



“Est. 2008 inspired by our love of South Asia, its food, culture & travel”

Dawn & Alun

## TO START

### STREET EATS & CHAAT

|  |     |
|--|-----|
| Poppodom & Chutney Tray (V/VG)                       | 6   |
| Chilli Pickle Onion Bhaji (VG)                       | 7.5 |
| Pani Puri (VG)                                       | 7   |
| India's No1 Flavour Bomb Street Snack                |     |
| Nepali Hot Wings                                     | 10  |
| Timur pepper chaat, crispy chilli sambhal            |     |
| House Bombay Chaat (V)                               | 8   |
| Bombay classic street food 'our way'                 |     |
| Punjabi Veg Samosa (VG)                              | 7.5 |
| Tamarind ginger chutney                              |     |
| Rasam Doughnuts (VG) (NUTS)                          | 10  |
| Crispy Lentil Vada, hot pepper rasam, peanut chutney |     |

### LUNCH & EARLY BIRD SET MEAL

|   |    |
|---|----|
| Railway Curry Tray  | 18 |
| Choose any curry (excluding Oxtail Madras) and we will add on Bhaji, Poppadom, chutney, Rice & Naan |    |

Daily 12-3 & 5.30-6.30  
(Early Bird not available Saturday evening)

### CHILLI PICKLE CHICKEN & CHIPS

|  |    |
|--|----|
| ½ Tandoori Chicken, pot of tikka gravy, Gunpowder fries or house salad | 18 |
|--|----|

## MAIN EVENT

### CURRY

|  |    |
|--|----|
| CP Classic Tandoori Butter Chicken                           | 17 |
| This classic needs no intro                                  |    |
| Oxtail Madras  | 19 |
| Signature OG 2008  |    |
| Peanut Aubergine Curry (NUTS)(VG)                            | 13 |
| Peanut, tamarind, roasted coconut masala & Bengal five spice |    |
| Andhra Green Chilli Chicken Curry                            | 14 |
| Full flavoured, fragrant & very HOT                          |    |
| Kerala Black Chickpea & Spinach (VG)                         | 13 |
| Spiked with fresh herbs, fennel, green chilli                |    |
| Hyderabadi Chicken Biryani (NUTS)                            | 18 |
| Our all-time favourite Biryani with peanut salan gravy       |    |

### TANDOOR

|  |    |
|--|----|
| BBQ Goan King Prawns   | 18 |
| Prawn Bisque Kicheri   |    |
| Tandoori Palak Paneer (V)  | 14 |
| Punjabi spinach & fenugreek curry with Tandoori Paneer                                     |    |
| Tandoori Half Chicken Chargha Masala   | 18 |
| Lahore live fire cooking finished in a rich and spicy masala sauce                         |    |
| Smoked Lamb Seekh on Rosemary Naan   | 17 |
| Minced lamb kebab fired over hot coals, herb chutney, fresh baked rosemary naan            |    |
| Tandoor Black Pepper Chicken Tikka   | 14 |
| Spiced with ginger, crushed black pepper, green chilli, butter, cheese, cream & curry leaf |    |

### FRESH TANDOORI BREADS

|                          |     |
|--------------------------|-----|
| Garlic Butter Naan (V)   | 4.5 |
| Smoked Bone Marrow Naan  | 8   |
| Butter Naan (V)          | 4   |
| Peshwari Naan (NUTS) (V) | 5   |
| Misi Roti (VG)           | 4   |

### EXTRAS FOR THE TABLE

|                              |   |
|------------------------------|---|
| Fried Chilli Pot (VG)        | 1 |
| Chilli Pickle Tarka Dal (VG) | 8 |
| Gunpowder House Fries (VG)   | 6 |
| House Salad (VG)             | 8 |
| Pilau Rice (VG)              | 6 |
| Coconut Tarka Broccoli (VG)  | 7 |
| Cucumber Riatta (V)          | 4 |

### DESSERT

|                                       |   |
|---------------------------------------|---|
| Chocolate Caramel Entremet (V) (NUTS) | 9 |
| Hazelnut Feuilletine                  |   |
| Coconut Ice Cream (VG)                | 8 |
| Chilli Glazed Pineapple               |   |
| Hot Maple Gulab Jamun (V)             | 8 |
| Cardamom Ice Cream                    |   |
| Mango Kulfi, Raspberry Sauce (V)      | 6 |
| Popping Candy                         |   |
| Chocolate Turkish Delight Ice (VG)    | 8 |
| Ice Cream Cone                        |   |

(VG) Vegan | (V) Vegetarian | (NUTS) Contains Nuts.

Please let your server know if you have any allergies or intolerances. Please be aware we cannot guarantee that our food is 100% free of unintentional allergens due to cross contamination. A 12.5% discretionary service charge will be added to your bill. Please let us know if you would like this removed.

## DINNER SHARING FEASTS

Daily from 5.30pm, Weekends from 3pm Minimum 2 persons sharing

### NON-VEG 39 per head

Poppodom & Chutney Tray (V/VG)  
Chilli Pickle Onion Bhaji (VG)  
Pani Puri (VG)  
Nepali Hot Wings

CP Classic Tandoori Butter Chicken  
Smoked Lamb Seekh Kebab  
BBQ Goan King Prawns

Tarka Dal (VG)  
Pilau rice (VG)  
Fresh Naan (V)  
Cucumber Riatta (V)  
Herb Chutney (V)

### VEG 35 per head

Poppodom & Chutney Tray (V)

Chilli Pickle Onion Bhaji (VG)  
Pani Puri (VG)  
House Bombay Chaat (NUTS) (V)

Kerala Black Chickpea & Spinach (VG)  
Peanut & Aubergine Curry (NUTS) (VG)  
Tandoori Malai Paneer (V)

Tarka Dal (VG)  
Pilau rice (VG) Fresh Naan (V)  
Cucumber Riatta (V)  
Herb Chutney (VG)

Add on any dessert £5



BBQ Goan King Prawns



Tandoori 1/2 Chicken Chargha Masala

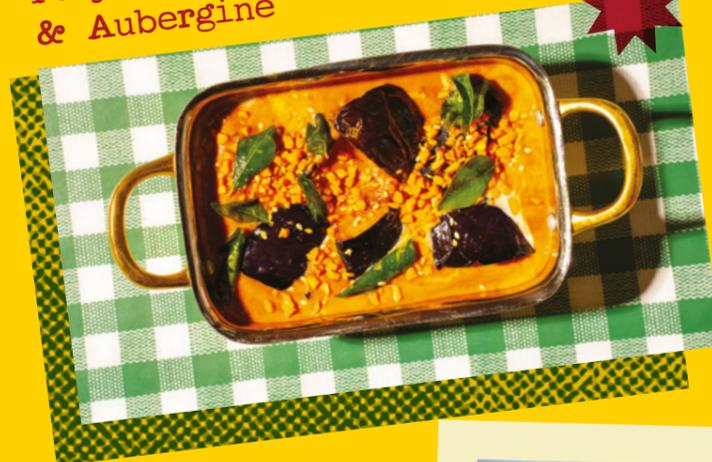


Kasimedu Fishing Village. Chennai.



CURRY SET LUNCH £18

Punjabi Peanut & Aubergine



House Tarka Dal



Meen Masala Fry



Mithaiwala, Varanasi



Nepali Hot Wings



Pani Puri



Marina Beach, Chennai



Tamil Rasam & Lentil Doughnuts