

HALAL ~ A LA CARTE

STARTERS

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

GRILLS / TANDOOR

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


MAINS

AMRITSARI CHHOLE ~ KULCHA (V) 20 Pickle, chickpeas, stuffed bread
KAIRI MIRCH ~ SALAN (V) 18 Sweet pepper, coconut milk, mango powder
PALAK ~ PANEER (V) 20 Cottage cheese, spinach, fenugreek
 LOBSTER ~ MOILEE 34 Coconut, shallots, curry leaf
FISH ~ ALLEPPEY 24 Pan-seared, coconut, curry leaf
 BUTTER ~ CHICKEN 24 Vine tomato, Kashmiri chilli, yogurt
LAMB ~ BARBAT 28 Burnt spices, boneless, garlic

BIRYANIS

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

VEGETABLES / SIDES

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