

STARTERS

Mulligatawny Soup Indian national soup reminiscent of lentils and curry flavours	£9
Avocado and Mango Chat Indian street food with aromatic spices and tangy sauce	£10
Baked Vegetable Samosa Handmade pastry filled with spicy and tangy potatoes, onion and green peas	£10
Raj Kachori King of street food, wheat poori filled with goodies & chutneys	£15
Tandoori Pickled Cauliflower With cauliflower chutney	£10
Beetroot Chop Crumbed beetroot kebab, mango mustard chutney	£10
Griddled Scottish Scallops Diver-caught scallops, chilli-spiked pineapple broth and coconut and beetroot chutney	£16
Crab Cake Lime chilli and mixed peppers with Indian cocktail sauce	£10

STARTERS – INDIAN GRILLS

SEAFOOD	2 pieces	3 pieces
Wild Madagascan Tiger Prawns Green marination of coriander, mint and chilli	£24	£36
Tandoori Seabass Fish Cloaked in yoghurt, seasoned with carom seeds, cracked black peppercorns and Indian pickling spices	£14	£21
CHICKEN		
Angar Chicken Tikka Robust chicken thigh tikka slow-cooked in tandoor	£11	£16
Afghani Chicken Tikka Fennel, black cardamom-spiced chicken, marinated in yoghurt and cheese	£11	£16
MEAT		
Gilafi Lamb Seekh Kebab Marinated mince, seasoned with aromatic spices and rolled in diced peppers and onion, tandoor-cooked	£10	£15
Tandoori Lamb Chop Steeped in vinegar with chilli, nutmeg and garam masala with punchy Bengali mustard sauce	£24	£36
VEGETARIAN		
Broccoli, Cauliflower, Chickpea Seekh Kebab Broccoli, cauliflower, chickpea and oat kebab, spiced with garam masala, stuffed with sundried tomatoes, beetroot ketchup	£12	£18
	1 piece	2 pieces
Chandani Paneer Tikka Homemade organic paneer, white spices & silver leaf	£12	£18

MAIN COURSES
—
CURRY AND BIRYANI

INDIAN ROYAL RECIPES

Hyderabadi Lamb Shank	£30
Slow-cooked in tandoor, crusted with filo, served with sauce scented with smoky black cumin and finished with rose petals	
Kosha Mangsho	£28
Spicy Bengali style lamb bhuna, warm spices and mustard oil	
Chicken Pistachio Korma	£26
Chicken breast in a delicate sauce with, pistachio and cardamom	
Lobster Malabar Curry	£38
From the "God's own country" lobster cooked with fresh turmeric root, home-blended roasted spices and raw mango	

SLOW COOKED

Fort Kochi Prawn Curry	£28
Kodampuli (black tamarind), coconut, shallots and Malabar spices	
Methi Butter Chicken	£26
Caramelised tomatoes and fresh fenugreek, spicy and intense flavour	
Moplah Chicken Biryani	£28
From the home of Mappilas community in Southern India	
Hyderabadi Lamb Biryani	£30
A combination of aged Basmati rice from India & succulent Welsh lamb cooked with spices	
Courgette Kofta Curry	£18
Soft dumplings filled with sweetly spiced prunes and simmered in yoghurt, cashew nut and cardamom sauce	
Kadai Paneer	£18
Bell pepper and cottage cheese cooked in spicy masala	

SIDES

Yellow Dal	£9	Lasooni Palak	£9
Home-style red lentils sharpened with tamarind, crackling curry leaves and popped mustard seeds		With the tempering of cumin, ginger and garlic	
Dal Amritsari	£10	Kachumber Salad	£5
Overnight slow-cooked black and yellow lentils and kidney beans		Lemon Rice	
Chettinad Roast Potatoes	£9	Curry leaves & mustard seeds tempered lemon-infused rice	
Sundried & home-made Chettiars spices combined with potatoes, shallots & curry leaf		Steamed Rice	£5
Smoked Aubergine Bharta	£9	Cucumber Raita	£5
Tandoor-roasted aubergine and green peas in a spicy onion-tomato masala		Naan	£4
Bhindi Do Piyaza	£11	Multigrain Roti	£4
Stir-fried okra, cooked with softened onions, tomatoes and ginger			

zaika