

LUNCH MENU

Nibbles

**MINI FLAVOURED & ROASTED
POPPADUMS (V/NGI)** 3.45

Served with homemade pickles,
chutneys and onion salad.

JHAL MOONGDAL (V) 3.25

Crispy moongdal, red onion, freshly
chopped ginger, coriander, lemon juice
and tangy chat masala.

Starters

BROCCOLI FRITTERS (VG) 🌱 5.25

Fresh broccoli sliced and mixed with chickpea
flour, chopped green chillies, ginger, coriander
and whole cumin seeds fried till crisp and
served with sweet chilli sauce & tamarind
chutney.

SAMOSA CHAT (V) 🌱🌶️ 5.50

Panjabi vegetable samosa's crispy fried,
crushed and garnished with sweet yogurt,
tamarind chutney, mint chutney, fine sev and
pomegranate seeds.

**CRISPY
FRIED CALAMARI (NGI)** 🌶️🌶️ 6.50

Indian style marinated calamari with ginger &
garlic paste, fresh coriander, rice flour, chick
pea flour, chilli powder, garam masala, ajwain
seeds and lemon juice fried till crispy. Served
with pineapple pachadi and sweet chilli sauce.

CHICKEN TIKKA (NGI) 🌶️🌶️ 6.50

Boneless chicken pieces marinated for 24hrs
with ginger, garlic, chili powder, garam masala
and yogurt then chargrilled in the tandoor.
Served with green herb chutney & sweet chilli
sauce

FISH AMRITSHARI (NGI/DF) 🌶️🌶️ 6.75

Fried cod fish with ginger & garlic paste,
carom seeds, red chillies and lemon juice.
Served with chilli garlic sauce & mint chutney.

LAMB TIKKI (NGI) 🌶️🌶️ 6.95

Lamb mince slow cooked with a rich blend of
warm spices thickened with mashed potato
fried till golden colour. Served with a pineapple
pachadi and sweet chilli sauce.

V - Vegetarian, VG - Vegan, DF - Dairy-free

🌱 mild 🌶️🌶️ quite spicy 🌶️🌶️🌶️ hot

Before ordering please speak to a member of staff if you have a food allergy or intolerance.
Food items may contain traces of nuts. Many dishes are gluten free please ask your waiter

Thali Platter

Curry of choice served with rice, vegetable, dal, chutney, raita, Papad, naan and a sweet - A complete meal.

CURRY OF CHOICE

MALABAR SEASONAL VEGETABLE CURRY (VG) 🍆 9.95

Steamed butternut squash with seasonal vegetables dressed with tomatoes, onion and coconut sauce finished with fresh ginger, curry leaves and coconut oil tempered with mustard seeds, cumin and fenugreek seeds.

MALWANI CHICKEN CURRY 🍗 10.95

A very famous mouth watering dish from the coastal region of Maharashtra, a local favourite made with roasted crushed in house spices with coconut and onion based gravy.

TIMATAR LAMB 🍖 11.95

A very tasty dish made with our in house masala with fresh tomato, hint of fresh coriander and fresh basil.

DOSA & KULCHA

MASALA DOSA (VG/NGI) 6.95

Crisp South Indian pancake filled with spiced potato, peas, curry leaf and ginger. Served with vegetable sambar and coconut chutney.

ALOO KULCHA WITH MALWANI CHICKEN CURRY 8.95

Round piece of bread made of unleavened wheat flour, stuffed with potato and deep fried. Served with Malwani Chicken Curry.

KEBAB

PANEER TIKKA KEBAB 🍗 7.95

Diced paneer marinated with ajwain, turmeric, ginger, garlic and cooked in the tandoor with onion & peppers. Served with naan bread and butter sauce.

CHICKEN TIKKA KEBAB 🍗 8.50

Chunks of marinated chicken threaded on to a skewer with pieces of onion, pepper and cooked in the tandoor. Served with naan bread and butter sauce.

Sides

DAL TADKA (VG) 3.50

Slow cooked lentils tempered with fresh chopped garlic, cumin seeds, onion and tomatoes.

HOME MADE SALAD (VG) 3.45

BOMBAY POTATO WITH SPRING ONION (VG) 3.50

PLAIN RICE 2.25

PILAU RICE 2.50

PESHAWARI NAAN 2.75

GARLIC NAAN 2.50

KALONJI NAAN 2.50

MINT NAAN 2.50

BUTTER NAAN 2.25

CORIANDER NAAN 2.50

BEETROOT RAITA 1.95

SPICY CHILLI CHUTNEY 1.95

AUBERGINE PICKLE 1.95

Dessert

All deserts are served with seasonal fruits.

BLUE BERRY KULFI / COCONUT KULFI 3.95

Delicious homemade Indian ice cream in lollipop moulds and has a wonderful dense fudgy taste.

MANGO SORBET 4.25

CARROT HALWA WITH VANILLA ICE CREAM. 5.25

HONEY COMB ICE CREAM 4.25