



TASTING ~ MENU

£70pp (Add Wine Pairing £55pp)



ALOO ~ RAGDA

Crispy potato, dry peas, pomegranate

(Gobillard, Tradition, Brut, Hautvillers, Champagne, France)



HISPI ~ CABBAGE

Sesame, raw mango, pomegranate

(Touraine, *Sauvignon Blanc*, Lionel Gosseume, France)



MOREL ~ MUSHROOM

Indian mustard, mint chutney, truffle

(Colterenzio, *Pinot Grigio*, Alto Adige, Italy)



KAIRI MIRCH ~ SALAN

Sweet pepper, coconut milk, mango powder

(Love by Léoube, Rosé, Cote de Provence, France)

Served with Tadka Dal, Steamed Rice & Breads



PINEAPPLE ~ COCONUT

Coconut, jaggery, chutney

(Sauternes, Château Roumieu, Bordeaux, France)

Last order: A la Carte at 10:30pm and Tasting Menu at 9:45pm

Please speak to your server for allergens information.

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

Prices include VAT. A discretionary service charge of 15% applies.

STARTERS

ALOO ~ RAGDA	12
Crispy potato, dry peas, pomegranate	
GOL GUPPA ~ MIX SPROUTS (V)	12
Spiced tangy water, wheat bubble, chickpea	
DABELI ~ PINWHEELS	12
Potato, sesame, peanut	

CHARCOAL GRILL

HISPI ~ CABBAGE	12
Sesame, raw mango, pomegranate	
MORELS ~ MUSHROOM	16
Indian mustard, mint chutney, truffle	

MAINS

TRUFFLE BERRIES ~ PULAO	24
Morels, stone fungus, fried onion	
KAIRI MIRCH ~ SALAN	18
Sweet pepper, coconut milk, mango powder	
MATTAR ~ MUSHROOM	10
Green peas, chestnut, Portobello	
METHI ~ ALOO	9
Cumin seed, fenugreek, potato	
TADKA ~ DAL	9
Yellow lentils, cumin, tomato	
PULAO ~ RICE	6
Basmati rice, saffron, fried onion	
STEAMED RICE / ROTI	5

DESSERTS

PINEAPPLE ~ COCONUT	10
Coconut, jaggery, chutney	
SORBET ~ TRIO	8
Mango passionfruit, coconut, mix berries	

Last order: A la Carte at 10:30pm and Tasting Menu at 9:45pm

Please speak to your server for allergens information.

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

Prices include VAT. A discretionary service charge of 15% applies.