



Dinner

Nibbles

Poppadoms & Chutneys (4pc) (VG) 4.5

Dry roasted & fried with our signature chutneys, pickles, and onion salad

Roasted or fried plain poppadom 1

Masala Pappad (VG) 2.8

Fried pappads with chopped onion, red chilli, tomato, coriander, chaat masala and fresh lime

Chilli Pickle Mix (VG) (NUTS) 2.8

Cornflake mix, sev, cranberries and fried curry leaf

Starters & Street Snacks

Darjeeling Chicken Momos 🍴 7.5

Steamed chicken dumplings with tomato & ginger tea and chilli sambhal

Mixed Onion Pakora (VG) 🍴 5.6

Crispy fritters with fresh mango mint chutney

Punjabi Veg Samosa Chat (VG) 🍴 6

Punjabi Vegetable parcels fried, chopped and topped with red onion, ginger, sweetened soya yoghurt, kaleidoscope chutneys & Sev

Fiery Vindaloo Wings 🍴🍴 7

Fried chicken wings served in a fiery Vindaloo gravy with hung yoghurt and apple & onion salad

Pani Puri (5pc) (VG) 🍴 6.7

Crispy puri shells with potato & chickpea salad, spiced tamarind water & chilli
- Indias favourite street snack

Kerala Fish Fry 🍴🍴 7.95

Seabream fillet in a spiced crisp coating, fresh pineapple relish & citrus curry leaf dipping sauce

Sigri Grill & Tandoori Mains

Sigri Chilli Pickle Mixed Grill (NUTS) 🍴🍴 18

Masala Lamb Chop, red chicken tikka, Awadhi chicken tikka & pepper chicken seekh, onion salad, spicy gravy, smoked aubergine riatta, mango chutney and coriander cumin butter naan

Tandoori Chilli Paneer Tikka (V) 🍴🍴 14.5

Buffalo milk Indian curd marinated with chilli, ginger, crushed spices and tandoor baked served with roasted veg, bulghar Upma & methi Makhani gravy

Sigri Grilled Whole Seabream 🍴 17.5

Whole fresh seabream marinated in yellow spice, ginger, green chilli, cooked on Sigri grill and baked in banana leaf served with a Kodampuli gravy and coconut rice





Curry & Biryani

Beef short rib Madras (NUTS) 17

Super slow braised Dexter short rib with a dark roasted Chennai masala finished with date molasses and habenero chilli served with Peshwari naan (NUTS) & spring onion raita

Sri Lankan Seabass Curry 17

Whole fresh seabass off the bone in a coconut gravy with pandan, ginger, lemon grass, chilli & curry leaf, tempered lemon rice & garlic pickle

Chettinad Black Pepper Chicken Curry 14.5

Classic Tamil Nadu chicken curry with fresh ground warm spices, poppy, sesame and crushed black pepper served with Pallyappam rice pancakes & spring onion riatta

Vegetable Chola (VG) 13.5

Punjabi chickpea curry with edamame, baby veg and heritage beets served with Saffron Batura & cachumber riatta

Mughlai Chicken Quorma (NUTS) 14.5

Mild and fragrant chicken curry from the royal Mughlai palaces with cashew, poppy, saffron and screwpine served with pink pepper naan and red onion pomegranate salad

Ammachi Sadhya (VG) (NUTS) 12.95

Red rice idiappam nodles, ginger and potato sambhar, medhu vada (lentil doughnuts), roasted chilli and peanut chutney, banana fry, sour lemon pickle.

Subzi & Padron pepper Biryani (VG) (NUTS) 13.5

Mix vegetables and roasted padron pepper biryani served with peanut salan and mango pickle

Hyderabadi Chicken Biryani (NUTS) 14.9

Classic fragrant chicken biryani with aged basmati rice, saffron & spices & screwpine essence served with fresh date, riatta & peanut salan

Sides

Cachumber Salad (VG) 4.5

Ginger Sambhar Curry (VG) 5.5

Cachumber Riatta (V) 2.8

Gravy (Non-Veg, Veg) 3

Chopped Green Chillis (VG) 1

Fresh Lime Pickle (VG) 1.5

Green Chilli Pickle (VG) 1.5

Mango Chutney (VG) 1.5

Red Chilli Sambhal (VG) 1.7

Mint Chutney (VG) 1.7

Bread & Rice

Butter Naan (V) 2.2

Garlic Naan (V) 2.6

Peshwari Naan (V) (Nuts) 2.9

Stuffed Chilli Cheese kulcha (V) 3

Chapatti (V) 1.7

Plain Rice (VG) 3.2

Pilau Rice (VG) 3.5

Heat (VG) Vegan (V) Vegetarian

Food items may contain traces of nuts

Please clearly communicate any allergies or dietary requirements

Food is cooked to order so please be prepared for a possible delay during busy periods

