



## Lunch

### Nibbles

#### **Poppadoms & Chutneys (4pc) (VG) 4.6**

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

#### **Roasted or fried plain poppadom 1**

#### **Masala Pappad (VG) 3**

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

#### **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

### Tandoori Open Naan Kati Kebabs

Fresh baked naan topped with any of the below.

Served with Punjabi Fries or Biryani Rice

#### **Sigri Chilli Paneer (V) 11**

Spicy Indian cheese baked on coal with mango chutney, chilli sauce, herb chutney, chilli sauce, curry mayo and salad

#### **Sigri red chicken tikka 12**

Spicy chicken pieces baked on coals with mango chutney, chilli sauce, herb chutney and curry mayo

#### **Keemar Naan 12**

Punjabi mutton mince with fenugreek, roasted cumin, coriander, sour cream, spring onions and fried chillis







## South Indian Specials & Biryani

### Amachi Sadhya (VG) (NUTS) 🌶️ 12.95

Red rice idiappam noodles, Kerala Potato curry, medhu vada (lentil doughnuts), roasted chilli and peanut chutney, banana fry, sour lemon 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

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

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

## Thalis

Experience a feast of many small dishes offering a real taste of India.

All Thalis served with rice, chapatti, dal of the day, rasam, raita, pickle, chutney & poppadum

### King Thali Upgrade 15.5

2 snacks, Dhokla and a dessert

### Sri Lankan Seabass Curry 🌶️ 14.00

Fresh Seabass in a coconut gravy, with pandan, ginger, lemongrass, chilli and curry leaf

### Mughlai Chicken Quorma (NUTS) 🌶️ 14.00

Mild and fragrant chicken curry from the royal Mughlai palaces with cashew, poppy, saffron and screwpine

### Methi Paneer (V) 🌶️ 14

Buffalo milk Indian curd marinated with chilli, ginger, crushed spices in a methi makhani gravy

### Vegetable Chola (VG) 🌶️ 13

Punjabi chickpea curry with edamame, baby veg, garden peas  
(If you would like a vegan thali please inform the waiting staff)

### Chettinad Black Pepper Chicken Curry 🌶️ 14

Classic Tamil Nadu chicken curry with fresh ground warm spices, poppy, sesame and crushed black pepper

### Kashmiri Mutton Curry 🌶️ 13.95

Tender mutton pieces in a hot Kashmiri masala gravy

### Chilli Methi Keemar 🌶️ 13.95

Mutton shoulder mince Punjabi curry with red chilli, fenugreek leaf and garam masala

### Butter, Garlic or Peshwari Naan (1 supp)

🌶️ 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.

**A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL**

