

FOR THE TABLE

PAPAD & CHUTNEY

AVOCADO, HIMALAYAN TOMATO, MANGO & APRICOT
£4.50

SHURUWAAT

KADAK MOMO CHAAT (V)

CRISPY VEGETARIAN DUMPLING, POTATO & CHICKPEAS
£8

KUCCHI IN ARTICHOKE (VG)

ARTICHOKE BASE STUFFED WITH FRESH MUSHROOMS & SPICES
£7.5

STUFFED BULLET CHILLIES (VG) 🌶️

CRUSHED CHICK PEAS, SERVED WITH TAMARIND & MINT CHUTNEY
£7

ALOO TIKKI (VVG)

MINT FLAVOURED POTATO SAVOURY CAKE, CHANNA MASALA CURRY & GREEN PEA KACHORI
£8

VEG SAMOSA CHAAT (VVG)

TWIN SAMOSAS WITH CURRIED CHOLE, GINGER, CORIANDER & SAUCE VARIATIONS
£7

GREEN PEAS KACHORI (VG)

GREEN PEA FILLED CRISPY FRIED DUMPLING
£7

PRAWN KEMPU BEZULE

MANGALOREAN CHILLIES, GINGER, CURRY LEAVES & COCONUT
£9

TAWA CHICKEN

FILLETS, LIGHTLY MARINATED AND PERFECTED OVER A GRIDDLE
£8.5

KHARGOSH 🌶️

PULLED SLOW COOKED RABBIT, BHAANG & MISSI ROTTI
£8.50

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.
12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL. WE ONLY USE FREE-RANGE EGGS, PREMIUM QUALITY INGREDIENTS IN THEIR PRIME DURATION.
SEASONAL, SUSTAINABLE AND UK SOURCED WHEREVER POSSIBLE. OUR USED OIL IS RECYCLED FOR BIO-DIESEL PROJECTS.

ALL PRICES INCLUDE 20% VAT.

V- VEGETARIAN

VG- VEGAN VVG- CAN BE MADE VEGAN

GF- GLUTEN FREE

TANDOOR GRILL

TANDOORI FLORETS (V)
CAULIFLOWER & BROCCOLI
£9.25

MANGO PANEER (V)
INDIAN COTTAGE CHEESE, PINEAPPLE, ONION, PEAS & MINT
£9.50

JUMBO JHINGA BALCHAO 🌶️
3 TIGER PRAWNS IN THEIR SHELLS & GOAN SPICES
£19

JOSHILA MURGH TIKKA 🌶️
AROMATIC CHICKEN THIGHS & RED QUINOA
£14

GOSHT CHAMPIEN 🌶️
CORNISH LAMB CUTLETS, BETEL LEAVES, GINGER, CLOVE & CARDAMOM
£15

KOLKATTA KE KASUNDHI
STONE BASS MARINATED WITH CRUSHED MUSTARD SEEDS & MUSTARD OIL IN A CALCUTTA
STYLE
£14/19

PAADWALI COD TIKKA
PACIFIC COD, IN A GREEN HERB & YOGHURT MARINADE
£15/19

MURGH MAKHMALI KEBAB
SUCCULENT CHICKEN BREAST TIKKA MARINATED WITH CREAMY CHEESE & MINT CHUTNEY
£15

MAANS-KA-SOOLA 🌶️
CHUNKS OF BRITISH LAMB, MACE, GARLIC, ROYAL CUMIN & YOGHURT
£16

SHEEKH-E-KHAZANA KEBAB
A LOVELY BLEND OF MINCED LAMB AND CHICKEN, GINGER, MINT & MACE
£14

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CLASSIC SIGNATURES DISHES

PANEER PALAK (V)

SPINACH IN THREE WAYS, PAN-FRIED PANEER, PARMESAN & CUMIN CRISP
£16

ALOO GOBI (VG)

SEASONAL POTATOES, FRESH CAULIFLOWER, ONION, TOMATO, TURMERIC & CHILLI
£4.75/12

BAINGAN BHARTHA (VG)

ROASTED AUBERGINE ASH & CUMIN
£4.75/12

DAL 'KABIR DAS' (V)

BLACK LENTILS IN A LUXURIOUS SAUCE
£6/12

DAL 'ALKA' (VG)

A COMBINATION OF FIVE LENTILS
£6/12

ANDRA CHAPPA KOORA

MONK FISH TAILS, HOT & TANGY CURRY FROM THE INDIAN SOUTH COAST
£16.50

PUNJABI KARAH MURGH

TENDER CUBES OF CHICKEN, WITH DICES OF PEPPERS & ONION, SLOW COOKED IN A KARAH MURGH STYLE
MASALA
£15

MURGH MAKHAN

CHICKEN BREAST, TOMATO, BUTTER & FENUGREEK LEAVES
£16

BHUNA GOSHT ADRAK

SUCCULENT PIECES OF LAMB LEG, ONION, TOMATO, CARDAMOM & CORIANDER
£17

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RAJASTHANI FEAST

MAHARANI THALI (V)
ARRAY OF ROYAL VEGETARIAN DELICACIES
£32

MAHARAJA THALI
CHICKEN, LAMB, FISH ALONG WITH ETHNIC DISHES OF THE REGION
£35

PANEER MARWARI (V)
SOFT INDIAN COTTAGE CHEESE & RAISINS IN A RICH AND SILKY YOGHURT SAUCE
£14.50


METHI MANGODI (VG)
LENTIL NUGGETS WITH GREEN FENUGREEK LEAVES, GENTLY TOSSED WITH CUMIN & CHILLI
£14.50

PAPAD KI SUBZI (V)
WAFER THIN PAPADS SUBTLY COOKED IN TRADITIONAL CURRY
£14.50

KAIR SANGRI (V)
TRIO OF SUNDRIED BEANS, A TOUCH OF SPICES & YOGHURT
£14.50

GATTE CURRY (V)
GRAM FLOUR GNOCCHI SIMMERED IN SPICED YOGHURT SAUCE
£14.50

JODHPURI MURGH 
CHICKEN FILLETS, YELLOW SPLIT GRAM & CHILLI CURRY
£16

LAAL MAAS 
SUCCULENT CUBES OF LAMB LEG, YOGHURT, MACE & CARDAMOM
£17

DAAL BAATI CHURMA
CLASSIC RAJASTHANI DISH WITH DAAL PANCHMELLI, GHEE SOAKED BAATI & CHURMA
£14.50

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THALI DESCRIPTION

Thalis

Maharani - Vegetarian & Maharaja - Meat



Gatte Curry - Made with traditional flour dumpling that has been rolled out into a long snake, poached in water, cut into bite sized pieces, and cooked in a spicy yoghurt sauce (like gnocchi)

Soup of the day
(yoghurt based)

Khichia - rice flour
pappadums

Methi Mangodi- yellow lentil
nugget and fenugreek leaf curry
or
Laal Maas - Succulent cubes of
lamb leg slow cooked in onion
and chilli sauce

Paneer Marwari - yoghurt
based paneer curry
or
Jodhpuri Murg - spicy
chicken curry

Ker Sangri - Sour and bitter
curry made with foraged
beans, berries, kumta - black
seeds

Panchmeli Dal - made
with 5 types of lentils

Missi Roti - made with
yellow gram flour (gluten
free)

Bajra Roti - pan fried
millet roti

Batti - brown bread
bun soaked in ghee

Churma - sugary mixture
of ground nuts, flour and
rose petals

Basmati pilau flavoured with
green cardamom, cinnamon, bay
leaves, saffron - basmati rice is
grown in the Himalayan region

Starter
of the day

Pickled
chillies with
mustard

Lasooni - garlic
and red chilli

Tomato,
cucumber and
onion salad

HYDERABADI BIRYANI SELECTION

*(HYDERABADI STYLE DUM COOKING IN A TERRACOTTA POT,
SERVED WITH WILD MUSTARD RAITA)*

CHICKEN BIRYANI 🌶️
£18

LAMB BIRYANI 🌶️
£21

KING PRAWN BIRYANI
£19

SUBZ GULDUSTA BIRYANI (V)
£17

BREADS
£3.50
ROTI (VG)

NAAN

PLAIN PARATHA

MATCHA GREEN TEA MINT PARATHA

GARLIC CORIANDER NAAN

MINI MISSI ROTI (GF)

MINI BAJRA ROTLA

STUFFED NAAN BREADS
£4

ROSEMARY CHEESE NAAN

PESHWARI NAAN

LAMB KEEMA NAAN

PILAU - BASMATI RICE WITH KASHMIRI SAFFRON & SPICES
£3.75

STEAMED BASMATI RICE (VG)
£3.50

WILD MUSTARD SMOKY RAITA
£3

SPROUT SALAD WITH GREENS (VG)
£3.5 / 9

ONION, CHILLI, LEMON
£2.5

BAAD MEIN

MALAI KHEER BRÛLÉE WITH MODA BURFI

CARAMELISED RICE PUDDING & MILK PARFAIT
£8

DESI MITHAI

GULAB JAMUN, GINGER & HONEY KULFI & MANGO GEL
£8

PANNA COTTA

MANGO, MINT & SUMMER BERRIES COMPOTE
£8

CHOCOLATE SPHERE

PISTACHIO MOIST CAKE, MILLET BRITTLE, ICE CREAM & HONEY COMB
£9.50

CHOKHI DHANI MEDLEY PLATTER

OUR SIGNATURE COLLECTION OF DESSERTS
£15

ICE CREAM

£3 PER SCOOP

VANILLA CLOTTED CREAM

CHOCOLATE HEAVEN

SALTED CARAMEL

SORBET

£3.75 PER SCOOP

MANGO (VG)

RASPBERRY (VG)

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