

SMALL PLATES

	Small / Regular		Small / Regular
Curly Kale Salad	12	Allahabadi Baked Samosa	12
<i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>		<i>homemade pastry filled with vegetables, served with tangy chutneys</i>	
Mango & Avocado Salad	12	Rajasthani Churi Chaat	12
<i>salad of micro leaves with mango & avocado, laced with cumin dressing</i>		<i>Indian street food, with sweet and tangy chutneys</i>	
Crab Xec Xec	10 / 15	Griddled Scottish Scallops	19 / 28
<i>backfin crab cake with coconut, curry leaf, chilli & tomato chutney, cucumber salsa</i>		<i>mildly spiced red lentil & curry leaf sauce with a green apple salsa topped with oscietra caviar</i>	

GRILLS

	Small / Regular		Small / Regular
Coconut & Chilli Seabass	14 / 20	Dungar Chicken Tikka	11 / 16
<i>with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa</i>		<i>smoked & spicy chicken tikka</i>	
Crispy Lobster	29	Bell Pepper Chicken Tikka	11 / 16
<i>tossed in a spicy red chilli jam</i>		<i>light, creamy chicken tikka laced with mixed bell peppers</i>	
Tandoori Konkan Prawn	19 / 28		
<i>wild prawns marinated with a blend of pickled chillies & tamarind</i>			
Lamb Kakori	16		
<i>delicately spiced royal kebab from Lucknow</i>			
Gilafi Duck Seekh Kebab	12 / 18		
<i>pepper-coated, tandoor-cooked, stuffed with dried tomato & raisin chutney</i>			
Char-grilled Lamb Chops	20 / 30		
<i>new season lamb, spiced marinade & pistachio crust</i>			
Chilli Goat Ribs	22		
<i>slow-cooked, glazed with tamarind & kokum</i>			
Chicken Tikka Hasnu	11 / 16		
<i>royal kebab with a complex spice mix</i>			

VEGETARIAN

Stir-Fried Zucchini Spaghetti	12
<i>cooked with ginger, chilli flakes & parmesan cheese</i>	
Grilled Portobello Mushroom	12
<i>stuffed with smoked & pickled aubergine</i>	
Tandoori Paneer Tikka	10 / 15
<i>homemade cottage cheese & pickle marinade</i>	
Vegetable & Kale Seekh Kebab	8 / 12
<i>vegetable seekh stuffed with black fig chutney</i>	
Nutty Yoghurt & Corn Kebab	8 / 12
<i>with an almond & panko crust</i>	

CURRY & BIRYANI

Grilled Duck Breast Vindaloo	28	Maharashtrian Vangi Biryani	22
<i>a piquant Goan delicacy flavoured with pickled chillies</i>		<i>slow-cooked fragrant rice with baby aubergine & homemade goda masala</i>	
Kerala Prawn Curry	26	Hyderabadi Lamb Biryani	28
<i>infused with aromatic spices</i>		<i>slow-cooked saffron rice with aromatic lamb morsels</i>	
Kathiyawadi Lamb Curry	29	Chettinad Chicken Biryani	26
<i>spicy new season lamb osso bucco curry with freshly ground spices</i>		<i>slow-cooked rice & curry leaf-flavoured chicken</i>	
Goan Green Chicken Curry	26	Methi Malai Paneer	18
<i>succulent chicken curry with fresh green herbs, toasted spices & coconut</i>		<i>lotus seed & cottage cheese curry in a fresh fenugreek sauce</i>	
Vegetable Kofta Curry	18		
<i>vegetable dumplings stuffed with prunes, served in a yellow tomato & roasted pepper sauce</i>			

VEGETABLES

Side / Main

Hyderabadi Dal Katli	8 / 16	Raj Aloo	7
<i>red lentils & spinach, tempered with mustard & curry leaf</i>		<i>crispy Maris Piper potatoes tossed in a traditional spicy & tangy panch phoron sauce</i>	
Marwari Bhindi	8 / 16	Lasooni Palak	7
<i>starry eyed okra with onion & tomato, topped with black & white sesame</i>		<i>fresh spinach with tomato & garlic</i>	
		Kachumber Salad	5
		Beetroot Raita	5

BREADS & RICE

Naan	4.50	Basmati Rice	4.50
Multigrain Roti	4.50	Lemon Rice	4.50