STARTERS

MOONG DAL PAKODI (V) £8.25
LENTIL FRIED FRITTERS SERVED WITH CHUTNEY

MIRCHI BADA (V / VG) £8.25
POTATO STUFFED FRIED CHILLI

VEG SAMOSA CHAAT (V / CVG) £8.25
TWIN SAMOSAS WITH CURRIED CHOLE, GINGER, CORIANDER & SAUCE VARIATIONS

DAL KACHORI (V / CVG) £8.50
FRIED PASTRY WITH LENTIL STUFFING

TOHFA-E-ZAMEEN £10.50
BEETROOT PATTIES, SPRINKLED WITH SPICES AND STUFFED WITH CHEESE

KADHI PATTE KE KARARE MURGH £12
CRISPY CHICKEN FINGERS SPICED WITH CHILLI AND CURRY LEAVES

AMRITSARI MACHI £12 **N**
PIQUANT DEEP-FRIED FISH

PRAWN KEMPU BEZULE £12.50
MANGALOREAN CHILLIES, GINGER, CURRY LEAVES & COCONUT

TANDOOR GRILL

SULTANI PANEER TIKKA (V) £13.50
RAISINS AND COCONUT STUFFED COTTAGE CHEESE

MURG MALAI TIKKA £16.50
CHICKEN MARINATED WITH FENUGREEK, CREAM AND YOGHURT

JOSHILA MURGH TIKKA £16.50
AROMATIC BONELESS CHICKEN THIGHS

LAMB GILAFI KEBAB £17
SPICED LAMB MINCE SKEWERED AND COATED WITH CHOPPED PEPPERS

TANDOORI SALMON £18 **N**
SALMON FILLET MARINATED IN A SPICY MARINADE AND COOKED TO PERFECTION

ADRAKI LAMB CHOPS £19.50
LAMB CUTLETS, GINGER, CLOVE & CARDAMOM

JUMBO JHINGA BALCHAO £22
3 TIGER PRAWNS IN THEIR SHELLS & GOAN SPICES

RAJASTHANI SIGNATURE DISHES

DAL BATI CHURMA (V) £15.50
CLASSIC RAJASTHANI DISH WITH DAL PANCHMELLI,
GHEE SOAKED BATI & CHURMA

KER SANGRI (V / VG / GF) £14.50
TRIO OF SUNDRIED BEANS WITH A TOUCH OF SPICES

GATTE CURRY (V / GF) £14.50
GRAM FLOUR GNOCCHI SIMMERED IN SPICED YOGHURT SAUCE

KADHI PAKODA (V) £14
GRAM FLOUR DUMPLING IN SPICED YOGHURT CURRY
WITH CUMIN, CHILLI & GARLIC

KADHAI PANEER (V / GF) £15.50
SOFT INDIAN COTTAGE CHEESE WITH PEPPERS AND CHILLI

ALOO PYAAZ KI SUBZI (V / VG / GF) £12
DICED POTATOES WITH ONIONS

JODHPURI MURGH (GF) £17.50
TRADITIONAL RAJASTHANI STYLE CHICKEN CURRY

LAAL MAAS (GF) £18.50
SUCCULENT CUBES OF LAMB LEG, YOGHURT, MACE & CARDAMOM

INDIAN CLASSICS

DAL TADKA (V / VG / GF) £12
A COMBINATION OF FIVE LENTILS

CHOLE MASALA (V / VG / GF) £14
CURRIED CHICKPEAS

DAL MAKHANI (V / GF) £14
BLACK LENTILS IN A LUXURIOUS SAUCE

MATTAR MUSHROOM (V / GF) £14.50 **N**
GREEN PEAS COOKED WITH AN EARTHY FLAVOUR OF MUSHROOMS

PALAK PANEER (V / GF) £16
COTTAGE CHEESE SIMMERED IN A RICH, CREAMY GARLIC-SPINACH SAUCE

RATAN MANJUSA (V) £18
GARLIC & SPINACH STUFFED COTTAGE CHEESE BALLS
ENRICHED WITH TOMATO GRAVY

MURGH MAKHAN (GF) £18
CHICKEN TIKKA SIMMERED IN A LUXURIOUS SPICED TOMATO & CREAMY SAUCE

MEEN MOILEE (GF) £18 **N**
KERALA STYLE FISH STEWED IN A COCONUT CURRY,
FLAVOURED WITH MILD SPICES

MURGH PATIALA SHAHI (GF) £17.50 **N**
CLAY OVEN COOKED CHICKEN WITH MIXED PEPPERS IN A SPICED SAUCE

BHUNA GOSHT (GF) £18.50 **N**
SUCCULENT LAMB COOKED WITH SPICES AND YOGHURT

LAMB NIHARI £19
LAMB SHANK SIMMERED IN ONION AND SAFFRON GRAVY

PRAWN COCONUT CHILLI (GF) £21 **N**
PRAWNS SIMMERED IN COCONUT AND CHILLI SAUCE

DUM BIRYANI SELECTION

(HYDERABADI STYLE DUM BIRYANI COOKED IN A TERRACOTTA POT, AND SERVED WITH WILD MUSTARD RAITA)

SUBZI GULDUSTA BIRYANI (V / GF) £17

CHICKEN BIRYANI (GF) £18

LAMB BIRYANI (GF) £19

RAJASTHANI FEAST

MAHARANI THALI £33
(AN ARRAY OF ROYAL VEGETARIAN DELICACIES)

TANDOOR ITEM OF THE DAY, GATTE CURRY, KER SANGRI, KADHAI PANEER, KADHI PAKODA, ALOO PYAAZ, PANCHMELLI DAL, BATI, CHURMA, STEAMED RICE, MISSI ROTI, BAJRA ROTLA, KHICHIA, MIRCHI TIPORE, GARLIC CHUTNEY

MAHARAJA THALI £36
(CHICKEN AND LAMB DISHES ALONG WITH ETHNIC DISHES OF THE REGION)

TANDOOR ITEM OF THE DAY, GATTE CURRY, KER SANGRI, LAAL MAAS, KADHI PAKODA, JODHPURI MURGH, PANCHMELLI DAL, BATI, CHURMA, STEAMED RICE, MISSI ROTI, BAJRA ROTLA, KHICHIA, MIRCHI TIPORE, GARLIC CHUTNEY

*** EXTRA TOP-UPS AVAILABLE: VEG @ £3 PER ITEM | NON-VEG @ £4 PER ITEM

SIDE DISHES

ONION, CHILLI, LEMON (V / VG / GF) £2.50

PAPAD & CHUTNEY (V) £4.50

WILD MUSTARD SMOKY RAITA (V / GF) £3.50

KACHUMBER (V / GF) £4.75 **N**

DAL TADKA (V / VG / GF) £7

DAL MAKHANI (V / GF) £9

CHOLE MASALA (V / VG / GF) £9

RICE

STEAMED BASMATI RICE (V / VG / GF) £3.50

PILAU - BASMATI RICE WITH KASHMIRI SAFFRON & SPICES (V / VG / GF) £4

BREADS

ROTI (V / VG) £3.50

MINI MISSI ROTI (V / CVG / GF) £3.50

MINI BAJRA ROTLA (V / CVG) £3.50

PLAIN PARATHA (V / VG) £3.50

NAAN £3.50

LACCHA PARATHA (V) £4

BUTTER NAAN £4

GARLIC CORIANDER NAAN £4

STUFFED NAAN BREADS

CHEESE NAAN £4.50

PESHWARI NAAN £4.50

LAMB KEEMA NAAN £4.50

STUFFED KULCHA £4.75 **N**

FOOD ALLERGIES & SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR BY OUR CHEFS. PLEASE LET OUR TEAM KNOW IF YOU NEED MORE INFORMATION ABOUT ALLERGENS PRESENT IN THE MENU. WE ONLY USE FREE-RANGE EGGS, PREMIUM QUALITY INGREDIENTS IN THEIR PRIME DURATION. SEASONAL, SUSTAINABLY AND UK SOURCED WHEREVER POSSIBLE. OUR USED OIL IS RECYCLED FOR BIO-DIESEL PROJECTS. 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL. ALL PRICES INCLUDE 20% VAT.

V - VEGETARIAN VG - VEGAN VVG - CAN BE MADE VEGAN GF - GLUTEN FREE N - NEW ITEMS ON THE MENU