Tadka [Ⓢ] |
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Individual portion sizes meal for one.

LUNCH DRINK OFFER

Beer* or Our House Wines* @ £4.50

Please ask your server for the available selections

BIRYANI

- Chicken Tikka Dum Biryani** [Ⓢ] **13.95**
Tandoor-roasted chicken tikka, layered saffron rice, topped with crisp fried onions and ginger
- Parda Lamb Biryani** [Ⓢ][Ⓢ] **15.50**
Boneless lamb marinated with whole garam masala, julienned ginger and creamy yoghurt, cooked with aromatic saffron rice in a sealed pot
- Prawn Biryani** [Ⓢ] **15.95**
Spiced prawns cooked with saffron rice, accented with a flavour of crackling spices and crispy fried onion
- Vegetable Biryani** [Ⓢ] **11.95**
Saffron-hued rice cooked on dum, on a bed of cauliflower, potatoes, peas and carrots, with crisp fried onion
- Saffron Berry Pulao** [Ⓢ] **6.95**
Berry and turmeric infused basmati rice, lightly seasoned with our selection of Indian spices
- Steamed Rice** [Ⓢ] **3.95**
Long grain basmati rice

DESSERTS

- Gajar Pistachio Crumble** [Ⓢ][Ⓢ] **5.45**
Slow cooked carrot pudding with cardamom and sweetened milk layered with chopped pistachio and praline crumble
- Gulab Jamun** [Ⓢ] **4.75**
Golden fried milk dumplings steeped in rose scented syrup
- Kulfi** [Ⓢ][Ⓢ] **4.75**
Please ask your server for available flavours
- Sorbet** **4.75**
Please ask your server for available flavours

[Ⓢ] Contains Gluten [Ⓢ] Contains Nuts ^(D) Contains Dairy ^(D) Optional Dairy ^(V) Vegan

In case you have a food allergy or intolerance to any ingredient, please let your server know when placing the order. While we take care to prevent cross contamination, we cannot guarantee an allergen free environment, as the dishes are prepared in a common kitchen where allergens may be present. All dishes may contain traces of nuts and there is a possibility that traces of gluten may be found in our gluten free dishes, due to a common kitchen environment. All prices are inclusive of VAT. All prices shown are in GBP. A discretionary 12.5% service charge will be added to your bill.



We donate £1 every time you order a Chicken Tikka Dum Biryani, to help support Action Against Hunger's efforts in fighting malnutrition and bringing malnourished children back to health.