

CURRY & BIRYANI

Grilled Duck Breast Vindaloo <i>a piquant Goan delicacy flavoured with pickled chillies</i>	30	Hyderabadi Lamb Biryani <i>slow-cooked saffron rice with aromatic lamb morsels</i>	34
Alleppey Fish Curry <i>halibut fish in light aromatic curry from Kerala, coconut, tamarind, raw mango, banana shallots</i>	32	Awadhi Chicken Biryani <i>slow-cooked in a sealed pot, fragrant chicken biryani with saffron & Himalayan Screw Pine flower</i>	32
Calcutta Prawn Curry <i>tender prawns coated with a creamy sauce of coconut milk, flavoured with Indian mustard "kasundi"</i>	30	Gobi Methi Biryani <i>slow-cooked rice with fresh fenugreek, cauliflower, purple potato & broad beans</i>	22
Kashmiri Lamb Rogan Josh <i>Welsh lamb osso-bucco slow-cooked with fennel, dry ginger & saffron</i>	32	Mewa Mawa Kofta Curry <i>mawa kofta in delicate cashew & yoghurt curry with caramelized figs</i>	20
Safed Murgh <i>fragrant & creamy chicken korma, cooked in cashew & yoghurt sauce</i>	30	Paneer Lababdar <i>cottage cheese in a delectable, creamy & rich tomato & onion sauce</i>	22
Goan Green Chicken Curry <i>succulent chicken curry with fresh green herbs, toasted spices & coconut</i>	28		

VEGETABLES

Mewadi Dal <i>a trio of lentils, tempered with cumin & chilli</i>	8 / 16	Raj Aloo <i>tangy potatoes with five tangy pickling spices</i>	7
Smoked Aubergine <i>tempered with garlic & shallots</i>	8	Lasooni Palak <i>fresh spinach with tomato & garlic</i>	7
Crispy Sprouting Broccoli <i>laced with a chilli-garlic glaze</i>	10	Kachumber Salad	5
		Beetroot Raita	5

BREADS & RICE

Naan	5	Basmati Rice	5
Multigrain Roti	5	Green Pea Pulao	6
Fresh Wild Garlic & Chilli Naan	6		

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