

## Appetisers

<b>Tamarind Salad</b>	£7.75
Chard leaves, rocket, apples, plums and kumquats in a pine-nut and honey dressing sprinkled with sunflower seeds	
<b>Papdi Chaat</b>	£7.50
Spiced chickpeas, whole-wheat crisps, mint chutney and sweetened yoghurt topped with blueberries and tamarind chutney	
<b>Tandoori Khumb</b>	£9.75
Tandoor grilled portabella, shiitake and oyster mushrooms with pickled onions in a curry leaf dressing	
<b>Aloo Tikki</b>	£6.95
Potato cakes with a sago crust and a filling of spinach, garlic and dried fenugreek leaves; tamarind chutney	
<b>Grilled Scallops</b>	£12.95
Flavoured with mixed peppercorns, fennel and star anise; topped with oven roasted peppers; smoked tomato chutney	
<b>Tilapia Ajwaini</b>	£8.75
Tilapia and mint chutney rolls in a gram flour batter with ginger, ajwain and paprika	
<b>Pheasant Salad</b>	£8.75
Grilled pheasant supreme with sautéed kale, asparagus, orange segments and cherry tomatoes in a ginger and toasted cumin dressing	
<b>Pudhina Chops</b>	£10.25
Tender lamb cutlets with ginger, turmeric, dried mint, malt vinegar and peppercorns; chilli yoghurt dip	

VAT included

A discretionary service charge of 12.5% will be added to your final bill

Some dishes may contain traces of nuts

## Kababs

<b>Bharwan Paneer</b> Grilled paneer marinated in yoghurt, turmeric, ginger and spices with a mint chutney filling	£14.50
<b>Kalonji Jhinga</b> Jumbo tiger prawns with ginger, yoghurt, paprika, ground spices and toasted nigella seeds	£26.00
<b>Hariyali Macchi</b> Monkfish chunks marinated with ginger, fresh mint, lime-leaf, green chilli and roasted gram flour	£24.50
<b>Malai Tikka</b> Supreme of chicken with ginger, garlic, green chilli, cream-cheese, coriander-stem and ground cardamom	£19.25
<b>Tulsi Seekh</b> Skewered ground lamb kabab with cheese, coriander, cumin and paprika; finished with chopped red onions and basil	£19.50
<b>Peshawari Kabab</b> Succulent lamb chops marinated with raw papaya, ground chilli, garlic, fennel and cream	£28.00
<b>Kabab Selection</b> An assortment of kababs; tiger prawn, monk fish, chicken supreme and lamb chops	£25.75

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## Mains

<b>Jhinga Kalimirch</b>	£22.00
Tiger prawns tossed with shallots, tomatoes, ground spices and crushed peppercorns	
<b>Tali Macchi</b>	£20.50
Pan-fried fillet of sea bass with fine beans and raw mango on a sauce of tomato with mustard, curry leaves and coconut	
<b>Lobster Masala</b>	£28.00
Diced lobster tail tossed with browned shallots, tomatoes and spices; finished with crushed pink and black peppercorns	
<b>Murgh Makhni</b>	£18.25
Chicken tikka in puréed fresh tomatoes flavoured with ginger, green chillies and crushed fenugreek leaves	
<b>Awadhi Murgh</b>	£17.95
Boneless chicken in an aromatic sauce with melon seeds, yoghurt and spices	
<b>Rogan Josh</b>	£19.95
Boneless lamb braised with ginger, browned onions, tomatoes and Kashmiri chillies	
<b>Hyderabadi Shank</b>	£22.50
Slow-cooked lamb shank with turmeric, yoghurt, browned garlic and freshly ground spices	
<b>Gosht Dum Biryani</b>	£24.50
Boneless lamb with basmati rice, browned onions, herbs, rose water, ground spices and saffron; sealed with a pastry lid	

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## Vegetables

<b>Masala Dal</b>	£7.15	
Yellow lentils simmered with ginger, tomatoes, green chilli and fresh coriander; finished with juice of lemon		
<b>Dal Makhni</b>	£7.95	
Slow-cooked black lentils, a specialty of the North-west frontier		
	<b>Side</b>	<b>Main</b>
<b>Tarkari Handi</b>	£8.95	£11.95
Broccoli, shiitake, asparagus, baby corn, red peppers and spinach tossed with cumin, red onions and crushed peppercorns		
<b>Paneer Lababdar</b>	£9.75	£12.75
Paneer with red onions and green peppers simmered in an aromatic sauce with melon seeds, tomato and spices		
<b>Baingan Bharta</b>	£9.25	£12.25
Smoked aubergine pulp with garlic, red chilli, turmeric, cumin and fresh coriander leaves		
<b>Gucchi Kofta</b>	£9.75	£12.75
Stuffed morels in minced vegetable dumplings in a creamy sauce of browned onions, melon seeds, tomatoes and spices		
<b>Saag Aloo</b>	£8.75	£11.75
Baby potatoes tossed with cumin, browned garlic and spices; finished with puréed spinach and dried fenugreek leaves		
<b>Achari Bhindi</b>	£8.95	£11.95
Okra tossed with ginger, red onions, turmeric and fresh coriander; finished with pickling spices		
<b>Kadhai Subzi</b>	£8.95	£11.95
Seasonal vegetables tossed with onions, tomatoes and mixed peppers; finished with crushed red chilli and coriander seeds		

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## Rice and Breads

<b>Sade Chawal</b> Steamed basmati rice	£3.65
<b>Zaffrani Pulao</b> Braised rice with browned onions, cumin and saffron	£3.95
<b>Tandoori Roti</b> Unleavened whole wheat bread	£3.65
<b>Pudhina / Plain Paratha</b> Layered whole wheat bread, plain or with mint	£3.95
<b>Naan</b> Plain / with butter / with garlic & chives	£3.95
<b>Stuffed Naan</b> Date, coconut and poppy seeds / cheese and olive / spiced potato and fresh coriander	£4.95
<b>Bread Basket</b> Naan, paratha and a choice of stuffed naan	£11.75

## Accompaniments

<b>Cucumber Raita</b> Yoghurt with cucumber, mint and toasted cumin	£3.95
<b>Bhurrani Raita</b> Yoghurt with ginger, garlic and ground red chillies	£3.95
<b>Punjabi Pyaz</b> Red onions with cumin, chaat masala and coriander	£2.75
<b>Pappad</b> Served with a trio of home made chutneys; date & ginger, tomato & nigella seeds and spiced gooseberry	£3.95

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