

STARTERS

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| Mulligatawny Soup Indian national soup reminiscent of lentils & curry flavours | £9 |
| Tandoori Chicken Salad Smoky spiced chicken breast, rainbow crunchy greens with toasted sesame oil & lemon chilli dressing | £12 |
| Baked Vegetable Samosa Handmade pastry filled with spicy & tangy potatoes, onion & green peas | £10 |
| Raj Kachori King of street food, wheat poori filled with goodies & chutneys | £14 |
| Tandoori Malai Broccoli With broccoli chutney | £10 |
| Beetroot Chop Crumbed beetroot kebab, mango mustard chutney | £9 |
| Grilled Scottish Scallop Moilee Hand-dived seared scallops, coconut sauce, mango relish & spicy coral tuile | £16 |
| Crab Cake Lime, chilli & mixed peppers with Indian cocktail sauce | £12 |

STARTERS – INDIAN GRILLS

SEAFOOD

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| Tandoori Seabass Fish Cloaked in yoghurt, seasoned with carom seeds, Cracked black peppercorns & Indian pickling spices | £15 |
| Wild Tandoori Green Prawns Wild Madagascan Tiger prawns marinated with coriander, mint & chilli | £24 |

CHICKEN

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| Angar Chicken Tikka Robust chicken thigh tikka slow-cooked in tandoor | £12 |
| Afghani Chicken Tikka Fennel, black cardamom-spiced chicken, marinated in yoghurt & cheese | £12 |

MEAT

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| Gilafi Lamb Seekh Kebab Marinated mince, seasoned with aromatic spices & rolled in diced peppers & onion, tandoor-cooked | £12 |
| Lamb Mutta Kebab Home-spiced fine hand-chopped Welsh lamb & Quail Scotch egg kebabs, tossed with chilli & ginger glaze | £12 |

VEGETARIAN

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| Lazeez Vegetable Seekh Kebab Tender roll of mince cottage cheese, cauliflower, carrot and broccoli, spiced with homemade masala stuffed with sundried tomatoes, beetroot ketchup | £11 |
| Chandani Paneer Tikka Homemade organic paneer, white spices & silver leaf | £14 |

Items on this page are only available as starters

MAIN COURSES

INDIAN ROYAL RECIPES

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| Hyderabadi Lamb Shank Slow-cooked in tandoor, crusted with filo, served with sauce scented with smoky black cumin & finished with rose petals | £30 |
| Patiala Lamb Chop A recipe from the legendary royal kitchen of Patiala - Welsh lamb chops with clove, fennel & rose petals | £34 |
| Kashmiri Rogan Josh Welsh lamb Knuckles, homemade Kashmiri spices, saffron, cockscomb | £29 |
| Darbari Murgh Korma Royal Mughal kitchen recipes - chicken breast in a delicate sauce with almonds & mace | £27 |
| Lobster Malabar Curry From the "God's own country" lobster cooked with fresh turmeric root, home-blended roasted spices & raw mango | £34 |

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| Prawn Curry Kodampuli (black tamarind), coconut, shallots & Malabar spices | £28 |
| Karwar Fish Curry Subtly spiced, grilled halibut simmered in fresh turmeric, ginger & ground coconut sauce | £30 |
| Methi Butter Chicken Caramelised tomatoes & fresh fenugreek, spicy & intense flavour | £28 |
| Bohri Chicken Biryani From the home of the Bohra community In Western India - aged basmati rice, chicken thigh & a medley Of aromatic spices, cooked together In a sealed pot to perfection | £28 |
| Hyderabadi Lamb Biryani A combination of aged Basmati rice from India & succulent Welsh lamb cooked with spices | £30 |
| Coromandel Kofta Curry Soft vegetable dumplings filled with sweetly spiced apricot & simmered in roasted coconut sauce | £21 |
| Malvani Aubergine Curry Classical Maharashtrian-flavoured stuffed baby aubergines, cooked in tangy Malvani Masala | £21 |
| Khade Masala ka Paneer Homemade cottage cheese & a trio of bell peppers cooked in a rich, spicy tomato-cashew gravy, finished with whole crushed spices | £22 |

SIDES

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| Dal Baghari A rich & hearty lentil dish, slow-cooked with the vibrant flavors of cumin, tomatoes & spices garlic | £9 | Bhindi do Piyaza Stir-fried okra tossed with softened onions, tomatoes & ginger | £10 |
| Dal Amritsari Overnight slow-cooked black & yellow lentils & kidney beans | £9 | Lasooni Palak With the tempering of cumin, ginger & garlic | £9 |
| Bombay Roast Potatoes Sautéed baby potatoes tossed In a flavourful Bombay spice mix | £9 | Kachumber Salad | £5 |
| Chorchori Seasonal fresh vegetables with aromatic spices, mustard sauce | £10 | Lemon Rice Curry leaves & mustard seeds tempered lemon-infused rice | £6 |
| | | Steamed Rice | £5 |
| | | Cucumber Raita | £5 |
| | | Naan / Multigrain Roti | £5 |

We regret that we cannot advise customers with nut allergies & intolerances to eat at our restaurants as we cook with nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles.

Service is discretionary but a recommended 15% will be added to your bill, all of which is distributed to our staff. All prices include VAT at the current rate. Major credit cards are accepted. No Cheques accepted. No food, interiors, or flash photography please.