

POPPADUMS 4.75

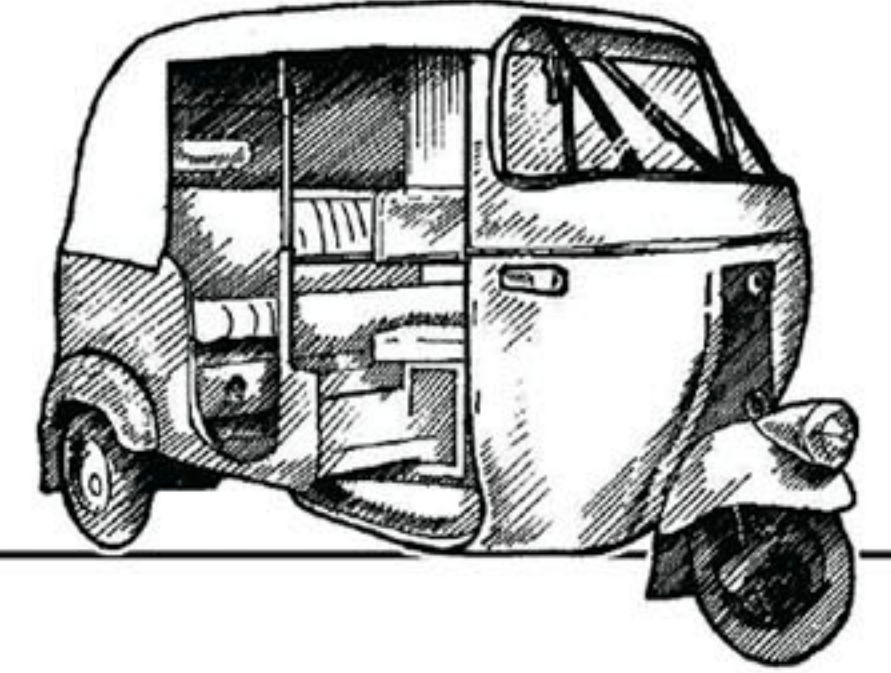
with our own special
chutneys (2pcs)

CHILLI CHIPS (fries) 5.75

tossed in homemade 5 spice mix

PEANUT MASALA 6.75

roasted peanuts with
spices, lemon & coriander



Starters Vegetarian

SAMOSA CHAAT 8.75

Punjabi vegetable samosa on a bed of chickpea curry, doused
in sweet yoghurt, tamarind & mint chutneys

KURKURI BHINDI 11.00

crispy okra

DAHI SEV POORIS 9.50

crispy pastry filled with potatoes, chickpeas, tamarind,
mint chutneys & sweet yoghurt

SCHEZWAN VEGETARIAN MOMOS 10.00

steamed Tibetan vegetarian dumplings in
homemade Indo-Chinese sauce with Schezwan peppers

ONION PAKORAS 9.70

bhajis

MALAI SOYA CHAAPS 11.00

creamy soya bean kebabs

PANEER TIKKA 10.50

tandoor marinated paneer cheese

CHILLI PANEER 10.50

spicy paneer cheese tossed in homemade
Indo-Chinese chilli sauce with onions & peppers

HARA BARA KEBABS 9.75

spinach & peas kebabs

CHILLI MINI IDLIS 9.75

spicy fermented rice cakes tossed in ghee
with curry leaves and gun powder

VEGETABLE MANCHURIAN 10.50

vegetable crispy balls in homemade
Indo-Chinese sauce with soya

VEGETARIAN SHARING SIZZLING PLATTER 64.00

Sizzler for 5 - 6 people

onion pakoras, vegetable manchurian, malai soya chaps,
green chilli paneer, harabara kebabs

Starters Nonvegetarian

TEMPURA PRAWNS 16.75
crispy fried jumbo king prawns, drizzled with
chilli lemon chutney

JHINGA MIRCHI 18.00
tandoor grilled jumbo king prawns, carum seeds

FISH TIKKA 12.50
marinated Artic coley fish

AMRITSARI FISH 12.00
tilapia in chickpea flour batter, chilli, carum seeds

CHICKEN MOMOS 10.50
Tibetan steamed dumplings with roasted sesame &
tomato chutney

CHICKEN 65 11.00
fried chicken in homemade Indo-Chinese hot
sweet chilli sauce & fresh coriander

GREEN CHILLI CHICKEN 11.00
chicken marinated in extra spicy green chilli & curry
leaf paste tossed with onion and celery

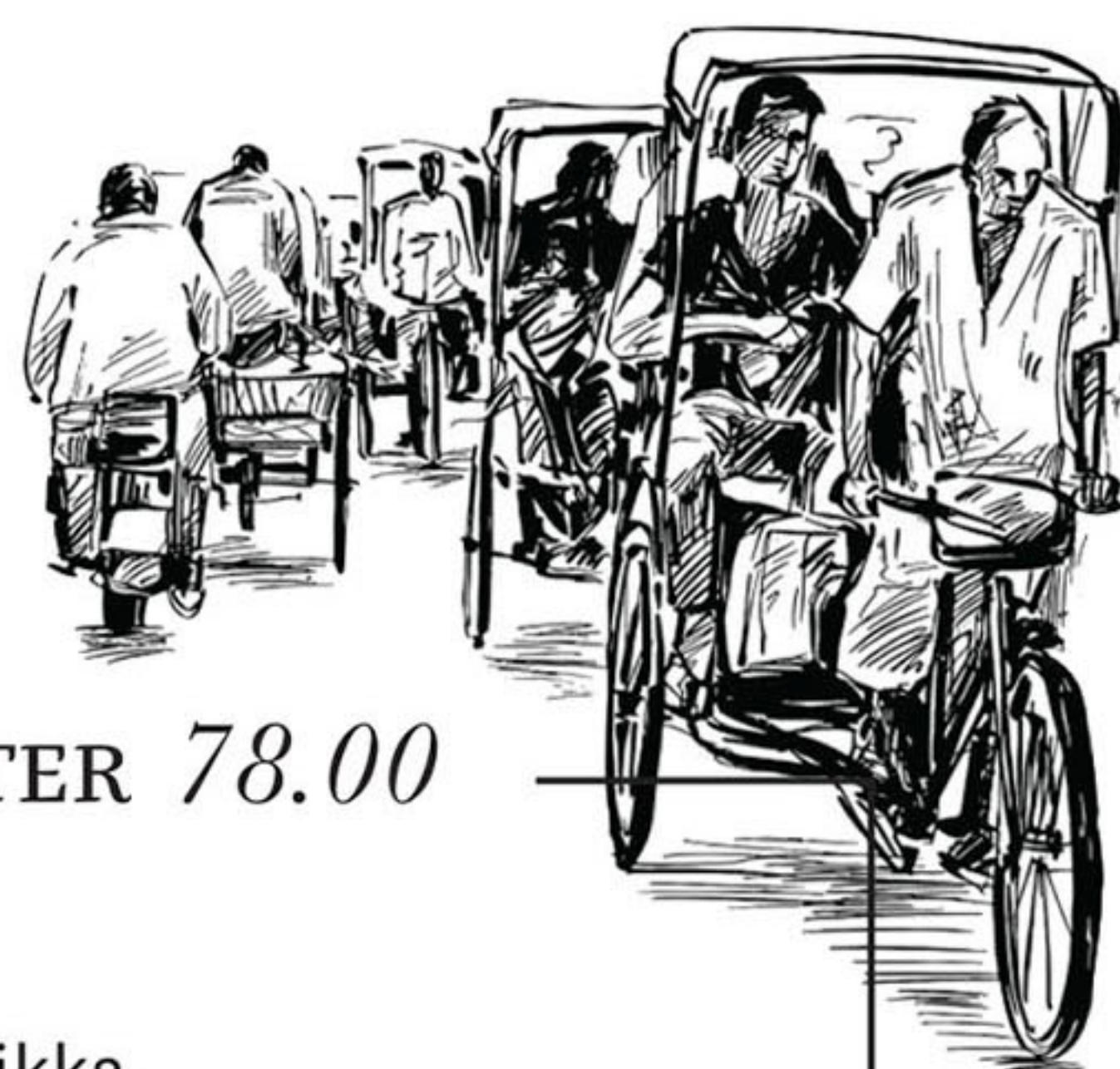
LASOONI CHICKEN TIKKA 11.00
garlic-marinated, with a smoky char

GALOUTI KEBABS 11.00
melt in the mouth mutton kebabs coated with egg

LAMB SEEKH KEBAB 12.00
minced lamb kebab with aromatic spices, fresh herbs &
chillies, seared on a skewer in the hot tandoor oven

MUTTON CHILLI FRY 14.50
spicy mutton tossed with chillies & crushed peppercorn

LAMB CHOPS 19.00
tandoori lamb chops, marinated in our
unique spice blend



NON-VEGETARIAN SHARING SIZZLING PLATTER 78.00

Sizzler for 5 - 6 people
tempura prawns, lamb chops, lasooni chicken tikka,
chicken seekh kebab

London's Largest Sizzler 148.00

Sizzler for 10 people

fish amritsari, tempura prawns, lasooni chicken tikka,
chicken kebab, lamb chops

Bangalore Dosas

Giant savoury pancakes served with Sambhar & trio of chutneys

RAMESHWARAM GHEE DOSA WITH PODI 15.50
thick dosa with generous ghee &
podi spice powder (BANGALORE SPECIAL!!)

BENNE MASALA DOSA 17.00
round & thick masala dosa with butter
(BANGALORE SPECIAL!!)

PODI MASALA DOSA 17.00
Masala dosa, with homemade spice mix

MYSORE MASALA DOSA 17.50
a spicier masala dosa

SCHEZWAN PANEER DOSA 18.00
dosa filled with Indo-Chinese paneer &
spiced cheddar

MILLET MASALA DOSA 16.50
spiced potato mash in healthy
mixed millet flour batter dosa

SCHEZWAN PRAWN MASALA DOSA 23.50
masala dosa with Indo-Chinese schezwon prawns

GHEE ROAST CHICKEN DOSA 21.00
dosa with ghee roast chicken

NORTH INDIAN VEGETARIAN THALI 24.00

small bowls of various curries on a half moon plate
served with bread, rice & a dessert

Indian Classics 18.50



FLOATING MINI IDLI SAMBHAR

steamed & mini rice cakes, floating in hot & sour South Indian lentil broth topped with ghee

AMRITSARI KULCHA WITH PINDI CHOLEY

spiced potato stuffed kulcha bread, served with butter, chickpea curry, raita & pickle

THATTA IDLI SAMBHAR

steamed large disc of fermented rice cake, covered with podi spice mix & ghee, served with hot & sour South Indian lentil broth, chutneys three ways (BANGALORE SPECIAL!!)

Curries We Love

VEGETARIAN

PANEER BUTTER MASALA 14.50
medium spiced paneer curry with butter

PANEER LABABDAR 15.50
medium spiced rich paneer curry with chopped onions & tomatoes

PANEER KADAI 15.50
medium spiced wok cooked paneer with onions & peppers

LASOONI PALAK PANEER 15.50
garlicky paneer & pureed spinach curry

MIXED VEGETABLE JHALFREZI 16.00
spicy stir fried veggies in a tangy tomato sauce

ACHARI SOYA CHAAPS 16.00
spicy soya chaaps curry with pickling spices

BAIGAN BHARTA 15.50
spiced roasted aubergine mash

PINDI CHOLLEY 10.00
chickpea curry Punjabi style

DAL MAKHANI 9.50
creamy black lentils

TARKA DAL PALAK 8.75
yellow lentils with spinach leaves

NON VEGETARIAN

MALABARI FISH CURRY 19.00
tilapia in tomato & coconut curry with tamarind

KERALAN PRAWN CURRY 23.50
prawns in a mango and coconut curry

RECHEADO PRAWN CURRY 23.50
hot & sour goan prawn curry

PISTA CHICKEN 18.00
mild korma curry with pistachios

DELHI BUTTER CHICKEN 18.00
chicken tikka in buttery tomato & cashew nut curry

CHICKEN LABABDAR 17.50
chicken tikka in a medium spiced rich curry with onions & tomatoes

METHI CHICKEN 17.50
chicken cooked in medium spiced curry with fenugreek leaves

CHICKEN CHETTINAD 17.50
rich, spicy south Indian curry

HYDERABADI MUTTON CURRY 19.50
boneless mutton curry with potatoes & coconut milk

SAAG LAMB 19.50
boneless lamb curry with pureed spinach

LAAL MAAS 19.50
chilli hot Rajasthani mutton curry

LAMB NIHARI 22.50
slow cooked lamb on the bone with aromatic spices

Curry Matrix

£26

BUILD YOUR OWN CURRY PLATE MATRIX,
SERVED WITH NAAN (+£2 NAAN UPGRADE)

CHOOSE BETWEEN	CHOOSE COOKING STYLE	CHOOSE A SIDE	CHOOSE A RICE
MIXED VEGETABLE	MILD KORMA	TARKA DAL	BASMATI RICE
PANEER	MEDIUM TIKKA MASALA	BOMBAY POTATOES	SAFFRON PILAU RICE
FISH	MEDIUM ROGANJOSH	SAAG ALOO	COCONUT RICE
PRAWNS (+£4)	LOW FAT MEDIUM DHANSAK	ALOO GOBI	JEERA PILAU
CHICKEN	HOT JAL FREZI	CHANNA MASALA	BIRYANI RICE
LAMB	SUPER HOT NAGA CHILLI CURRY	CHILLI CHIPS	MUSHROOM RICE

Biryani & Rice

All biryanis served with curry sauce & raita

DHONNAI CHICKEN BIRYANI 21.00

chicken cooked in green masala with short grain rice (BANGALORE SPECIAL!!)

HYDERABADI DUM MUTTON BIRYANI 22.50

mutton curry cooked with aromatic spices & finished off with basmati rice in a sealed pot

MUSHROOM RICE 6.25

COCONUT RICE 6.25

PILAU RICE 5.25

PLAIN RICE 4.75



Fresh Breads

MALABAR PAROTTA 4.50

NAAN 4.25

TANDOORI ROTI 4.25

CHILLI CHEESE NAAN 4.95

GARLIC NAAN 4.95

LACCHA PARANTHA 4.95

BUTTER NAAN 4.95

PESHWARI NAAN 4.95

KEEMA NAAN 4.95