

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>	12
Mango & Avocado Salad <i>salad of micro leaves with mango & avocado, laced with cumin dressing</i>	12	Rajasthani Churi Chaat <i>Indian street food, with sweet and tangy chutneys</i>	12
Crab Xec Xec <i>backfin crab cake with coconut, curry leaf, chilli & tomato chutney, cucumber salsa</i>	10 / 15	Griddled Scottish Scallops <i>mildly spiced red lentil & curry leaf sauce with a green apple salsa topped with oscietra caviar</i>	19 / 28

GRILLS

	Small / Regular		Small / Regular
Coconut & Chilli Seabass <i>with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa</i>	14 / 20	Dungar Chicken Tikka <i>smoked & spicy chicken tikka</i>	11 / 16
Crispy Lobster <i>tossed in a spicy red chilli jam</i>	32	Bell Pepper Chicken Tikka <i>light, creamy chicken tikka laced with mixed bell peppers</i>	11 / 16
Tandoori Konkan Prawn <i>wild prawns marinated with a blend of pickled chillies & tamarind</i>	19 / 28		
Lamb Kakori <i>delicately spiced royal kebab from Lucknow</i>	16		
Gilafi Duck Seekh Kebab <i>pepper-coated, tandoor-cooked, stuffed with dried tomato & raisin chutney</i>	12 / 18		
Char-grilled Lamb Chops <i>new season lamb, spiced marinade & pistachio crust</i>	20 / 30		
Chilli Goat Ribs <i>slow-cooked, glazed with tamarind & kokum</i>	22		
Chicken Tikka Hasnu <i>royal kebab with a complex spice mix</i>	11 / 16		
		VEGETARIAN	
		Stir-Fried Zucchini Spaghetti <i>cooked with ginger, chilli flakes & parmesan cheese</i>	12
		Grilled Portobello Mushroom <i>stuffed with smoked & pickled aubergine</i>	12
		Tandoori Paneer Tikka <i>homemade cottage cheese & pickle marinade</i>	10 / 15
		Vegetable & Kale Seekh Kebab <i>vegetable seekh stuffed with black fig chutney</i>	8 / 12
		Nutty Yoghurt & Corn Kebab <i>with an almond & panku crust</i>	8 / 12

CURRY & BIRYANI

Grilled Duck Breast Vindaloo 28 <i>a piquant Goan delicacy flavoured with pickled chillies</i>	Maharashtrian Vangi Biryani 22 <i>slow-cooked fragrant rice with baby aubergine & homemade goda masala</i>
Kerala Prawn Curry 26 <i>infused with aromatic spices</i>	Hyderabadi Lamb Biryani 28 <i>slow-cooked saffron rice with aromatic lamb morsels</i>
Kathiyawadi Lamb Curry 29 <i>spicy new season lamb osso bucco curry with freshly ground spices</i>	Chettinad Chicken Biryani 26 <i>slow-cooked rice & curry leaf-flavoured chicken</i>
Goan Green Chicken Curry 26 <i>succulent chicken curry with fresh green herbs, toasted spices & coconut</i>	Methi Malai Paneer 18 <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 <i>red lentils & spinach, tempered with mustard & curry leaf</i>	Raj Aloo 7 <i>crispy Maris Piper potatoes tossed in a traditional spicy & tangy panch phoron sauce</i>
Marwari Bhindi 8 / 16 <i>starry eyed okra with onion & tomato, topped with black & white sesame</i>	Lasooni Palak 7 <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