

## STARTERS

### CHAATS AND CHATPATA FROM THE BAZAAR

#### SAMPHIRE PAKORA V VN 6.50

Samphire and chopped onion in gram flour

#### CHILLI CHICKEN 6.50

A popular and delicious Hakka, Indo-Chinese dish, crispy chicken chunks lightly tossed in garlic, soy sauce and chilli sauce

#### BHEL PURI, RAW MANGO V VN GF, 5.95

Puffed rice and crisp biscuits tamarind, sev

#### PANI PURI VN, V, 5.95

crispy semolina shells, potato, chickpea, tamarind 'imli', 'jal jeera' spiced cumin water

#### ALOO APRI CHAAT V 5.95

crunchy wheat crisps topped with potato, chickpeas, sweet yoghurt & chutneys

#### CHICKEN LOLLIPOPS 7.50

moreish Keralan spiced chicken served with coriander mint 'pudina' chutney

#### PUNJAB SAMOSA CHAAT - VEG/LAMB 6.75

Tangy, spicy Samosa Chaat! Spicy chickpeas are served with samosa with yogurt and chutney

#### SCHEZWAN PANEER V 6.95

paneer pepper, sesame seeds, Indo-Chinese chilli Schezwan dip

#### ALOO TIKKI CHAT 6.50

With chickpeas, sweet yoghurt, tamarind

#### GRILLED ANANAS TOFU SHASLIK V GF 6.50 VN, V,

### SPECIALITY SMALL PLATES

#### TELLICHERRY SPICY SOFT-SHELL CRAB 8.50

Marinated in spicy crispy batter with lemon juice & peppercorn, kachumber, prunes fig chutney.

#### TANDOORI GREEN PRAWN GF 7.95 / 15.95

jumbo prawns marinated in coriander, mint and green chillies

#### Sheek Kabab 8.50 / 15.95

Lamb mince skewer grilled in tandoor

#### WALNUT PANERR TIKKA V 7.50

indian cottage cheese marinated in bhatti masala, crushed walnut, charcoal grilled

#### AMRITSARI CHAMPEN 7.95 / 15.50

succulent lamb chops marinated in ginger and exotic spices, spiced mashed potatoes

#### TANDOORI PORTOBELLO MUSHROOM V 7.50

Filled with figs, cashew nuts, raisins, green chilli, curry leaves & cheese

#### CHATPATI TOKRI CHAAT 6.95

Crispy potato basket, chickpeas, lentil dumplings, cucumber, pomegranate, Yogurt, tamarind & green chutney...vegan option available

#### LUCKNOWI GALOUTI LAMB KEBAB 7.50

A delicacy from north India, lamb kebabs

#### CHICKEN TIKKA TEEN TARIKE SE 7.50

Selection of chicken tikka marinated in cheese & cream, coriander & lime, ginger & garlic

#### KHADI PANSEARED SCALLOPS GF 8.50

#### TIKKI WALA BURGERS AND WRAP

Served with masala chips and salad £10.50

#### BOMBAY PAV BHAIJI V 10.50

spicy mashed vegetable dish served with bun the King of Indian Street Food vegan option available

#### CALCUTTA CHICKEN TIKKA KATHI ROLL

chopped chicken tikka rolled in egg paratha

#### VADA PAO - MUMBAI VEGETABLE BURGER

fried spiced potato dumpling placed inside a bread bun (pav) with chutneys and a green chilli, pepper, sliced onion,

## MAIN DISHES

### MARKET SPECIALS

*Favourites from the streets of Paratha Wali Gali, Chandni Chowk, Lajpat Nagar, Connaught Place and more...*

#### KARIM BHAI'S DHABA GOSHT 13.50

On the bone popular mutton curry with potatoes

#### KAROL BAGH BUTTER CHICKEN 13.95

tandoor smoked chicken th breast with a spiced fenugreek, tomato, cashew nuts & butter sauce

#### HALWA PURI 12.95

Puffed puris, spiced chickpea curry sweet halwa

#### IDLI SAMBAR N, V, GF 11.95

three steamed rice cakes with a South Indian style lentil & vegetable 'sambar' stew

#### INDO-CHINESE BURNT CHICKEN 14.95

with hakka noodles

#### LAMB SHANK NIHARI 15.50

From the old part of Karachi and is famous for its mouth-watering food

### NAMAASTE SPECIALS

#### MANGALOREAN KORRI GASSI - CHICKEN GF 14.50

A delctable chicken curry with the flavours of coconut, mustard seeds, curry leaves, roast chilli and tamarind

#### CHICKEN KOHLAPURI GF 13.50

A legendary delicacy from Royals of Kolhapur, this chicken dish is cooked with freshly roasted spices, ginger, garlic, onions, tomatoes & green chillies

#### GOAN SEA BASS GF 14.95

pan searched lightly spiced seabass fillets, tomato, onions, coconut, mustard seed & curry leaf sauce

#### SEAFOOD MOILEE GF 15.95

A costal favourite, scallops, seabass, king prawns cooken in coconut gravy with curry leaves and mustard seeds

#### KALONGE KING PRAWN ADRAKI GF 15.95

Cooked with black onion seeds, ginger, garlic, lime, tamarind, and tomato & onion.

#### MALABAR KING PRAWNS GF 15.95

King prawns cooked in coastal spices, coconut milk, crushed cumin seeds, lemon-grass, mustard seeds, curry leaves

#### KERALA FISH CURRY TILAPIA 13.95

simmered with shallots, turmeric, tamarind

#### RAJASTHAN LAAL MAAS GF 14.50

Hot & spicy lamb, roasted red chillies from the land of forts & palaces

#### PUNJABI PANEER LABABDAR N V 13.50

#### ALL-TIME FAVOURITES..

Traditional dishes available on request

#### CHICKEN TIKKA MASALA N 13.50

#### VEGAN TIKKA MASALA | KORMA N 13.75

#### CHICKEN JALFREZI / MADRAS 13.50

### BIRYANI WALAS

Biryani are served with boondi raita

*Slow cooked with finest basmati rice with garam masala, fresh mint, layered and aromatic served with raita.*

#### JACKFRUIT & ARTICOKE BIRYANI V, GF 12.95

vegan option available

#### LOCAL FARMERS MARKET SEASON 12.95

#### VEG BIRYANI

#### ANEELA'S HOME STYLE MUTTON BIRYANI 15.50

#### OLD DELHI CHICKEN BIRYANI 15.50

basmati rice cooked with cardamom, cloves, saffron, chilli, layered with chicken

#### KING PRAWN BIRYANI 18.50

## KEBAB/CHOPS/TANDOOR

#### TANDOORI GOBHI & BROCCOLI 12.95

honey, nigella seeds, crushed wheat crisps, tempered yoghurt

#### HYDERABAD TAWA LAMB CHOPS 16

best-end lamb chops Marinated In Spices, Grilled In Clay Oven, cooked With Tawa Masala sauce.

#### SEA FOOD SIZZLER GF 15.95

Char-grilled king prawns, tandoori salmon, pan seared cumin scallops served with sizzling onions

#### CHAR-GRILL KING PRAWNS GF 15.95

Marinated with coriander, mint & green chillies, charcoal grilled in clay oven

#### KEBAB PLATTER GF 17.50

An assortment of sizzling kebabs - lamb sheek kebab, salmon tikka, chicken tikka, hydrabadi malai tikka

#### TANDOOR VEGAN. DELIGHT VN, V, GF 13.75

Assortment of fresh market vegetables

#### TANDOORI SALMON GF 16.95

Scottish home smoked salmon, ajwain, mint & spices

#### CHICKEN TIKKA SHASLIK 13.95

#### TANDOORI CHICKEN WITH GOAN SPICES 13.50

### BREADS

#### NAN 2.95

#### DATES AND GINGER NAAN 3.75

#### ONION & GREEN CHILLI KULCHA 3.50 LACHCHA

#### PARATHA 3.25

#### TANDOORI ROTI VN, 2.95

#### GARLIC NAAN 3.50

#### PESHAWARI NAAN 3.95

#### KEEMA NAAN 3.95

#### SPICED MINCED LAMB PURI 2.25

#### PAPADOMS & CHUTNEYS (PER PERSON) 1.75

Indian lentil crisps served with selection of dips

### RICE

#### BASMATI RICE VN, V, GF 3.95

#### ZAFFRANI PILAU V, GF 4.50

Braised rice with browned onions, cumin and saffron

#### FRIED RICE GF 4.75

#### LEMON RICE GF VEGAN 4.75

### SIDES

#### MASALA CHIPS 3.95

#### DAL FRY BURNT GARLIC 7.50 / 8.95

#### BLACK LENTILS 7.95 / 9.50

#### ALOO GOBI MATTAR VN, V, GF 7.50 / 8.95

#### OKRA WITH RAW MANGO VN, V, GF 7.95 / 9.50

#### SAAG PANEER 7.95 / 9.50

#### CHANA MASALA VN, V, GF 7.50 / 8.95

#### CUCUMBER RAITA V GF 3.95

#### SESAME BABY AUBERGINE V, GF 8.50 / 9.50

With mustard and curry leaf sauce

#### PUNJABI SALAD 3.75

sliced red onion, tomatoes, green chilli, lemon, fresh mint, cucumber, coriander

#### KACHUMBER SALAD V GF VEGAN 3.95

Indian style salad with diced tomatoes, cucumber, onions, lime juice, black pepper

### DESSERTS

#### HOMEMADE GULAB JAMUN & VANILLA ICECREAM 5.95

#### GAJAR KA HALWA WITH COCONUT ICE CREAM 5.95

#### HOMEMADE BRWONIE WITH VANILLA ICE CREAM 5.50

#### KULFI WALA SELECTION - MANGO/PISTACHO 5

#### MANGO PASSION FRUIT CHEESE CAKE 6.50

#### NUTELLA PARATHA WITH VANILLA CAKE 5.50

#### VANILLA ICE CREAM 5.95

#### VEGAN ICE CREAM 5.95

Hazelnut & Choc / Madagascan Bourbon vanilla / Salted Caramel

VAT is included, 12.5% discretionary service charge will be added to the bill.