

SHARING PLATES

(Items with "*" 3 For £20, 4 For £25)

- PAPPADUMS (2 PCS) VG** 3.5
Served with mint, mango & spiced onion salad
- ONION BHAJI VG, GF, *** 5.5
A mixture of spices, flour and sliced onions, deep fried into golden perfection
- PUNJABI SAMOSA VG, *** 6
Northern Indian speciality: Veg Samosa filled with peas & potato
- LAMB SAMOSA *** 6.5
Pastry stuffed with spiced lamb mince & onions
- CHILLI PANEER V, DP 🍴 *** 8.5
Crisp paneer cubes tossed with szechuan & soy sauce, slightly sweet & spicy in taste
- CALAMARI C, *** 7.9
Crispy calamari rings, coated in a light breadcrumb with a hint of spice
- CHICKEN 65 DP, 🍴 *** 8.5
Panko coated crispy fried chicken, pan fried with onion, peppers, curry leaves & spices
- CHICKEN LOLLIPOP *** 7.5
Chicken drumsticks battered & deep fried, glazed with honey & sesame seeds

STREET FOOD

The most popular street food throughout India

- PAANI POORI VG, *** 6
Wheat puff shells filled with masala potatoes & chickpeas, served with minty, sweet & sour water shot
- SAMOSA CHAAT V, DP, *** 8.5
Samosas on the bed of spiced chickpeas drizzled with sweet yoghurt, mint & tamarind sauce
- PAAPDI CHAAT V, DP, *** 7.9
Crispy savoury snack with potatoes & chickpeas, drizzled with sweet yoghurt, mint & tamarind sauce
- DAHI PURI CHAAT V, DP, *** 6.9
Crispy hollow shells filled with potato & chickpea, layered with sweet yoghurt, mint & tamarind sauce

FROM GRILL

Marinated for 12 hours & cooked in clay oven, chargrilled into perfection. It brings out the smoky flavour to the items with a hint of Indian spices.

- LAMB CHOPS M, DP, GF 🍴** 14.5
- SHEEKH KEBAB M, DP, GF 🍴** 8.9
- CHICKEN TIKKA M, DP, GF 🍴** 8.9
- TANDOORI CHICKEN M, DP, GF 🍴** 10.9
- GRILLED VEG PLATTER V, M, DP, GF** 8.5
Cauliflower, Broccoli, Pineapple & cheese
- GRILLED PRAWNS (3 PCS) M, DP, GF, C** 14.5
- MIXED GRILL M, DP, GF, C** 21.5
Pieces of Chicken Tikka, Lamb Chops, Kebab & Jumbo Prawn

KIDS MENU - 10

Choose 1 Mains & 1 Sides
(Include pappadum & salad sticks)

MAINS

- Chicken Popcorn DP, S
- Veg Sausage VG
- Pork Sausage
- Fish Fingers F, S
- Scampi F, S
- Chicken Korma GF, DP, N
- Butter Chicken DP, GF, M, N
- Vegetable Korma GF, DP, V, N

SIDES

- Fries VG
- Rice GF, VG
- Beans GF, VG
- Butter Naan DP, V
- Cheese Naan DP, V
- Garlic Naan DP, V
- Cheesy Fries DP, V

KIDS DESSERT 2.0

- Rainbow Cookie & Vanilla Ice-Cream
- Jelly & Ice-Cream
- Create Your own Sundae
- 2 Scoops of Ice cream

CURRIES

Authentic Indian curries- inspired by ethnic, geography & culture

NON-VEG

- RAILWAY LAMB CURRY GF 🍴** 14.9
Tender pieces of spring lamb in a spicy smooth sauce that is served in Indian railways
- BUTTER CHICKEN DP, GF, M, N** 14.5
Grilled chicken tikka, simmered in mild tomato gravy with clarified butter & cream
- DHABA CHICKEN GF 🍴** 13.5
A delicious boneless chicken curry in a smooth, spicy sauce that is famous in food trucks in India
- MADRAS CHICKEN OR LAMB GF, DP, M 🍴🍴** 13.9 / 14.9
A rich, fragrant & spiced up curry in a coconut base sauce, tempered with mustard seeds & curry leaves
- SAAG CHICKEN OR LAMB GF, DP** 13.9 / 14.9
Tender pieces of chicken or lamb cooked with spinach in a mildly spiced creamy sauce
- JALFREZI CHICKEN OR LAMB GF 🍴** 13.9 / 14.9
Chicken or lamb cooked with raw onions, peppers & spices in thick sauce
- CHICKEN TIKKA MASALA GF, DP, M, N** 14.5
Marinated & roasted chicken pieces cooked in subtly spiced tomato creamy sauce
- CHICKEN KORMA GF, DP, N** 13.9
A rich dish with creamy texture, slow cooked in a cashew & almond nut paste, coconut cream & honey
- GOAN PRAWN MASALA GF, DP, M, C 🍴** 14.9
King prawns cooked in a creamy coconut sauce with mustard seeds (from the streets of Goa to Kessingland)
- KERALA FISH CURRY GF, DP, M, F 🍴** 13.9
Fish cooked in tomato sauce, coconut milk, tamarind, mustard seed & curry leaves
- GARLIC CHILLI CHICKEN 🍴🍴** 14.5
Indo-Chinese style: panko coated chicken curry cooked with onions & peppers with spicy szechuan & soy sauce
- LAMB STEW GF, M 🍴** 14.9
Delhi style: lamb pieces & lamb mince cooked together in a medium spiced sauce

VEG

MAINS: 9.5 SIDES: 6.5

- PANEER MAKHNI GF, DP, V, N**
Indian cottage cheese cubes cooked in a mild tomato sauce with ghee & cream
- DAAL MAKHNI GF, DP, V**
Creamy black lentil slow cooked for 12 hours with cinnamon, bay leaf, spices, ghee & cream
- VEGETABLE JALFREZI GF, DP, V 🍴**
Beans, peas, carrot, cauliflower, broccoli, paneer, peppers & onion cooked in medium spiced thick sauce
- SAAG PANEER OR ALOO GF, DP, V**
Soft Indian cheese or baby potato cooked with spinach in a mildly spiced sauce
- BOMBAY ALOO GF, VG**
Baby potatoes cooked with spices as like in the streets of Mumbai
- TARKA DAAL GF, VG 🍴**
A mixture of yellow lentils cooked in spices, tempered with dry red chilli & cumin seeds
- VEGETABLE KORMA GF, DP, V, N**
Mild dish cooked with green beans, peas, carrot, cauliflower, broccoli, paneer, peppers & onion
- CHICKPEA MASALA GF, VG, 🍴**
Chickpeas blended in spices originated in Northern India. Speciality of Punjab

THALI PLEASE

Traditional set meal made up of a selection of various dishes which are served on a platter.

- VEGETARIAN THALI** 21.5
Choose any 1 of the following main dishes:
- Chickpea Masala V, GF 🍴
- Vegetable Jalfrezi V, GF, DP 🍴
- Paneer Makhni V, N, GF, DP
Includes, pappad, samosa, daal, rice, naan, salad & kulfi
- NON-VEGETARIAN THALI** 23.5
Choose any 1 of the following main dishes:
- Railway Lamb Curry GF, DP 🍴
- Dhaba Chicken GF, DP 🍴
- Butter Chicken N, GF, DP, M
Includes, pappad, samosa, daal, rice, naan, salad & kulfi

BIRYANI BOWLS

Our signature biryani's are perfectly cooked with long grain rice, ghee & aromatic spices. Garnished with chopped mint & caramelised onions. Served with raita or curry sauce.

- VEGETABLE BIRYANI WITH PANEER V, DP 🍴** 14.5
- CHICKEN BIRYANI DP 🍴** 15.5
- LAMB BIRYANI DP 🍴** 16.5

RICE & NAANS

- STEAMED RICE GF, VG** 4
- PILAU RICE GF, VG** 4.5
- MUSHROOM RICE GF, VG** 5
- TANDOORI ROTI VG** 3.5
- PLAIN NAAN DP, V** 4
- BUTTERED NAAN DP, V** 4.5
- GARLIC NAAN DP, V** 5
- PESHWARI NAAN DP, V, N** 5.5
- CHEESE NAAN DP, V** 5.5
- CHEESE & GARLIC NAAN DP, V** 5.5
- KEEMA NAAN DP, M** 5
- LACHHA PARATHA DP, V** 5

SIDES

- FRIES VG** 4.5
- MASALA FRIES VG 🍴** 5
- CHEESY FRIES DP, V** 7
- PLAIN YOGHURT DP, V** 2.5
- KACHUMBER RAITA DP, V** 3.5
- MIXED GREEN SALAD VG** 3



Why not try our
INDIAN CHAI TEA-3.5

A perfect blend of spices brewed with tea leaves and milk. Aromatic flavours of cinnamon, star anise and cloves. Served with traditional Indian biscuits.

DESSERTS

- KULFI DP, V, N** 4
Mango or Malai (Creamy & Cardamom)
Traditional Indian ice cream on sticks
- MATKA KULFI DP, V, N** 6.9
Frozen traditional Indian ice-cream in an earthen pot
Made of condensed milk, nuts & cream
- RASS MALAI GF, DP, V, N** 6.5
Creamy cheesecake in chilled milky syrup of cardamom, almond & pistachio
- GULAB JAMUN DP, V, N** 6.5
Soft & spongy balls soaked in sweet rose syrup, served with Ice cream
- GAJAR HALWA GF, DP, V, N** 6.5
Traditional Northern Indian dessert, made using grated carrot, milk, ghee, nut flakes & sweet syrup
- COCONUT SUPREME GF, DP, N** 6.5
Cool & delicious coconut creamy ice cream packed into a real coconut shell
- FERRERO CHEESECAKE DP, N, E, S** 6.9
A creamy cheesecake made with hazelnut chocolate, drizzled with chocolate sauce & topped with a Ferrero
- CHOCOLATE FUDGE CAKE DP, E** 6.9
A classic chocolate dessert, layers of dark chocolate
Sponge and rich chocolate ganache
- CHOCOLATE BROWNIE DP, E, N** 6.9
Perfect for a chocolate lover (served with vanilla ice cream)

SPRITZ & COCKTAILS - 11

- PASSION SPRITZ**
Passoa liqueur, Prosecco, Soda, Passion fruit
- APEROL SPRITZ**
Aperol, prosecco, soda, orange wheel
- LIMONCELLO SPRITZ**
Limoncello, Prosecco, Soda, orange wheel
- CLASSIC MOJITO**
Classics of Bacardi Carta Blanca rum with fresh mint & lime, topped with soda
- MARGARITA**
A cool, thirst-quenching combination of tart and sweet, accented by the warmth of tequila and the savory piquancy of salt
- PORNSTAR MARTINI**
An enticing and intensely flavoured passion fruit cocktail made with premium vodka, Passoa and lime juice.
- ESPRESSO MARTINI**
A sumptuous mix of vodka, coffee liqueur and espresso
- STRAWBERRY DAIQUIRI**
The sweet and tangy essence of strawberry, perfectly complemented by the citrusy kick of lime and the subtle warmth of rum
- PINA COLADA**
A tropical cocktail made with rum, cream of coconut and pineapple juice
- SEX ON THE BEACH**
A long fruity mixture of vodka, peach schnapps, orange and cranberry juice

NON-ALCOHOLIC (MOCKTAILS)- 6.5

- LASSI (Mango or Strawberry & Rose)**
Indian yoghurt-based drink: blended with Mango or Strawberry & Rose Syrup
- ELDERFLOWER FIZZ**
Fresh mint, elderflower cordial, fresh lime juice & soda
- VIRGIN MOJITO**
Refreshing with fresh mint, fresh lime juice, simple syrup & soda
- STRAWBERRY MOJITO**
Fizzy, minty, slightly sweet with strawberry puree and lime
- PASSIONFRUIT COOLER**
Passion Juice, Orange Juice, Soda & Grenadine
- VIRGIN COLADA**
Tropical blend of pineapple juice, coconut syrup & cream

ALLERGY AWARENESS

F - FISH
C - CRUSTACEAN
DP - DAIRY PRODUCTS
M - MUSTARD
GF - GLUTEN FREE
V - VEGETARIAN
VG - VEGAN
E - EGG
S - SULPHITES
- SPICY

Some of the dishes on our menu may contain nuts and other allergens. Please ask a member of staff for more information and vegan dishes

Please see our drinks menu for full list of beverages.