

RAJASTHANI SIGNATURE DISHES

DAL BATI CHURMA *(V)* £17.50

CLASSIC RAJASTHANI MEAL CONSISTING OF GHEE-SOAKED WHEAT BAATIS SERVED WITH PANCHMALI DAL, & SWEET CRUMBLY CHURMA FOR PERFECT BALANCE OF FLAVOURS

KADHI PAKODA *(V)* £15.95

A COMFORTING CURRY MADE OF LENTIL DUMPLINGS, COOKED IN A TANGY YOGHURT-BASED GRAVY, SEASONED SPICES

GATTE CURRY *(V)* £16.25

A FLAVOURFUL RAJASTHANI CURRY FEATURING GRAM FLOUR DUMPLINGS COOKED IN A SPICY, TANGY GRAVY OF YOGHURT & TOMATO

JAISALMER SEV TAMATAR *(V / GF)* £14.25

A UNIQUE RAJASTHANI DISH MADE WITH SEV IN A TANGY TOMATO-BASED GRAVY, OFFERING A DELIGHTFUL BLEND OF TEXTURES & FLAVOURS

ALOO HARI MIRCH KI SABZI *(V / GF)* £14.50 **N**

A SLIGHT SPICY POTATO DISH COOKED WITH TURKISH GREEN CHILLIES & TRADITIONAL RAJASTHANI SPICES, CREATING A FLAVOURFUL YET GENTLE HEAT

KADHAI PANEER *(V / GF)* £17.75

A VIBRANT VEGETARIAN PANEER DISH COOKED IN A SPICY FLAVOURED TOMATO GRAVY, FEATURING MIXED PEPPERS & MEDLEY OF TRADITIONAL SPICES.

BANJARA MURGH *(GF)* £18.50 **N**

A RUSTIC RAJASTHANI CHICKEN DISH MARINATED WITH YOGHURT & SPICES AND COOKED WITH A SMOKY FLAVOUR OFFERING A RICH AROMATIC TASTE

LAAL MAAS *(GF)* £18.95

A FIERY RAJASTHANI LAMB CURRY WITH A BOLD RED COLOUR, COOKED WITH INTENSE SPICES & RED CHILLIES FOR A SPICY & ROBUST TASTE

INDIAN CLASSICS

PANCHMALI DAL *(V / VG)* £12.50

A FLAVOURFUL COMBINATION OF FIVE LENTILS, COOKED TOGETHER & TEMPERED WITH A FRAGRANT BLEND OF SPICES, DELIVERING A HEARTY & COMFORTING DISH

DAL MAKHANI *(V / GF)* £13.95

A RICH & CREAMY NORTH INDIAN DISH MADE WITH BLACK LENTILS, SLOW-COOKED & FINISHED WITH BUTTER FOR A & INDULGENT FLAVOUR

CHOLE MASALA *(V / GF)* £14.25

A POPULAR NORTH INDIAN CURRY MADE WITH CHICKPEAS SIMMERED IN A SPICY & TANGY GRAVY WITH A MIX OF AROMATIC SPICES

KATHIRIKAI MASALA *(V)* £16.95 **N**

A SOUTH INDIAN-STYLE CURRY MADE WITH EGGPLANTS COOKED IN A SPICED, TANGY GRAVY, OFFERING A RICH, FLAVOURFUL DISH COOKED WITH A SLIGHT HEAT

PALAK PANEER *(V)* £17.50

A SMOOTH & CREAMY SPINACH THICK GRAVY WITH OF PANEER, SEASONED WITH SPICES FOR A WHOLESOME & COMFORTING VEGETARIAN DISH

ACHARI BHINDI *(V)* £16.95

TENDER OKRA STIR-FRIED & TOSSED IN BOLD PICKLING SPICES FOR A TANGY & FLAVOURFUL INDIAN DELIGHT

SHAHI KOFTA *(V)* £17.95

VEGETABLE & PANEER STUFFED DUMPLINGS SIMMERED IN A CREAMY ROYAL GRAVY, RICH WITH NUTS, CREAM & AROMATIC SPICES

MURGH MAKHAN *(GF)* £18.25

CHICKEN TIKKA SIMMERED IN A LUXURIOUS SPICED TOMATO & CREAMY SAUCE

MURGH PATIALA SHAHI *(GF)* £18.50

A ROYAL CHICKEN DISH FROM PUNJAB, COOKED IN A RICH CREAMY SAUCE WITH YOGHURT & MIX OF SPICES, OFFERING A ROYAL AND INDULGENT TASTE

LAMB CHETTINAD *(GF)* £18.95 **N**

TENDER LAMB- SLOW COOKED IN A RICH, AROMATIC CHETTINAD SPICE BLEND WITH COCONUT BURSTING WITH BOLD SOUTH INDIAN FLAVOURS

KASHMIRI LAMB SHANK *(GF)* £19.95

A TENDER LAMB SHANK COOKED IN FRAGRANT KASHMIRI-STYLE GRAVY, WITH WARMING SPICES LIKE SAFFRON, CINNAMON CARDAMOM FOR A RICH AROMATIC FLAVOUR

FISH / PRAWN MALABAR *(GF)* £19.95

A COASTAL SOUTH INDIAN DELICACY OF SEAFOOD COOKED IN A MILDLY SPICED COCONUT-BASED SPICY & TANGY GRAVY, FEATURING RICH FLAVOURS CURRY LEAVES & TAMARIND

BIRYANI SELECTION

(HYDERABADI STYLE DUM BIRYANI COOKED IN A TERRACOTTA POT, AND SERVED WITH WILD MUSTARD RAITA)

SUBZI GULDUSTA BIRYANI *(V / GF)* £17

CHICKEN BIRYANI *(GF)* £18

LAMB BIRYANI *(GF)* £19

PRAWN BIRYANI *(GF)* £21

RAJASTHANI FEAST

(SERVED INDIVIDUALLY)

MAHARANI THALI £33

(AN ARRAY OF ROYAL VEGETARIAN DELICACIES)

TANDOOR ITEM OF THE DAY, GATTE CURRY, SUBZI KADHAI PANEER, KADHI PAKODA, ALOO HARI MIRCH KI SABZI, PANCHMALI DAL, BATI, CHURMA, STEAMED RICE, MISSI ROTI, BAJRA ROTLA, KHICHIA, SANGRI PICKLE, MIRCHI TIPORE, GARLIC CHUTNEY & GULAB JAMUN

MAHARAJA THALI £36

(CHICKEN AND LAMB DISHES ALONG WITH ETHNIC DISHES OF THE REGION)

TANDOOR ITEM OF THE DAY, GATTE CURRY, LAAL MAAS, BANJARA MURGH, KADHI PAKODA, PANCHMALI DAL, BATI, CHURMA, STEAMED RICE, MISSI ROTI, BAJRA ROTLA, KHICHIA, SANGRI PICKLE, MIRCHI TIPORE, GARLIC CHUTNEY & GULAB JAMUN

***EXTRA TOP-UPS AVAILABLE: @ £3.50 PER ITEM | NON-VEG £4.50 PER ITEM

FOOD ALLERGIES & SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR BY OUR CHEFS.
PLEASE LET OUR TEAM KNOW IF YOU NEED MORE INFORMATION ABOUT ALLERGENS PRESENT IN THE MENU.
PREMIUM QUALITY INGREDIENTS IN THEIR PRIME DURATION. SEASONAL, SUSTAINABLY AND UK SOURCED WHEREVER POSSIBLE. OUR USED OIL IS RECYCLED FOR BIO-DIESEL PROJECTS.
10% SERVICE CHARGE WILL BE ADDED TO THE BILL. ALL PRICES INCLUDE 20% VAT.

V - VEGETARIAN

VG - VEGAN

CVG - CAN BE MADE VEGAN

GF - GLUTEN FREE

N - NEW DISHES ADDED TO THE MENU