

DINNER MENU

STARTERS

Paneer		6.50
Paneer marinated in ginger, garlic, sliced onions, chillies and panch puran mix. Served with dips.		
Vegetarian Samosas Chaat		6.00
Served with spicy chickpeas, mint chutney, potatoes and crunchy gathiya		
Octopus tentacles	Served with pear, fennel and dill salad	8.00
Cooked with spices Kashmiri chillies and tamarind		
Amritsari Gurnard/Mackerel	Served with raw papaya salad	7.50
Cooked with Nigella seeds and chillies		
Crab pate	Served with Naan	6.00
Spicy crab pate made with white and brown crab meat, spices, Kashmiri chillies, poppy seeds, ginger, garlic, tamarind and desiccated coconut		
Tandoori Quail	Served with salad and dips	6.00
Quail marinated in ginger, garlic, yogurt and my tandoori masala		

MAINS

Seasonal Sabzi		8.00
Mixed seasonal vegetables cooked with ginger, onions, garlic and spices.		
Dal Makhani		8.00
Lentils slow cooked on a low heat with ginger, garlic, cream and spices. This is staple dish from Punjab, North India.		
Masaledar Panner		8.50
Paneer cooked in onions, ginger, garlic, green chillies, spices and yogurt.		
Chilli Paneer		9.00
Paneer cooked with peppers, onions, green chillies, garlic, pomegranate paste, soya sauce and panch phoron.		
Malai Kofta		9.00
Vegetarian balls cooked in cream, cashew nuts, dried fenugreek leaves, spices and red Kashmiri chilli.		

All ingredients may not be listed, please speak to the member of staff for allergens information of the dishes.

All prices are inclusive of VAT

A discretionary service charge of 10% will be added to your bill.

Hadi Murgh	12.00
Chicken cooked with bones, panch phoron, lots of green chillies, ginger, garlic and spices . This is dry dish we recommend to have a dal on the side.	
Chicken Makhani	12.50
Chicken marinated in my spices for hours, grilled at high heat in Tandoor. Then cooked with tomato puree, cream, kashmiri chilli, dried fenugreek leaves and cashewnut paste.	
Parsi Chicken Curry	12.50
Hot Parsi style chicken curry cooked with green and red chillies, tamarind, coconut, onions, garlic and spices. The intense flavour of tamarind works well with hot chillies.	
Malwani Prawn curry	16.00
Served with Dal and rice	
Prawns cooked with coconut, green chillies, onions, garlic and spices.	
Masaledar gosht	16.50
Served with Dal and rice	
Diced lamb cooked with lots of onions, ginger, garlic, tomatoes, green chillies and spices.	
Shahi Gosht	16.50
Served with Dal and rice	
A royal lamb curry, cooked with onions, ginger, garlic, chillies, white poppy seeds, cream, pomegranate molasses and spices.	
Sheekh Haryali	16.00
Served with Dal and rice	
Minced lamb grilled in tandoor and then cooked with spinach, fenugreek leaves, cream, green chillies and spices.	
Kerala Goat Meat curry	18.50
Served with Dal and rice	
Kerala style diced goat meat cooked with coconut milk, chillies, onions, ginger, garlic paste and spices.	

SIDES

Basmati Rice	2.50
Fresh baked Tandoori naan	2.50
Pickled onions with chilli flakes and whole spices	2.00
Raita	3.00
Kachumber Salad	3.50
Prepared with red onions, tomatoes, green chillies, fresh coriander, pomegranate and lemon juice.	
Apple and cabbage Slaw	3.50
Chopped green and red apples, shredded cabbage with yogurt and walnuts.	

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