

# DINNER 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

Punjabi 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, NGI - No Gluten Included

🌱 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

## TANDOORI SPECIAL

### TANDOORI MIX KEBAB PLATTER 🍴🍴

16. 95

A unique combination of three different kinds of kebab cooked in the tandoor named chicken gilafi seek, red lamb chop and cumin black peppercorn chicken tikka. Served with a coriander naan, makhani gravy, beetroot raita and herb chutney.

### GOAN WHOLE

#### SEABASS (NGI) 🍴🍴

16. 95

Whole Seabass marinated in chilli and yogurt flavored with ajwain and warm spices then baked in the tandoor and served with sultana & mint pilau with coconut vegetable sauce.

## Curries & Biryani

### CURRIES & BIRIYANI

All the curry's will be served with fresh mango relish, chana makai and simla mirch in garlic & cumin.

#### MALABAR SEASONAL VEGETABLE CURRY (VG) 🍴🍴

13. 25

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. Served with plain rice.

#### PALAK PANEER (v) 🍴🍴

13. 95

It is one of the most loved north Indian vegetable dishes made with cumin seeds, chopped garlic, kasoori methi, chopped green chillies finished with cream and butter. Served with butter naan.

#### MALWANI CHICKEN CURRY 🍴🍴

13. 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. served with cumin & coriander naan

#### TIMATAR LAMB 🍴🍴

15. 50

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

#### FISH MOILEE WITH KING PRAWNS 🍴

15.50

A very popular dish from Kerala, filleted seabream and king prawns cooked in a creamy coconut gravy with full flavour of ginger, garlic, onion and warm spices. Served with steamed rice.

#### HYDRABADI

#### CHICKEN BIRIYANI 🍴🍴

13. 95

A slow cooked dish made with rice and tender chicken pieces infused with delicate spices. Served with dates, beetroot raita and salan curry

## 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