

Small Plates

Experience the heart of Indian street food with our authentic small plates, bold flavours to every bite. Perfect for sharing & savouring together.

Bhel Puri - 7

Puffed rice, chickpea, vermicelli with potato & onions mixed with chutneys. [VE, DF]

Dhai Puri - 9

Savoury shells filled with potatoes & chickpeas topped with onions, tomatoes, pomegranate, yoghurt & chutney marbling. [V]

Pani Puri - 7

Savoury shells stuffed with potatoes & chickpeas with a spicy homemade spicy minty water. [VE, DF]

Samosa Channa - 9

A Punjabi samosa topped with a spicy channa masala, onions, tomatoes, yoghurt & chutneys. [V]

Aloo Papdi - 8

Crunchy pastry pieces with potatoes, white chickpeas, sweet yoghurt & tangy chutneys. [V]

Bombay Sandwich - 9

Triple decker toastie with sliced potato, cucumber, tomato, cheese & chutneys. [V]

Indian Fried Chicken [IFC] - 9

Indian fried battered chicken tenders, served with masala mayo. [DF]

Vada Pav - 8

Spiced potato & curry leaf patty with coconut & chilli powder. [VE, DF] **Add classic Amul Cheese - £2**

Pau Bhaji - 10

Slow cooked mashed vegetable curry, with special masala & butter, add cheese? [V] **Add classic Amul Cheese - £2**

Onion Bhaji (Pakora) - 9

The Indian fritter, hot, crispy & addictive. A firm favourite in every Indian household. Our pakoras are freshly made to order. [VE, GF, DF]

Malabar Prawns - 11

Crispy fried tiger prawns marinated in our South Indian inspired masala. [DF]

Chilli Garlic Prawns - 12

Crispy fried prawns tossed with garlic, peppers, onions & chillies in a Indo-Chinese sauce. [DF]

Veg Manchurian - 9

Crisp fried vegetable balls tossed in a spicy, sweet & tangy sauce. [DF]

Masala Mac n Cheese Balls - 8

Our take on the classic, crispy, chilli, gooey & yummy. [V]

Chicken 65 - 10

A famous South Indian dish created in 1965, crispy popcorn fritters stir fried with chillies, onions & curry leaves. [GF, DF]

Chilli Masala Sweetcorn Ribs - 8

Corn on the cob riblets tossed in our homemade masala & coated with a chilli & soy dressing. [VE, DF]

Chilli Paneer - 10

Soft & crispy, tossed with peppers, onions & chillies in a Indo-Chinese sauce. [V, GF]

Nibbles

Masala Papadum [2] - 5

Large roasted papadums garnished with onion, tomato, coriander & masala. [VE, GF, DF]

Papadum Mix - 7

Variety of papadums served with chutney's. [VE, DF]

Lays Masala Chaat - 5

The Indian Classic crisp mixed with chaat spices onions, tomatoes & coriander.

Samosa [3]

Vegetable [VE, DF] - 6 / Lamb [DF] - 7

The famous Indian traditional snack, filo pastry, hot & crispy, served with chutney.

Big Plates

Curries

All our curries are served with basmati rice, plain or butter naan, mini papadums with our signature mango chutney & pickles.

Butter Chicken - 23

Chargrilled tandoori spiced tender chicken, poached in a tomato buttery creamy sauce. [GF]

Masala Chicken - 20

Spiced chicken tikka pieces with chargrilled onions marinated in a spicy onion sauce. [GF]

Kashmiri Lamb - 24

Slow cooked boneless lamb poached in an enriched curried sauce. [GF]

Mutter Paneer - 21

Diced Indian cheese marinated in a spicy & creamy, tomato sauce with peas. [V, GF]

Keralan Veg - 19

Fresh cut vegetables cooked in a South Indian coconut & curry leaf sauce. [GF, DF]

Chole Masala - 18

A Punjabi classic curry, white chickpeas cooked in a spicy gravy. [VE, GF, DF]

Upgrade your Naan - 2

Chilli [V], garlic [V], chilli & garlic [V]

Dal of the Day - 7

Our dals are wholesome, healthy & always vegan. Ask a friendly member of our team for today's dal special. [VE, GF, DF]

Thali

Meat - 23

Vegetarian [V] - 20

Vegan [VE, DF] - 18

A traditional Indian variety plate for those who can't decide or want a little bit of everything, our thali's come with your choice of any two curries, dal, rice, samosa & an Indian sweet.

Biryani

Our traditional biryanis are hand finished, cooked in a clay pot & served with raita. Per Person 1 or 2.

Chicken [GF] - 23 / 32

Lamb [GF] - 30 / 42

Vegetable [V, GF] - 18

Naan

Plain [VE] - 4

Butter [V] - 4

Garlic or Chilli or Cheese [V] - 5

Chilli, Cheese & Garlic [V] - 5

Cheese & Garlic [V] - 5

Sides

Masala Chips [VE, DF] - 5

Boring Chips [VE, DF] - 4

Raita [V, GF] - 4

Basmati Rice [VE, GF, DF] - 4

House Salad [VE, GF] - 6

Grilled Corn on the Cob - 5

Rub lime & sprinkle chilli powder for the Indian twist. [VE, GF, DF]

Extra

Lime, Onions, Cheese [V] - 1.2

Extra Pau [2] [VE] - 2.2

Sliced Onions & Chilli - 2

Achari Pickle [VE] - 2.5

Chutney - 2

Mint / Spicy Chilli [VE] / Tamarind / Sweet Mango / Coriander & Mint [VE]

Chutney Trio - 3

Homemade sweet mango, coriander & mint & chilli chutneys. [VE, GF]

Sizzlers

A signature dish in India, our sizzlers come with fragrant rice, stir-fried crunchy vegetables, your choice of masala or boring chips & our signature sauce, making that dish sizzle. **!(Our sizzlers are served on extremely hot plates, take extra care when eating.)!**

Chicken Tikka - 23

Chicken breast marinated in our signature tikka paste. [GF]

Green Chicken - 22

(Hariyali) Chicken breasts marinated in a green paste of fresh coriander, mint & spinach. [GF, DF]

Paneer Tikka - 22

Paneer marinated in house tikka masala. [V, GF]

Vegan Kebab - 22

(Hara Bara) Pea, spinach & potato patties. [VE, GF, DF]

● - Vegan | ● - Vegetarian | ● - Gluten Free | ● - Dairy Free |  All our meat is Halal. Our kitchen is 100% nut free. Please speak to our friendly team for further information on allergens. Service charge is not included but is greatly appreciated. Thank you.

SOFT SERVE
ICE CREAM

Ask our team for the
flavour of the month - 5

