

SMALL PLATES

	Small / Regular		Small / Regular
Curly Kale Salad <i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>	12	Allahabadi Baked Samosa <i>homemade pastry filled with vegetables, served with tangy chutneys</i>	8 / 12
Papaya, Mango & Cucumber Salad <i>noodles of papaya, mango & cucumber with mango dressing</i>	12	Griddled Scottish Scallops <i>mildly spiced red lentil, curry leaf sauce with fennel & green apple salsa</i>	18 / 27
Rajasthani Churi Chaat <i>indian street food, with sweet and tangy chutneys</i>	10	Crispy Chicken Wings <i>crispy chicken wings with chilli mayo</i>	8 / 12

GRILLS

	Small / Regular		Small / Regular
Coconut & Chilli Seabass <i>with coconut & fresh red chilli glaze</i>	13 / 19	Chicken Tikka Hasnu <i>royal kebab with complex spice mix</i>	10 / 15
Crispy Lobster <i>tossed in spicy red chilli jam</i>	28	Dungar Chicken Tikka <i>smoked and spicy chicken tikka cooked in tandoor</i>	10 / 15
Tandoori Konkan Prawn <i>wild prawns marinated with blend of pickled ingredients</i>	19 / 28	Black Peppercorn Chicken Tikka <i>light, creamy chicken tikka cooked in tandoor with black pepper</i>	10 / 15
Tandoori Monkfish Tail <i>fresh fenugreek-infused monkfish tail</i>	22	Tandoori Quail <i>with chilli & gooseberry marinade</i>	16
Crab Xec Xec <i>Crab meat cooked with roasted spices and coconut</i>	12		
Lamb Kakori <i>delicately spiced soft textured lamb kebab</i>	14		
Rabbit Seekh Kebab <i>tandoor cooked, stuffed with dried tomato & raisin</i>	11 / 16		
Chilli Goat Ribs <i>slow-cooked, glazed with tamarind & kokum</i>	20		
Char-grilled Lamb Chops <i>spicy marinade with pistachio crust</i>	20 / 29		

VEGETARIAN

Grilled Asparagus <i>with tomato chutney</i>	12
Baby Corn and Pak Choi <i>with ginger & chilli</i>	12
Tandoori Paneer Tikka <i>homemade cottage cheese & pickle marinade</i>	8 / 12
Vegetable & Kale Seekh Kebab <i>vegetable seekh stuffed with black fig chutney</i>	8 / 12
Nutty Yoghurt & Corn Kebab <i>almond & panko crusted</i>	8 / 12
Green Peas Tawa Kebab <i>green peas and spinach cakes stuffed with sundried mango cooked on griddle</i>	8 / 12

CURRY & BIRYANI

Kerala Prawn Curry <i>infused with aromatic spices</i>	25	Kathiyawadi Lamb Curry <i>spicy, lamb osso bucco curry with freshly ground spices</i>	26
Murgh Kundan Kaliya <i>'golden chicken curry' with saffron & nuts</i>	24	Gobi Methi Biryani <i>slow-cooked rice with fresh fenugreek & cauliflower</i>	20
Old Delhi Butter Chicken <i>slow-cooked chicken in caramelized tomatoes & fragrant spices</i>	26	Hyderabadi Lamb Biryani <i>slow-cooked rice & curry leaf flavoured lamb</i>	25
Hyderabadi Goat Chop Curry <i>slow-cooked goat chops with whole garam masala & coconut</i>	25	Chettinad Chicken Biryani <i>slow-cooked rice & curry leaf flavoured chicken</i>	25

VEGETABLES

	Side / Main		
Methi Malai Paneer <i>lotus seed, cottage cheese curry in fresh fenugreek sauce</i>	8 / 15	Jaipuri Aloo <i>crispy baby potato with a unique blend of cumin, coriander & chilli</i>	6
Vegetable Kofta Curry	8 / 15	Lasooni Palak <i>with tomato & garlic</i>	6
Hyderabadi Dal Katli <i>red lentils & spinach, tempered with mustard & curry leaf</i>	8 / 15	Kachumber Salad	5
Marwari Bhindi <i>starry eyed okra with onion & tomato, topped with black & white sesame</i>	8 / 15	Beetroot Raita	5

BREADS & RICE

Naan	4	Basmati Rice	4
Multigrain Roti	4	Lemon Rice	4