



STARTER PLATES

Chandni Chowk Chaat [ⓓ]ⓐ 6.95

From the streets of Old Delhi, chatpata chickpeas, spiced potatoes, fresh yoghurt layered in a jar with Chandni Chowk-inspired 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

Tawa Batata [Ⓥ] 6.95

Tawa potatoes enjoyed on the streets of North India, tossed in tangy and sweet chutneys, our signature chaat masala, and lime juice

Amritsari Shrimp 9.95

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 and our in-house seasoning

TANDOOR GRILLS

Non-Vegetarian

Chargrilled Chicken Tikka [ⓓ] 13.95

A classic dish of grilled chicken kababs, marinated in yoghurt, with a sprinkling of special Amritsari spices - finally pounded red chillies, Amchoor raw mango powder, and Himalayan black salt - cooked in the Tandoor for that delicious chargrilled flavour

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

ⓐ 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 16.95

Sea bass marinated in our green mint and lemon chutney

Influence: Karachi - Sindh

ⓐ Grilled Burrah 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 Paneer cottage cheese & cheddar, infused with a hint of pudina mint

Influence: The Punjab

Tandoor Roasted Sweet Potato [Ⓥ] 9.95

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 16.95

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 [ⓓ] 17.95

Juicy shrimps simmered in a smooth, saffron-scented, subtly-flavoured and aromatic gravy

ⓐ Fish Rahra 16.95

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 [Ⓥ] 12.95

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 Organic 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

BIRYANI

Chicken Tikka Dum Biryani [ⓓ] 13.95

Tandoor-roasted chicken tikka, layered saffron rice, topped with crisp fried onions and ginger

ⓐ Parda Lamb Biryani [ⓓ]ⓐ 16.95

Boneless lamb marinated with whole garam masala, julienned ginger and creamy yoghurt, cooked with aromatic saffron rice in a sealed pot

ⓐ Prawn Biryani [ⓓ] 18.95

Spiced prawns cooked with saffron rice, accented with a flavour of crackling spices and crispy fried onion

ⓐ Vegetable Biryani [ⓓ] 12.95

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

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 [ⓐ]ⓓ 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

DESSERTS

Kulfi [ⓓ]Ⓝ 4.75

Please ask your server for available flavours

Gajar Pistachio Crumble [ⓓ]Ⓝ 5.45

Slow cooked carrot pudding with cardamom and sweetened milk layered with chopped pistachio and praline crumble

Sorbet 4.75

Please ask your server for available flavours

[ⓐ] Contains Gluten [Ⓝ] Contains Nuts [ⓓ] Contains Dairy [Ⓥ] 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 include a discretionary £1 towards Action Against Hunger efforts in fighting malnutrition, hunger, and bringing malnourished children back to life.