



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 Raha 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.



Cocktails

Signature

Worli Morning vodka, orange liqueur, curry leaf & lemon sugar	8.75
Achari Whiskey sour mash whiskey, ginger ale & mango	8.95
Street Rum white rum, cranberry, kokum syrup, black salt, tabasco & sparkling water	8.75
Rum Pum Poh white rum, freshly pressed lemon juice, fresh pomegranate seeds, kaffir lime leaf extract & a dash of earl grey tea	8.95
Sobo G&T [Ⓒ] sweet basil infused gin, hibiscus tea, cranberry, lime, traces of spices & sparkling quinine water	9.50

Non-Alcoholic

Signature

Delhi Shikanji mint, lemon, chaat masala & cold soda	3.95
Jeera Punch pineapple juice, kokum syrup, lemon juice & cumin flavoured soda	3.75
Mango & Rose Thandai [Ⓓ] [Ⓔ] mango, almond milk, rose, milk & thandai spice	4.45

Lassis and Chaas

Mango Lassi [Ⓓ] chilled concoction of delicious mango and yoghurt	4.45
Sweet Lassi [Ⓓ] chilled concoction of delicious yoghurt	4.45
Punjabi Namkeen Chaas [Ⓓ] lassi made with fresh yoghurt, rock salt and roasted cumin	3.95

Soft Drinks

Fruit Juices orange, apple, pineapple, mango, lychee or cranberry	3.00
Mineral Water - Still Sparkling 750ml	4.45
Coke Diet Coke 330ml	3.25
Mixers 200ml Fever-Tree - tonic, light tonic, ginger ale, lemonade or ginger beer	2.95
Kids Drinks Fruit Shoot - orange or blackcurrant and apple	1.95

Beers

Kingfisher, 5% Crisp, clean and unfailingly refreshing balance it is a perfect partner for even the hottest curry	5.45
Cobra Premium, 4.5% The seven ingredients are expertly brewed for fewer bubbles to give it a smooth sophisticated taste	5.45
Peroni Nastro Azzurro, 5.1% distinctive, crisp and refreshing taste with a notable citrus aroma	5.45

Drafts

Lager / IPA ask your server for the selection	Half 3.00 Pint 5.95
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Wines

White Wines

Castillo de Mureva Organic Verdejo a fresh, crisp organic wine with flowery aromas, rich smooth body with hints of fennel, herbs, citrus fruits, melon and peach	175ml 5.50 250ml 7.50 Bottle 21.50
Pulpo Sauvignon Blanc, Marlborough [Ⓓ] intense aromas of gooseberry and tropical fruit flavours	175ml 6.55 250ml 9.35 Bottle 28.00
Grave del Friuli Pinot Grigio, Borgo Tesis, Fantinel a full-flavoured Pinot Grigio with ripe apple, peach and pear notes.	175ml 7.50 250ml 10.70 Bottle 32.00
Finca Las Moras Seremos Torrontés rose and peach aromas lead onto ripe and honeyed citrus on the palate, with tropical fruit flavours	Bottle 25.00
Bouchard Aîné & Fils Chardonnay, Vin de France an aged Chardonnay with white flower aromas alongside notes of honey and vanilla	Bottle 30.00
Vidal Riesling [Ⓓ] a Riesling with intense tropical fruit aromas and flavours, with a delicious just off-dry finish	Bottle 35.00

Red Wines

Castillo de Mureva Organic Tempranillo this organic red wine has aromas of strawberries and fruits of the forest, with a smooth and well-balanced finish	175ml 5.50 250ml 7.50 Bottle 21.50
Tekena Cabernet Sauvignon, Central Valley a light-bodied, yet juicy Cabernet Sauvignon with a plum and bramble character	175ml 6.55 250ml 9.35 Bottle 28.00
Finca Las Moras Seremos Malbec a soft to medium bodied wine with ripe red fruit flavours that ends with an elegant touch of vanilla	Bottle 30.00
Shannon Merlot, Elgin fragrant plum and dark cherry aromas with well-integrated ripe tannins on the palate	Bottle 35.00
Mommessin Les Grandes Mises, Saint-Amour this wine is aged for 9 months giving it a delicate nose with dominant aromas of black fruit	Bottle 40.00

Rosé Wine

Belvino Pinot Grigio Rosato, delle Venezie a delicate pink wine full of fresh, summer-fruit aromas and flavours	175ml 5.50 250ml 7.50 Bottle 21.50
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Sparkling and Champagne

Alberto Nani 'Organic' Prosecco DOC an intense bouquet with notes of flowers. the taste is harmonic with a mineral finish. ideal as an apéritif	125ml 6.50 Bottle 30.00
Bouché Père Et Fils Blanc de Blanc Champagne a minimum of three years in bottle. aromas of lemon and honey with a hint of white peach	Bottle 50.00

Spirits & Liqueurs

Gin

Bombay Sapphire	4.00
Gordon's	3.50
Hendrick's	5.00
Monkey 47	6.00
Sipsmith	4.50

Vodka

Absolut Original	3.50
Ketel One	4.00
Grey Goose Original	5.00

Whiskey

Johnnie Walker Red Label	3.50
Johnnie Walker Black Label	4.50
Lagavulin 16 Year Old	6.00
Jamesons Irish Whiskey	4.00

Bourbon

Jack Daniel's	4.00
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Rum

Bacardi White Rum	3.50
Old Monk - The Legend	8.00
Havana Especial	4.00

Brandy

Courvoisier VS	4.00
Hennessy VSOP	5.50

Tequila

Don Julio Blanco	5.50
Don Julio Añejo	6.50

Liqueurs

Sambuca	3.00
Cointreau	4.00
*Baileys Irish Cream [Ⓓ]	3.50
Tia Maria	4.00
Patrón XO Café	4.75
Disaronno Amaretto	4.00



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Chai

A finely curated list of the best quality whole leaf chais sourced from across the length and breadth of India's exquisite tea estates. Each chai is blended with unique combinations, infusions of thoughtfully selected flavours, to create perfect harmony in a cup

Black Chai

Himalayan Princess

first flush, organic,

orthodox long black leaf from Temi tea estate, Sikkim

2.75

Bombay Breakfast

a blend of black teas from the three main tea growing areas of India - Darjeeling, Assam & Sikkim

2.75

Nawab of Grey

premium second flush Darjeeling black tea from the Gopaldhara tea estate with bergamot oil and marigold petals

2.75

Flower Power

black nilgiri forest tea from Tamil Nadu region with rose petals and jasmine flowers

2.75

Green Chai

Kashmiri Kahwa

Darjeeling green tea from the Rohini tea estate with saffron, cardamom, cinnamon, almonds and rose petals

2.75

Holy River

green tea from Nuxalbari tea estate with lemon grass, turmeric and moringa

2.75

Fruity Green

Assam green tea from Jorhat region with orange peel, lychee pieces and cinnamon

2.75

Nizams Treasure

Darjeeling green tea from Rohini tea estate

2.75

Brewed Chai

Karak Masala Chai [Ⓧ]

brewed masala chai - the all time favourite

2.75

Coffee

Our coffee is handpicked from a signature coffee plantation, Mooleh Manay Estate, located near the backwaters of the Harangi dam in Coorg, a region nestled in the Western Ghats of Southern India.

The plantation is sustainably cultivated with predominantly shade grown Arabica, and at 1000 feet above sea level, is nestled in one of the world's top 10 hottest biodiversity hotspots, the Western and Eastern Ghats.

We freshly roast our coffee in small batches locally in London

Espresso

1.95

Macchiato [Ⓧ]

2.10

Americano

2.20

Cappuccino [Ⓧ]

2.50

Flat White [Ⓧ]

2.75

Caffé Latte [Ⓧ]

2.50

Caffé Mocha [Ⓧ]

2.75

Iced Nirvana Coffee

3.20

Iced Mocha Latte [Ⓧ]

3.25

Turmeric & Saffron Latte [Ⓧ]

3.55

Hot Chocolate [Ⓧ]

3.55



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Vegan

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CURRIES

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SIDES & BREADS

Jeera Potatoes 5.95

Tender baby potatoes, tossed with aromatic seasoning in a light home-style preparation

Dal Tadka 6.95

Yellow lentils cooked with fresh green herbs and sizzling spices, served with a dash of cumin and garlic

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

Tandoori Roti [ⓐ] 3.45

Whole wheat Indian bread cooked on the sides of a Tandoor

DESSERT

Sorbet 4.75

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