STREET FOOD

SNACKS

Far Far Ⓥ 3
Sweet, fried wheat crackers, a popular Bengali snack that's irresistibly moreish

Jhal Muri Ⓥ 3
Puffed rice and masala blend. Served with a lime wedge. Packs a punch!

Chot Poti Ⓥ 4
Traditional comfort food- warm wholesome yellow peas, potatoes, sweet and tangy tamarind sauce topped with grated egg -full of spice and flavour

What the Fuchka?! Ⓥ 6
Bangladeshi style street food snack - Crispy wheat shell filled with chickpea, potatoes & coriander; topped with shredded egg & served with tamarind slurry. Flavour bomb!

Nasta Pasta NEW 5
Boiled pasta, shallow-fried to golden perfection, tossed in aromatic spices for a bold, flavourful twist

Dim NEW 3
Simple hard boiled egg covered in powdered spice

BORTA/SATNIS Ⓥ NEW 9

A flavorful assortment of traditional Bengali mashed sides, including egg, aubergine, fish, and spinach bhortas, made with mustard oil, shallots, and chilies. Perfect alongside rice and mains!

BATI (bowls)

Begun Bora Ⓥ 7
Crispy fried aubergine wedges marinated in spices and

Dali Bora Ⓥ NEW 7
Crispy, spiced yellow and red lentil fritters, tender inside and bursting with flavour.

Gunpowder Chicken 7
Chicken breast strips, fried in a gunpowder gram dredge

Shingara Veg Ⓥ NEW 3
Crispy pastry with a hint ot sweetness, filled with medley of potato, cauliflower, and chickpea.

Lamb Samosa NEW 4
Crispy pastry filled with spiced minced lamb

Cheesy Naan Ⓥ NEW 4
Skin on Bengali spiced fries dusted with gunpowder seasoning

Gunpowder Fries Ⓥ 4
Lightly salted skin on fries

Skin on Fries Ⓥ 4
Lightly salted skin on fries

LUNCH MENU

NAAN ROLL
All wrapped with a tandoor baked fluffy bread

Tandoor Lamb Kebab 9
Classic charred sheekh, cherry tomato, home-pickled red onions, zesty chillies, homemade mint and Naga chilli sauce

Tandoor Chicken 9
Smoky chicken, gem lettuce, home-pickled red onions, zesty chillies and Naga chilli and mint sauces

Mixed Naan Roll 10
Best of both tandoor lamb and Chicken, cherry tomato, gem lettuce, home-pickled red onions, zesty chillies, homemade mint and Naga chilli sauce

BHAAT BOWLS
All served with rice, home pickled onions, chillies & lemon/lime

Bangla Roosht NEW 12
A Quarter leg of chicken slow cooked with roasted onions accompanied with white rice

Maas Biran 12
Grilled Seabass fillet, boneless, with a spiced rub, served with pan-fried mushla (caramelized onions)

Shatkhora Maas 12
Grilled seabass fillet, boneless, with Bangladeshi shatkhora rub, served with pan-fried Mushla (caramelized onions)

CHICKEN WINGS

Athalo Dana 7
Sweet and smokey tandoor-cooked tri-joint wings(2), glazed in date molasses and seasoned with Bengali panch puran spices

Naga Dana 7
Spicy tandoor tri-joint wings(2), lathered in a fiery naga sauce. Crafted from the hottest naga peppers of Bangladesh and a daring mix of herbs, spices

Shatkhora Dana NEW 7
Smokey tang of shatkhora on tandoor-cooked tri-joint wings(2), glazed and seasoned with Bengali panch puran spices

CHAPATI-WRAPS
All wrapped in a flat bread made from gold chakki atta

Bengal Brisket Wrap 12
Smoked beef brisket, crispy onions, slaw, pickled red onions, chillies and finished with tangy chilli sauce

Ponir Wrap Ⓥ 10
Paneer, roasted peppers, fresh spinach, home-pickled onion and our signature chilli sauce

Gunpowder Chicken Wrap 7.5
Crispy fried gunpowder chicken strips, home-pickled onion, chillies, coriander, mint sauce and a finishing touch of spicy tangy sauce

TANDOOR SALAD BOWL
All served with salad of choice heirloom Tomato, Cucumber Shosha,or House slaw

Tandoor King Chicken 10
Tandoori marinated chicken from our clay ovens

Tandoor King Lamb 10
Lamb Sheekh from our clay ovens

Ponir Ⓥ 10
Tandoor-fired paneer cheese that has been marinated in a rich blend of spices. Accompanied with oven roasted peppers

CORN RIBS

Athalo Bhutta 7
Sweet and smokey corn ribs, glazed in date molasses and seasoned with Bengali panch puran spices

Naga Bhutta 7
Very spicy Corn ribs, lathered in a fiery naga sauce. Crafted from the hottest naga peppers of Bangladesh and a daring mix of herbs, spices

Shatkhora Bhutta 7
Smokey tang of shatkhora on Corn ribs, glazed and seasoned with Bengali panch puran spices

TANDOOR
All served with home pickled onions, chillies & lemon/lime

Tandoor King Lamb 9
Lamb sheekh kebabs from our tandoor

Ponir Ⓥ 9
Tandoor-fired paneer cheese that has been marinated in a rich blend of spices. Accompanied with roasted peppers

Tandoor King Chicken 9
Tandoori marinated chicken from our clay ovens

Lamb chops NEW 9
Indulge in our clay oven-charred marinated lamb chops, offering a smoky delight

CONDIMENTS & EXTRAS

- Lime Pickled Sauce 2
- Pickled Chilli 1
- Raita 1.5
- Naga Mayo 1.5
- Mango Chutney 1.5
- Pickled Cucumber 1.5
- Pickled onion 1
- Mint Sauce 1.5
- Naga Ketchup 1
- Naga Pickle 1.5

SIDES & MISHTI

SIGNATURE SALADS

Heirloom Ⓥ 6
Salad tomatoes tossed in a tandoor-grilled dressing, red onions, green chilli, slices of radish and topped with crispy garlic

Shosha Ⓥ 6
Crisp cucumbers, red onions, tandoor-charred corn, and cherry tomatoes

House Slaw Ⓥ 6
Crisp cabbage, peppers and carrots, tandoor roasted pepper dressing and a drizzle of our house pickling

House Garden Salad Ⓥ NEW 6
Fresh Lettuce, Onions, Cucumber and Tomotoes with two chiilies on side.

BREADS & BHAAT

Tandoor Naan Ⓥ 3
Signature Tandoor King recipe, freshly baked in our clay oven

Garlic Naan Ⓥ 3.5
Freshly baked with garlic and herbs

Chakki Chapatti Ⓥ 1.5
Wholesome chapati, using the finest gold chakki atta (flour)

Foori Ⓥ 2
A soft flaky roti made from unleavened wholewheat flour

Shadda Bhaat (Rice) Ⓥ 3.5
Plain white basmati rice

Phulau Ⓥ NEW 4
Delicately spiced, aromatic rice cooked to fluffy perfection with hints of fragrant herbs and spices—a perfect companion to any dish!

MISHTI (DESSERT)

Mango Creme Brulee NEW 6
A tropical twist on a classic dessert—smooth, creamy custard infused with luscious mango, topped with a caramelised sugar crust for the perfect crunch. Indulgence in every spoonful!

Mishti Dhoi NEW 6
A traditional Bengali dessert—rich, creamy sweetened yogurt, delicately flavoured with hints of jaggery. A perfectly smooth and indulgent treat!

Gulab Jam Ⓥ 6
Hand rolled balls of milk solids, soaked in a sweet, spiced sugar syrup. A treat- only if you deserve it!

Kheer Ⓥ 6
Rich and creamy rice pudding. Garnished with crushed pistachios and almonds. The perfect way to end your meal

Gajorer Halwa Ⓥ 6
Who would've thought carrots could be even more delicious! A traditional sweet dessert to finish off your meal and get one of your five a day!

Aam Bhaat Ⓥ 6
Savor the taste of Bangladesh with our exquisite mango, cream, and hot rice dessert. A perfect harmony of sweet, creamy, and comforting flavours, it's a delightful end to any meal

Ⓥ Vegetarian · Vegan · Gluten free · Most popular · Most Liked · Contains nuts · NEW New item

All dishes may contains some of the 14 common allergens. For allergy and intolerance information. please refer to our allergen sheet. If you have any additional enquiries please speak to a manager.

Halal

47 Trinity Road, SW17 7SD

Uber Eats · JUST EAT · deliveroo · Too Good To Go