



Dinner

Nibbles

Poppadoms & Chutneys(VG)(4pc) 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) 2.8(NUTS)

Cornflake mix, sev, cranberries and fried curry leaf

Starters & Street Snacks

Sigri Hawkers Corn (V) 6

Charcoal roasted corn on the cob, Tellicherry pepper, toasted garlic crumble, curry lemon butter sauce

Darjeeling Chicken Momos 7.5

Steamed chicken dumplings with summer tomato & ginger tea and chilli sambhal

Mixed Onion Pakora (VG) 5.5

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

Venison Kakori Kebab 8.5

Luknowi style tender venison sigri kebab smoked with clove. tandoori

Misi roti & fresh horseradish herb chutney

Pani Puri (VG) (5pc) 6

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

Brown Crab Sev Bhajis & Squash Shorba 8

Spicy brown crab fritters in roasted sevan noodles, ice chilled butternut squash shorba, curry leaf & watercress chutney, crème fraiche & kalonji

Sigri Grill & Tandoori Mains

Sigri Chilli Pickle Mixed Grill 18 (NUTS)

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 summer veg, bulghar Upma & methi Makhani gravy

Sigri Atlantic Whole Lobster Platter 35 / Half Lobster 18

Fresh Atlantic lobster cooked on coals with ginger & chilli lime butter served with Samphire, masala fruit chat salad, coconut milk rice and ajwain curry leaf naan



the Chilli Pickle

Curry & Biryani

Beef short rib Madras 🌶️🌶️ 17 (NUTS)

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 raita

Summer Chaula (V) 🌶️ 13.5

Punjabi chickpea curry with edamame, baby beets, garden peas, Saffron Batura & cachumber raita

Mughlai Chicken Korma 🌶️ 14.5 (NUTS)

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

Idli Sambhar Pumpkin 🌶️🌶️(VG) 12

Steamed rice & curry leaf dumplings, Sambhar vegetable curry, masala crushed pumpkin & coconut chutney

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 🌶️🌶️ 14.9 (NUTS)

Classic fragrant chicken biryani with aged basmati rice, saffron & spices & screw pine essence served with fresh date, raita & peanut salan

Sides

- Cachumber Salad (VG) 4.5
- Ginger Sambhar Curry (VG) 5.5
- Cachumber Raita (V) 2.8
- Smoked Aubergine Crush (V) 7
- 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

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