

VATAVARAN

NUTS ~ INTOLERANCE

STARTERS —

DAHI ~ KEBAB (V) Beetroot jam, chutney, crisp	12
GOL GUPPA ~ MIX SPROUTS (V) Spiced tangy water, wheat bubble, chickpea	12
PALAK PATTA ~ CHAAT TART (V) Spinach, fritters, chickpea, carom seed	12
DAL ~ BATI (V) Green & yellow lentils, baked dough, ghee	12
SCALLOPS ~ AUBERGINE Pan-seared, pickle, chutney, pink salt	16
 PRAWNS ~ GHATI MASALA Roscoff onion, coconut, chilli	16
CHICKEN ~ LOLLIPOP Southern spice, podi, tomato chutney	14
GOAT ~ SHAMI KEBAB Bakarkhani, roasted plum, black cardamom	14
KEEMA ~ PAO Mutton mince, fenugreek, brioche	16
LAMB ~ SAMOSA Mango chunda, croutons, garlic chips	12
PAPADOMS ~ CHUTNEYS	7

GRILLS / TANDOOR —

 HISPI ~ CABBAGE (V) Sesame, raw mango, pomegranate	12
CAULIFLOWER ~ STEAK (V) Tomatoes, soya, chilli, honey	14
PANEER ~ TIKKA (V) Mango, cottage cheese, corn chaat	14
WILD ~ PRAWNS Wild mustard, honey, chickpeas, curry leaf	18
ROTISSERIE ~ MASALA FISH Sea bream, lemongrass, sambal	20
SALMON ~ TIKKA Avocado, garlic, mint, chutney	16
AAM ~ CHICKEN TIKKA Raw mango, charred, pickle, lentil salad	16
BALCHAO ~ CHICKEN Goan spice, papaya, harissa	14
 CHICKEN ~ KALA MASALA Bone marrow sauce, burnt spices, pink salt	22
 LAMB CHOP ~ BLACK CUMIN Mint chutney, ginger, Kashmiri chilli	28
 DUCK ~ SEEKH KEBAB Mix sprout, kumquat pickle	18

MAINS —

AMRITSARI CHOLE ~ KULCHA (V) Pickle, chickpeas, stuffed bread	20
BAINGAN ~ SALAN (V) Baby eggplant, coconut milk, mango powder	18
PALAK ~ PANEER (V) Cottage cheese, spinach, fenugreek	20
 LOBSTER ~ MOILEE Coconut, shallots, curry leaf	34
FISH ~ ALLEPPEY Pan-seared, coconut, curry leaf	24
 BUTTER ~ CHICKEN Vine tomato, Kashmiri chilli, yogurt	24
LAMB ~ BARBAT Burnt spices, boneless, garlic	26
DUCK ~ ROGANJOSH Pan-roasted duck breast, Kashmiri chilli	24
VENISON SHANKS ~ GREEN PEPPERCORN Clarified butter, fried onions, mint	28

BIRYANIS —

 TRUFFLE BERRIES ~ PULAO (V) Morels, stone fungus, fried onion	24
CHICKEN ~ BIRYANI Yogurt, fried onion, basmati rice	26
 LAMB OSSO BUCCO ~ BIRYANI Slow-cooked, saffron, potato, basmati rice	28

VEGETABLES / SIDES —

 KAALI ~ DAL Black lentils, slow-cooked, butter	10
TADKA ~ DAL Yellow lentils, cumin, tomato	9
ALOO ~ GOBI Baby potatoes, cauliflowers, cumin seed	10
METHI ~ MATTAR MALAI Cumin seed, fenugreek, green peas	10
PULAO ~ RICE Basmati rice, saffron, fried onion	6
CUCUMBER ~ RAITA Pink peppercorn, cumin, mint	4
 ROGINI ~ NAAN	6
 AMRITSARI ~ KULCHA	8
LACHHA ~ PARATHA	5
GARLIC CHILLI ~ NAAN	5
ROTI / NAAN	5
BREAD ~ BASKET	12
STEAMED ~ BASMATI RICE	5
ROSCOFF ONION CHILLI KACHUMBER	3

Last orders at 10:30pm.

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Shots may be found in game dishes. Prices include VAT. A discretionary service charge of 15% applies.

 SIGNATURE DISHES