





GLUTEN ~ INTOLERANCE



STARTERS —

 ALOO ~ RAGDA (V) Crispy potato, dry peas, pomegranate	12
JACKFRUIT ~ KEBAB (V) Gooseberry, yoghurt, cashew	12
SCALLOPS ~ AUBERGINE Pan-seared, pickle, chutney, pink salt	16
 PRAWNS ~ GHATI MASALA Peanut, sesame, pink prawns	16
CHICKEN ~ PEPPER FRY Green peppercorn, mustard, beans	18
GOAT ~ SHAMI KEBAB Roasted plum, black cardamom	14
PAPADOMS ~ CHUTNEYS	7



GRILLS / TANDOOR —

 HISPI ~ CABBAGE (V) Sesame, raw mango, pomegranate	12
CAULIFLOWER ~ STEAK (V) Tomatoes, soya, chilli, honey	14
 MORELS ~ MUSHROOM (V) Indian mustard, korma, truffle	16
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 Kokum beetroot garlic, coconut, chutney	16
AAM ~ CHICKEN TIKKA Raw mango, charred, pickle, lentil salad	16
IMLI ~ CHICKEN Peanut, 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, peanut thecha	18


MAINS —

KAIRI MIRCH ~ SALAN (V) Sweet pepper, 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

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
MATTAR ~ MUSHROOM Green peas, chestnut, Portobello	10
METHI ~ ALOO Cumin seed, fenugreek, potato	9
PULAO ~ RICE basmati rice, saffron, fried onion	6
CUCUMBER ~ RAITA pink peppercorn, cumin, mint	4
MISSI ~ ROTI	5
STEAMED ~ BASMATI RICE	5

DESSERTS —

PHIRNI ~ RASPBERRY clarified butter, rice, sorbet	9
PINEAPPLE ~ COCONUT coconut, jaggery, chutney	10
SORBET ~ TRIO mango passionfruit, coconut, mix berries	8

Last orders at 10:30pm.

 SIGNATURE DISHES

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.