



Est.1982

STARTERS

- Sev batata puri**
Wheat crisps topped with peruvian potato mix,
gram flour straws and chutneys

Palak patta chaat
Crispy fried baby spinach, yoghurt, date and tamarind chutney

Malai baby corn broccoli
Griddled baby corn, stem broccoli topped with a cheese sauce

Chilli milli kebab
Spiced vegetable cakes wrapped around a bullet chilli

Patrani macchi
Lemon sole steamed in a banana leaf with coriander,
chilli and coconut

Teen mirch ka prawn*
Griddled prawns, pink, black, green peppercorn

Ambi soft shell crab
Mango ginger, raw mango salad

Khada masala scallops*
Grilled scallops, pestle pounded coarse spices

Duck shikampuri
Duck cakes, yoghurt, red onions and mint

VEGETARIAN

- Jackfruit palak**
Unripe jackfruit, spinach, golden garlic

Bhindi amchuri
Okra, mango powder

Baingan bharta
Smoked aubergine mash, cumin, chilli, coriander leaves

Chonka subzi
Tempered butternut squash, sweet potatoes, asparagus,
fine beans, snow peas

Paneer khatta pyaz
Cottage cheese, pickled shallots

Mirch aur arbi ka salan (n)*
Bullet chillies, cola cassia, tangy sesame,
cashewnuts sauce

Potato roast*
Roasted baby potatoes, ginger, lime, spices

Dal makhani
Black lentils , tomato, butter, cream

SEAFOOD

- Goa halibut curry****
Coconut, red chillies, tamarind

Masala seabass*
Pan fried chilean sea bass , spinach, mushroom

Prawn hara pyaz ka
Black tiger prawns, spring onions, scallions,
tomatoes, spices

Seafood platter
Ajwaini jhinga, grilled scallop,ambi soft shell crab
and kasundi monkfish

CHICKEN, LAMB, GAME

- Chicken tikka makhani**
Chargrilled chicken thigh, creamy butter sauce

Chicken kolhapuri**
Chicken thigh, roasted coconut, kashmiri chilli

Chicken dum biryani
Cooked with spices layered with basmati rice

Tandoori raan
Braised lamb shank, cinnamon, black cumin, vinegar

Salli boti
Lamb, apricot, jaggery , tomato, vinegar, straw potatoes

Venison roast
Strips of venison fillet, onion, tomato, ginger,
spices, coconut slivers.

FROM THE CLAY OVEN

- Peeli mirch paneer soola**
Yellow chilli ,chargrilled homemade cottage cheese

Kadipatta chicken tikka
Corn fed chicken supreme ,curry leaf

Seekh kebab**
Skewered minced lamb kebabs

Kasundi monkfish
mustard from calcutta

Ajwaini jhinga
‘King’ prawns, yoghurt, thymol seeds

Tandoori chicken
Half a spring chicken, yoghurt , spices

Adraki lamb chops*
Ginger flavoured

Kebab platter
Tandoori chicken, seekh kebab, ajwaini jhinga,
kadipatta chicken tikka

ACCOMPANIMENTS

- Fluffy steamed rice**

Saffron pulao

Naan

Tandoori roti

Laccha paratha

Garlic naan

Peshawari naan (n)

Sundried tomato basil naan

Cucumber and mint raita

Plain yoghurt

Kachumber salad
Cucumber, onions, tomatoes tossed with lemon juice,
fresh coriander

All prices include VAT • A discretionary 12.5% service charge will be added to your bill.

* Denotes spicy dish. Some of our dishes may contain traces of nuts
We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food • Please check with staff for any allergens.

