

# Menu

## PRE -STARTER

Papad, tomato and mango chutney	1.50
Taste of mumbai <i>bhel (rice crispies salad), pani poori, papdi chaat (wheat crisp toppings)</i>	5

## STARTER

Kathhal & paneer pakora <i>raw jackfruit and cottage cheese fritters &amp; pineapple and chilli salsa</i>	7
Patra chaat <i>colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev. (contains sesame seeds)</i>	7
Spinach & goat's cheese samosa <i>served with mint, tomato and beetroot chutney</i>	7
Kori kempu <i>chicken marinated in spices tossed in yoghurt and chilli</i>	7
Curried crab salad <i>artichoke, asparagus, avocado, mustard curry leaf dressing</i>	9
Grilled scallops <i>beetroot raw mango pachadi and pinenut podi</i>	10
Andhra shrimps* <i>shrimps tossed in spicy fennel flavoured masala</i>	8
Pulled lamb hara pyaaz* <i>spicy hara pyaaz masala and garlic naan straws</i>	9
<b>Try our Sharing Board</b> <i>tandoori paneer &amp; vegetables, chilli fried squid, spinach salad, curried cashewnut, methi malai chicken tikka, seekh kebab</i>	16

## MAINS FROM TANDOOR - CLAY OVEN

Punch puran broccoli & cauliflower <i>broccoli &amp; cauliflower florets in yoghurt and pickled spices</i>	8
Pudina paneer tikka <i>cottage cheese marinated with fresh mint and coriander</i>	8
Tandoori stuffed baby peppers <i>jasmine tea soaked sultanas, brown cashew and cottage cheese stuffed mini peppers</i>	8
Methi malai chicken tikka <i>chicken marinated in cream, fenugreek leaves, cardamom and mace</i>	10
Orange and tamarind chicken tikka <i>chicken marinated in orange and tamarind sauce</i>	10
Hariyali, kalonji and sesame tandoori chicken <i>coriander, green chilli, mint marinated half tandoori chicken</i>	14
Seekh kebab <i>fine minced lamb flavoured with aromatic spices, finely chopped onion and fresh coriander</i>	10
Masaledar lamb chops <i>french trimmed rack of lamb in chef Shilpa's blend of spices</i>	16
Yellow chilli tandoori prawn <i>jumbo prawns marinated with yellow chilli and ajwain</i>	12
Dill and pink peppercorn salmon <i>coriander, horseradish chutney and pickle</i>	11

## **MAIN COURSE**

### **GAME**

Tandoori duck	16
<i>barbary duck breast with spiced apricot chutney and tamarind sauce</i>	
Venison steak	16
<i>Star anise, nutmeg marinated venison steak with onion bhaji rings, chilli coriander butter</i>	

### **CHICKEN**

Chicken roast*	13
<i>chicken breast cooked with chef's blend of roasted spices</i>	
Murgh khatta pyaaz	13
<i>chicken cooked with pickled silver skin onion and onion tomato masala</i>	
Mangalorean chicken	13
<i>succulent pieces of chicken cooked with coconut and byadgi chillies</i>	
Pistachio chicken curry	13
<i>chicken breast in pistachio and fresh coriander sauce</i>	

### **LAMB**

Khade masale ka gosht*	14
<i>slow cooked lamb on the bone with whole spices</i>	
Nalli ghosht	16
<i>slow cooked lamb shank with flavouring spices</i>	
Lamb sukke*	14
<i>maharastrian style lamb preparation cooked in dry spices</i>	

## SEAFOOD

Telangana prawn masala*	15
<i>prawns cooked in ginger, curry leaves, chilli and tomatoes</i>	
Lobster goan style*	20
<i>goan vinegar, chilli, mustard and curry leaf</i>	
Saffron stone bass and mussels	16
<i>served with mussels sauce, samphire pakora</i>	
Halibut fish curry	16
<i>chef Shilpa's own recipe of fish curry</i>	

## VEGETARIAN

	side	main
Lasooni palak	6	
<i>creamy spinach with brown garlic and dry fenugreek leaves</i>		
Bhindi anardana	6	
<i>bhindi masala given a twist with dry and fresh pomegranate</i>		
Khatte baingan	6	9
<i>baby aubergine cooked with sesame, coconut and tamarind</i>		
Chana masala	6	9
<i>chick peas cooked in tomato and onion masala</i>		
Paneer and corn bhurji	6	
<i>scrambled cottage cheese, corn and peppers tempered with fresh ginger cumin and tomatoes</i>		
Aloo gobi	6	9
<i>potato and cauliflower tossed in spices</i>		
Asparagus and pinenut porial	7	
<i>mustard and curry leaves tempered asparagus and pine nut with coconut.</i>		
Dal tadka	6	
<i>yellow lentils tempered with tomatoes, cumin and mustard seeds, curry leaves and garlic</i>		
Dal makhani	6	
<i>traditional preparation of black lentils slow cooked overnight, mildly spiced</i>		

\* Denotes spicy dish. Some of our dishes may contain traces of nuts

## BIRYANIS & RICE

Biryani – Chicken	13
<i>traditional rice dish cooked with chicken and aromatic spices</i>	
Biryani - Lamb	14
<i>traditional rice dish cooked with lamb and fragrant spices</i>	
Chives and brown garlic pulao	3
Pea and jeera pulao	3
Saffron pulao	3
Steamed rice	2.50

## BREADS & ACCOMPANIMENTS

Butter Naan	2.50
<i>plain</i>	
Butter Naan	3
<i>garlic/ chilli coriander</i>	
Peshawari naan	3.50
<i>sweet bread made with coconut, cashewnut and cream</i>	
Kheema naan	3.50
<i>minced lamb stuffed bread</i>	
Tandoori roti	2.50
Laccha paratha	2.50
Pomegranate & pineapple raita Raita	2.50
Yoghurt	2

All prices include VAT  
A discretionary 12.5% service charge is added to the bill.

**Please check with staff for any allergens.**

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**TASTING MENU by Chef Shilpa Dandekar**

**Pani puri shots**

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**Grilled scallops**

beetroot raw mango pachadi and pinenut podi

**Orange and tamarind chicken tikka**

chicken marinated in orange and tamarind sauce

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**Patra chaat**

*colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev*

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**Tandoori stone bass, mussels and saffron sauce, samphire pakora  
with wild garlic pulao rice**

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**Gondhuraj lime and ginger granite**

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**Lamb sukke served with asparagus and pinenut, dal makhani and Naan**

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**Badam halwa with vanilla icecream and cherry compote**

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**Coffee & Petit fours**

**Menu Priced @£48.00 Per person**

All Prices are inclusive of 20% VAT. A discretionary service charge of 12.50% will be added to your final bill.