



## CURRY & BIRYANI

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<b>Grilled Duck Breast Vindaloo</b> <i>a piquant Goan delicacy flavoured with pickled chillies</i>	28	<b>Maharashtrian Vangi Biryani</b> <i>slow-cooked fragrant rice with baby aubergine &amp; homemade goda masala</i>	24
<b>Kerala Prawn Curry</b> <i>infused with aromatic spices</i>	28	<b>Hyderabadi Lamb Biryani</b> <i>slow-cooked saffron rice with aromatic lamb morsels</i>	30
<b>Kathiyawadi Lamb Curry</b> <i>spicy new season lamb osso bucco curry with freshly ground spices</i>	29	<b>Chettinad Chicken Biryani</b> <i>slow-cooked rice &amp; curry leaf-flavoured chicken</i>	28
<b>Goan Green Chicken Curry</b> <i>succulent chicken curry with fresh green herbs, toasted spices &amp; coconut</i>	28	<b>Methi Malai Paneer</b> <i>lotus seed &amp; cottage cheese curry in a fresh fenugreek sauce</i>	20
<b>Vegetable Kofta Curry</b> <i>vegetable dumplings stuffed with prunes and served in a saffron and roasted cashew nut sauce</i>	18		

## VEGETABLES

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Side / Main

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

## BREADS & RICE

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<b>Naan</b>	4.50	<b>Basmati Rice</b>	4.50
<b>Multigrain Roti</b>	4.50	<b>Lemon Rice</b>	4.50

Customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk. All our dishes can contain traces of nut. There could be accidental cross-contamination from cooking oils, utensils or nut particles.