

Three Falcons: Central London's First Indian Gastropub & Hotel



Located in Central London, Three Falcons stands as the city's pioneering Indian Gastropub, offering two distinct yet complementary experiences under one roof. Whether you seek a laid-back evening among friends in a cozy pub atmosphere or crave an adventure infused with the tantalizing aromas and flavors of authentic Indian cuisine, Three Falcons is your ultimate destination. Our fusion of two worlds creates a truly unique and captivating experience for our patrons.

While traditional gastropubs typically feature classic dishes like Bangers & Mash or Fish & Chips alongside European fare, Three Falcons boldly diverges from the norm. Proudly holding the title of Central London's premier Indian gastropub, we

transport our guests to the bygone era of Old Delhi with a menu showcasing a rich tapestry of traditional Indian delicacies from various regions. It's worth noting that all meats served at Three Falcons are halal, and while pork is absent from our offerings, our restaurant does serve alcohol to complement your dining experience.



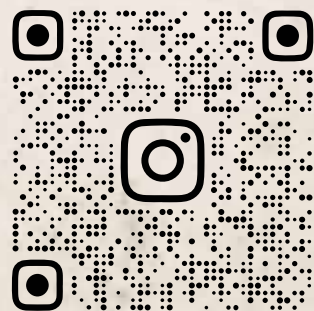
Three Falcons



threefalcons



threefalcons.com



THREEFALCONS



Old Delhi Times

THREE FALCONS

OPEN
All Days

1 ORCHARDSON ST, LONDON, NW8 8NG

UNITED KINGDOM



STARTERS

Jodhpuri Mirchi Vada
£9.50 (v,vgn)

Stuffed padron peppers with chapati potato filling, served with green coriander chutney and puffed rice

Bhulpuri - £8.50 (v,vgn)

Crispy puffed rice, raw mango, tangy chutney and lime juice

Punjabi Samosa Chaat - £10.50 (v)

Stuffed indian pastry topped with saucy chickpeas, tamarind chutney, sweet yoghurt and pomegranate

Papdi Chaat - £9.50 (v)

Crispy, gram flour crackers, with sweet yogurt, tamarind and coriander chutney

Paneer Tikka - £13.00 (v)

Cottage cheese, marinated and charred in tandoor served with homemade chutney

Malai Broccoli - £11.50 (v)

A smokey, creamy and nutty marinade to coat the broccoli florets finished in indian clay oven

Sufyani Murgh Tikka - £15.00

Thigh of chicken, coated in a cashew nut paste with mild flavours of spices and slightly smoked in tandoor

Murgh Angara Tikka - £15.00

Tender boneless chicken thigh marinated in kashmiri chilli, and ground spices

Tandoori Baby Chicken & Punjabi Salad - £17.50

Corn fed poussin marinated in tandoori spices and hung curd, roasted in our tandoori oven, and served with mint chutney and also punjabi salad

Lamb Seekh - £16.50

Juicy lamb seekh pounded with whole spices, fresh mint and coriander, garnished with pickled onions

French Trimmed Lamb Chops - £24.00

Free range U.K. sourced 3 pieces of Lamb cutlets coated in a whole ground spices and fermented chilli sauce, cooked in tandoor

Fish Amritsari Macchi - £14.00

Light coated battered fish cooked with crushed coriander and fennel seeds

Achari Prawns - £23.00

Prawns coated with indian pickle and basted with butter to keep them juicy

CONDIMENTS

Mint & Coriander Chutney
£2.00

Tamarind Chutney
£2.00

Cucumber and Mint Raita
£2.00

Chilli Garlic Mayonnaise
£2.00

Tempered Tomato Chutney
£2.00

Chilli Mango Chutney
£2.00

Sweet Yoghurt
£2.00

Onion, Chilli and Lemon
£3.50

Sprouts and Pulses Salad
£6.50

Poppadom
£4.50

MEAT PLATTER

£37.00

Mix Leaf and kachumber salad, assorted chutney,
Murgh tikka 3, lamb seekh 3, lamb chops 2

VEGETARIAN PLATTER

£29.00

Mix Leaf and kachumber salad, assorted chutney, Chilli pakora 3, malai broccoli 3, paneer tikka 3

TO FOLLOW

Old Delhi Butter Chicken - £19.⁵⁰
Pieces of chicken tikka in a blend of cashew cream plum vine tomatoes

Shahi Paneer - £17.⁵⁰ (v)
Tandoor roasted cottage cheese, buttery, tangy, slight spicy cashew and tomato sauce

Kadai
Chicken | Paneer (v) | Lamb | Soya (vgn)
£18.⁵⁰ | £17.⁵⁰ | £18.⁵⁰ | £16.⁰⁰
Tempered in crushed garlic, crushed coriander seeds and dried red chilli

Kandhari Chicken Curry - £19.⁰⁰
White herb and creamy sauce is mild spice with tended pieces of smoked boneless chicken

Desi Murgh Tari - £17.⁵⁰
Home style chicken curry on the bone

Chicken Chettinad - £18.⁵⁰
Blend of 12 spices, in which chicken is cooked slowly till tender and tangy

Kashmiri Rogan Josh - £19.⁰⁰
Slow cooked lamb shoulder with whole spices

Laal Maans (kid goat) - £19.⁵⁰
This is a hot and spicy curry from royal of rajasthan, very tender and succulent.
We use a whole kid goat

Mattar Keema - £16.⁰⁰
Minced spiced lamb with mattar is a mixed of whole spices and seasonings along fried onions and tomatoes

Goan Curry - Prawn - £21.⁰⁰
Konkani style prawn curry, coconut and kokum

Biryani
Aged basmati rice, saffron, crispy onions
Seasonal Veg - £17.⁰⁰ | Chicken - £20.⁰⁰ | Lamb - £21.⁰⁰



The India Gate is a war memorial located astride the Rajpath, on the eastern edge of the "ceremonial axis" of New Delhi, formerly called Kingsway

RICE

Plain Rice - £4.⁰⁰
Jeera Rice - £4.⁵⁰



BREADS

Plain Naan - £3.⁵⁰
Roti - £3.⁵⁰
Butter Naan - £4.⁵⁰
Lachha Paratha - £4.⁵⁰
Pudina Paratha - £4.⁵⁰
Garlic Naan - £4.⁵⁰
Chilli Cheese - £5.⁰⁰

ON THE SIDE

Dal Makhani - £12.⁰⁰
Yellow Dal Tadka - £11.⁰⁰ (vgn)
Saag Paneer - £14.⁰⁰
Channa Masala - £9.⁰⁰ (vgn)
Bombay Aloo - £9.⁰⁰ (vgn)
Bhindi Masala - £10.⁰⁰ (vgn)

ENGLISH MENU



Juicy Falcons Fried Chicken, Chilli Mayonnaise & Pickles - £14.⁵⁰
Tender fried chicken, light spiced crispy and juicy, with slice of pickles and chilli mayonnaise

Chicken Wrap Chips or Mixed Leaf Salad - £10.⁵⁰
Warm flavorful chicken wrapped with mix salad and garlic sauce

Battered Fish & Chips, Garden Peas & Tartar Sauce - £17.⁰⁰
Light coated fresh fish in a batter served with garden peas and tartar sauce

Grilled Halloumi Wrap Served with Chips or Mix Leaf Salad - £10.⁵⁰ (v)
Halloumi marinated in sweet chilli sauce, grilled peppers and lettuce

Breaded brie, Salad and Sweet Chilli - £10.⁰⁰ (v)
Melt in the mouth cheese and sweet chilli dip

Plain Chips - £3.⁰⁰ | Sweet potato Chips - £4.⁵⁰ | Paprika Chips - £4.⁵⁰ | Truffle Chips - £5.⁵⁰

SWEETS

Gulab Jamun Cheesecake
£8.⁰⁰
Kulfi Pistachio
£7.⁰⁰
Misti Dohi
£7.⁰⁰
Rasmalai
£7.⁰⁰
Gulab Jamun
£6.⁵⁰



The Red Fort or Lal Qila is a historic fort in Old Delhi, Delhi in India that served as the main residence of the Mughal Emperors. Emperor Shah Jahan commissioned construction of the Red Fort on 12 May 1638, when he decided to shift his capital from Agra to Delhi



Please speak to your server regarding any allergies. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergies including peanuts.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

