

Nibbles.

Masala Papadum [2]

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

Papadum Mix

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

Lays Masala Chaat

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

Samosa [3]

Vegetable / Lamb

The famous Indian traditional snack, filo pastry, hot & crispy, served with chutney. [VE, DF]

Small Plates.

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

Bhel Puri

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

Dhai Puri

Potatoes & chickpeas topped with sweet yoghurt & chutneys. [V]

Pani Puri

Potato, chickpeas with spiced mint water. [VE, DF]

Samosa Channa

Punjabi samosa, channa masala, yoghurt & chutneys. [V]

Aloo Papdi

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

Indian Fried Chicken [IFC]

Served with masala mayo. [DF]

Vada Pav

The Indian burger, spiced potato filling. [VE, DF]
Add classic Amul Cheese

Pau Bhaji

Spicy mashed vegetable curry served with buttered bread rolls. [V]
Add classic Amul Cheese

Malabar Prawns

Crispy fried prawns South Indian masala. [DF]

Chilli Garlic Prawns

Wok fried crispy, tossed with an Indo-Chinese sauce. [DF]

Onion Bhaji (Pakora)

Hot, crispy & always fried fresh. [VE, GF, DF]

Veg Manchurian

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

Chicken 65

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

Chilli Masala Sweetcorn Ribs

Corn riblets tossed in a chilli & soy dressing. [VE, DF]

Chilli Paneer

Crispy paneer, tossed in a Indo-Chinese sauce with peppers & onions. [V, GF]

Big Plates.

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

Butter Chicken

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

Masala Chicken

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

Kashmiri Lamb

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

Mutter Paneer

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

Keralan Veg

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

Chole Masala

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

Upgrade your Naan

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

Dal of the Day

Speak to the team about today's special. [VE, GF, DF]

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

Chicken Biryani [GF]

Lamb Biryani [GF]

Vegetable Biryani [V, GF]

Chicken Tikka Sizzler

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

Green Chicken Sizzler (Hariyali)

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

Paneer Tikka Sizzler

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

Vegan 'Chicken' Tikka Sizzler'

Pea protein marinated in tikka masala. [VE, GF, DF]

Bread & Sides.

Plain [VE] / Butter Naan [V]

Garlic or Chilli or Cheese Naan [V]

Chilli, Cheese & Garlic [V]

Cheese & Garlic [V]

Peshwari Naan

Masala Chips [VE, DF]

Boring Chips [VE, DF]

Raita [V, GF]

Basmati Rice [VE, GF, DF]

House Salad [VE, GF]

Extra Pau [2] [VE]

Sliced Onions & Chilli

Chutney

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


Chutney Trio

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

Dessert.

Tandoori Pineapple

Fresh pineapple coated in special marinade & cooked in a clay oven served with ice cream.

VE - Vegan | V - Vegetarian | GF - Gluten Free | DF - 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 greatly appreciated, 100% of all gratuity is distributed to our wonderful team Thank you.