

Appetisers

Samosa Crisp patties stuffed with spiced potato and peas	5
Pan fried kebabs made with homemade cheese, thick yogurt, apricot and ginger	6
Panir and brie cheese croquettes in a savoury crust of gram flour and lentil flakes	6
Chicken kebab crusted with poppy seeds and cooked	13
Tricolour peppercorn tandoori BBQ shrimps with fresh peppers	19
Mustard garlic scallops steamed in a banana leaf	15
A Lentil sprout salad with cucumber, potatoes, limes, mangoes, peppers in a cumin olive dressing	6
Tandoori cooked salad with pineapple, zucchini, mushrooms, peppers and asparagus, marinated in a tomato basil dressing	7
Lentil soup with chicken and coconut, south Indian Rasam	5
Carrot, tomato, ginger soup	5
Tandoori baked bread stuffed with spinach & goat cheese, lazeez Nan	6
Crab & shrimp cakes stuffed with mint, coriander and figs	12

Seafood

Tandoori cooked black tiger jumbo shrimps served with Indian salsa chutney	19
Lobster tail coated with fresh red pepper paste .coconut and baby spinach which is cooked in a tandoor	24
Pan fried halibut in a dark chick pea curry sauce	16
Fish Tikka cooked in a tandoor and is flavoured with fresh fennel	16

Chicken

Grain fed chicken tikka marinated with sun dried tomatoe.roasted spice and herb, B.B.Q in tandoori oven	15
Tandoori Chicken ,marinated in yogurt and aromatic spices-roasted in clay oven	14
Boneless chicken tikka cooked in a tandoor served in a rich tomato sauce; Butter Chicken	17

Meat

Lamb medallion in a roganjosh curry of yogurt, saffron and onions	18
AAA Beef tenderloin in a red curry of chilli, cumin and roasted spices, a delicacy from north west region of India -Rajasthan	21
Lean beef minced with fresh herbs cooked in a tandoor, seekh kebab	16

Vegetables

Jack fruit masala cooked in tangy gravy of South Indian spices	11
Mushroom medley , shitake & button mushrooms in a thick fresh tomato, garlic curry slow cooked in cast iron wok-Kadhai	12
Mashed eggplant cooked with onion, tomato and ginger stuffed in eggplant steak, Bhartha	10
Fresh spinach and panir cheese cubes sautéed with tomato onion and garlic, Saag Panir	11
Panir cheese tikka seasoned with basil and fenugreek leaves, marinated in yogurt and cooked in a tandoor	13
Fresh squash bhaji prepared with onion seeds,fennel,mangos	11
Floret of cauliflower, cooked in dried ginger and mango, gobhi masala	10
Fresh okra cooked with onions, Bhindi	10
Black lentils cooked with tomatoes, ginger, garlic and cream , Dal Bukara	9
Spicy chick peas curry with rapini, Chana Pindi	9

Rice

Plain Rice	3
Pillaw Rice	4
Vegetable Biryani	8
Chicken Biryani	14

Breads

		Whole wheat Rotis
Stuffed with sun dried tomatoe,garlic and chilli	5	
Plain Roti	2	
Flaky layered butter parantha	5	
Stuffed with spice potatoes (aloo parantha)	5	
		White flour Nans
Stuffed with cream cheese	6	
Plain Nan	3	
With spiced Onions (kulcha)	6	
Garlic Nan	4	

Accompaniments

Pineapple yogurt cumin raita	4
Achar (pickles)	2
Onion Salad	2
Katchmber Salad	3

Beverages

Pop	2
Mango Lassi	4
Sweet Lassi	3
Mango Juice	3
Orange Juice	3

Pri fix meal to go

Choose from:

Appetiser:

Samosa,Cheese croquetts,Pan fried kebab,Tandoori salad,Lentil soup,carrot tomato ginger soup, chicken kebab

Main course:

(Vegetable) Dal Makhni,Chana Pindi, Gobhi masala, Bhindi,sqaush bhaji,saag panir,bhartha,Jack Fruit Masala

(Meat)

Butter Chicken,Lamb Roganjosh,beef seekh kebab,Tandoori chicken,chicken tikka

Option 1	for 2	for 4	for 8
Choice of			
2 appetisers and 2 main courses (1 Meat+1Vegetable)	38	72	140
Served with pillaw rice & Plain Nan			

Option 2			
Choice of	45	85	160
2 appetisers and 3 main courses (1 Meat+2Vegetable)			
Served with pillaw rice & Plain Nan			

* Please advise us of you food allergies.