



# KITCHEN MENU



# TASTING MENU

## **Indian Street chat**

Pani poori and Aloo tikki Chat

*Laurent Perrier Brut Champagne 100ml*

## **Achaari Paneer**

Cottage Cheese infused with mixed pickle, served with mint chutney

*Altitudes reserva Chardonnay, central valley, Chile 75ml*

## **Barrah kebab**

Lamb fillet, marinated with raw papaya, Kashmiri chili, served with red pepper sauce

*Mont rocher Viognier from France 75ml*

## **Tandoori Machli**

Grilled salmon with traditional Indian spices, served with tangy tamarind sauce

*Lusco Albarino from Spain 75ml*

## **Kuchi Ice**

Sorbet of the day

## **Venison Vindaloo**

Venison Loin served with Vindaloo sauce & garden-fresh baby veggies

*Finca Manzanos rioja Spain 150ml*

## **Accompaniments**

Butter chicken, Tomato dal, Pilau Rice and Paratha

## **Gulab jamun with rose ice cream**

*Sauternes from France 50ml*

**£45.00 per person**

**Wine Flight £25.00 per person**

**Tasting Menu available for a minimum of two persons or more.**

**Full allergens list available, Please ask waiting staff for a copy**

**12.5% discretionary service charge will be added to your bill.**

# TO BEGIN

## **Barrah kebab 12**

Lamb fillet, marinated with raw papaya, Kashmiri chili, served with red pepper sauce

## **Murgh Malai Tikka 10**

Cardamom flavored chicken Breast, Cream Cheese, ginger & garlic

## **Tandoori Machli 11**

Grilled salmon with traditional Indian spices, served with tangy tamarind sauce

## **Sarson ka Jhinga 12**

King prawn marinated with mustard, yogurt and traditional spices

## **Tawa scallop 11**

Pan fried scallop, served tangy tomato sauce & mix pepper salsa

## **Aloo Tikki 8**

Spicy potato patty with sesame seed, Served with fig and mango chutney

## **Onion & Spinach Bhaji 8**

Deep Fried Spinach, Onion, Chili, Peppers and Gram Flour Fritters with Tamarind Chutney

## **Achari Paneer 9**

Cottage Cheese infused with mixed pickle, served with mint chutney

## **Indian Street Chat 8**

Pani poori & Aloo tikki chat

## **Seafood Platter for Two 32**

Tandoori Salmon, King Prawns, Scallop and lobster varuval

## **Mixed Platter for Two 26**

Malai Murgh, Barrah kebab, Tandoori Salmon, Aloo tikki

## **Masala Singi Yera 30**

A South Indian Style Lobster meat cooked with Creamy Curry leaves sauce served with Idiyappam

## **Keralan Moilee 20**

King Prawn, Coconut milk, tempered with mustard & curry leaves

## **Nellore Chappa 19**

Catch of the day fish fillet, Andhra style tangy tomato Sauce

## **Duck Lababdar 20**

Succulent duck breast, bell peppers & coconut milk sauce

## **Venison Vindaloo 21**

Venison Loin served with Malt vinegar, Indian spices, chilli peppers sauce

## **Nalli Korma 23**

Braised Wiltshire Lamb Shank with Onion, cashew & cardamom creamy sauce

## **Beef Dalcha 19**

Braised Beef short ribs served with pan drippings & tangy lentil stew

## **Murgh makhanwala 18**

Tandoori Chicken breast cooked in a rich Punjabi-style sauce with Tomato Fenugreek Butter & cream

## **Chicken Jalfrezi 16**

Spring chicken cooked with onion, tomato, mixed bell peppers & red chili

## **Rogan Josh 17**

Tender Diced Lamb cooked with Ratan jot, crispy onion and Tomato sauce

## **Saag ghost 17**

Slow cooked dices of lamb with spinach gravy

## **Lobster Biryani 24**

lobster delight cooked to perfection with basmati rice, chef special house spices and sultanas

**Lucknow Dum Biryani** 18  
Basmati Rice delight, cooked with Marinated meat lamb or chicken served with traditional curry and Seasonal Raita

**Kadai Paneer** 14  
Cottage Cheese, bell peppers, Indian spices cooked to perfection

**Tofu Kofta** 14  
Tofu & potato dumpling served with tangy tomato sauce

**Veg Biryani** 14  
Traditional Basmati Rice, with Seasonal Vegetables, Fresh Mint & spices. Served with Tarka Dhal and seasonal raita

**Jeera Aloo** 5.50  
New potatoes tossed with cumin seeds and fresh coriander

**Tarka Dhal** 5.50  
Dhal tampered with Fresh Tomatoes, Jeera, Cumin and Garlic

**Bhindi chole** 6.50  
Fresh Okra and Chickpea tossed with Onion, Tomato and Ground Spices.

**Dingri Doluma** 6.50  
Mushroom, paneer & veggies with onion, Tomato sauce with black cumin

**Garden fresh Salad** 4.50

**Seasonal Raita** 2.50

**RICE AND BREADS**

Basmati Rice 3.00  
Coconut Rice 3.50  
Mushroom Pilau 3.50  
Kal Dosa / Idiyappam 3.00  
Malabar Ghee Paratha 3.00  
Naan/ Roti 3.00  
Peshwari / Garlic Naan 3.50  
Keema naan 4.50

**VEGAN MENU & GLUTEN FREE**

**Aloo Tikki** 9  
Spicy potato tikki with sesame seed, fig and mango

**Onion & Spinach Bhaji** 8  
Deep fried Spinach, Onion, Chili, Peppers and Gram Flour Fritters

**TO FOLLOW**

**Veg Biryani** 14  
Traditional Basmati Rice, with Seasonal Vegetables, Fresh Mint & spices. Served with Tarka Dhal

**Tofu Kofta** 14  
Tofu dumpling served with tangy tomato sauce

**Dingri Doluma** 6.50  
Mushroom & veggies with onion, Tomato sauce with black cumin

**Aloo Jeera** 5.50  
New potatoes tossed with cumin seeds and fresh coriander

**Tarka Dhal** 5.50  
Dhal tampered with Fresh Tomatoes, Jeera, Cumin and Garlic

**Bhindi chole** 6.50  
Fresh okra and chickpea tossed with Onion, Tomato and Ground Spices

*A 10% discretionary service charge is added to the bill*