






## A LA CARTE



### STARTERS

 <b>ALOO ~ RAGDA (V)</b> 12 Potato, dry peas, tamarind, pomegranate
<b>GOL GUPPA ~ MIX SPROUTS (V)</b> 12 Spiced tangy water, wheat bubble, tamarind
<b>PALAK PATTI ~ CHAAT TART (V)</b> 12 Spinach, fritters, chickpea, carom seed
<b>JACKFRUIT ~ KEBAB (V)</b> 12 Gooseberry, yoghurt, cashew
<b>DABELI ~ PINWHEELS (V)</b> 12 Potato, sesame, pomegranate
<b>DAL ~ BATI (V)</b> 12 Green & yellow lentils, baked dough, ghee
<b>SCALLOPS ~ AUBERGINE</b> 16 Pan-seared, pickle, chutney, pink salt
 <b>PRAWNS ~ GHATI MASALA</b> 16 Peanut, sesame, pink prawns
<b>CHICKEN ~ PEPPER FRY</b> 14 Green peppercorn, mustard, beans
<b>GOAT ~ SHAMI KEBAB</b> 14 Bakarkhani, roasted plum, black cardamom
<b>LAMB ~ SAMOSA</b> 12 Mango chunda, croutons, garlic chips
<b>KEEMA ~ PAO</b> 16 Mutton mince, fenugreek, brioche
<b>PAPADOMS ~ CHUTNEYS</b> 7

### GRILLS / TANDOOR

 <b>HISPI ~ CABBAGE (V)</b> 12 Sesame, raw mango, pomegranate
<b>CAULIFLOWER ~ STEAK (V)</b> 14 Tomatoes, soya, chilli, honey
 <b>MORELS ~ MUSHROOM (V)</b> 16 Indian mustard, korma, truffle
<b>PANEER ~ TIKKA (V)</b> 14 Mango, cottage cheese, corn chaat
<b>WILD ~ PRAWNS</b> 18 Wild mustard, honey, chickpeas, curry leaf
<b>ROTISSERIE ~ MASALA FISH</b> 20 Sea bream, lemongrass, sambal
<b>SALMON ~ TIKKA</b> 16 Kokum beetroot garlic, coconut, chutney
<b>AAM ~ CHICKEN TIKKA</b> 16 Raw mango, charred, pickle, lentil salad
<b>IMLI ~ CHICKEN</b> 14 Peanut, papaya, harissa
 <b>CHICKEN ~ KALA MASALA</b> 22 Bone marrow sauce, burnt spices, pink salt
 <b>LAMB CHOP ~ BLACK CUMIN</b> 28 Mint chutney, ginger, Kashmiri chilli
 <b>DUCK ~ SEEKH KEBAB</b> 18 Mix sprout, kumquat pickle, peanut thecha



### MAINS

<b>AMRITSARI CHHOLE ~ KULCHA (V)</b> 20 Pickle, chickpeas, stuffed bread
<b>KAIRI MIRCH ~ SALAN (V)</b> 18 Sweet pepper, coconut milk, mango powder
<b>PALAK ~ PANEER (V)</b> 20 Cottage cheese, spinach, fenugreek
 <b>LOBSTER ~ MOILEE</b> 34 Coconut, shallots, curry leaf
<b>FISH ~ ALLEPPEY</b> 24 Pan-seared, coconut, curry leaf
 <b>BUTTER ~ CHICKEN</b> 24 Vine tomato, Kashmiri chilli, yogurt
<b>LAMB ~ BARBAT</b> 28 Burnt spices, boneless, garlic
<b>DUCK ~ ROGANJOSH</b> 24 Pan-roasted duck breast, Kashmiri chilli
<b>KACHHI MIRCH ~ KAIRI GOSHT</b> 24 Venison, green peppercorn, raw mango

### BIRYANIS

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

### VEGETABLES / SIDES

 <b>KAALI ~ DAL</b> 10 / 16 Black lentils, slow-cooked, butter
<b>TADKA ~ DAL</b> 9 / 14 Yellow lentils, cumin, tomato
<b>MATTAR ~ MUSHROOM</b> 10 / 16 Green peas, chestnut, Portobello
<b>METHI ~ ALOO</b> 9 / 14 Cumin seed, fenugreek, potato
<b>PULAO ~ RICE</b> 6 Basmati rice, saffron, fried onion
<b>CUCUMBER ~ RAITA</b> 4 Pink peppercorn, cumin, mint
 <b>ROGINI ~ NAAN</b> 6
 <b>AMRITSARI ~ KULCHA</b> 8
<b>LACHHA ~ PARATHA</b> 5
<b>GARLIC CHILLI ~ NAAN</b> 5
<b>ROTI / PLAIN NAAN</b> 5
<b>CHEESE NAAN</b> 8
<b>BREAD ~ BASKET</b> 12
<b>STEAMED ~ BASMATI RICE</b> 5
<b>ROSCOFF ONION CHILLI KACHUMBER</b> 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