

starters

ONION BHAJIYA | individual 8 sharing 12 (V) (DF)

Sliced red onion battered in gram flour, carom seeds, and then deep fried.

VEG. SAMOSA | individual 9 sharing 15 (V) (DF)

Fried pastry stuffed with potatoes, peas and nuts. Served with mint and tamarind chutney.

DAHI KE KEBAB | individual 12 sharing 20 (V)

Hung yogurt mixed with coconut and bell peppers, coated and fried.

DAHI-BHALLA PAPDI | 9 (V)

Lentil balls and fried dough wafers dipped in yogurt, topped with tamarind chutney and mint chutney. Garnished with pomegranate.

STUFFED MUSHROOM | 15 (V)

Baked and stuffed with cottage cheese, cilantro, onion, bell pepper and chillies.

SEARED TUNA | 20 (DF) (GF)

Pan-seared tuna, cardamom and apple dressing with tamarind sauce.

tandoori starters (clay oven)

KANDHARI CHICKEN TIKKA | individual 14 sharing 24 (GF)

Boneless chicken breast marinated in pomegranate and beetroot juices with a hint of spice.

MALAI CHICKEN TIKKA | individual 14 sharing 24 (GF)

Boneless chicken breast marinated in cheese, cashew nut and a touch of cardamom.

TANDOORI CHICKEN | 18 (GF)

Chicken thigh marinated in a mixture of yogurt, ginger-garlic paste and Indian spices.

OCTOPUS TIKKA | 18 (GF)

Slow cook octopus marinated in yogurt with a blend of spices, garlic, ginger and lemon. Grilled in tandoor.

LEHSUNI PRAWN | individual 16 sharing 26 (GF)

Prawns marinated in garlic, ginger, green chilies, lemon and blend of spices. Grilled in tandoor.

FISH TIKKA | individual 14 sharing 22 (GF)

Basa fish fillet marinated in yogurt, garlic-ginger, cumin, coriander, turmeric and chilli. Grilled in tandoor.

PESHAWARI PANEER TIKKA | individual 12 sharing 23 (V) (GF)

Cottage cheese, bell peppers and onions marinated in yogurt and fenugreek.

TANDOORI BROCCOLI | individual 9 sharing 17 (V) (GF)

Broccoli flowerets marinated in cream cheese, cashew nut and a hint of cardamom.

MAHARANI PLATTER | 35 (V)

Peshawari Paneer Tikka, Dahi Ke Kebab, Tandoori Broccoli and Stuffed Mushroom.

MAHARAJA PLATTER | 39

Kandhari Chicken Tikka, Malai Chicken Tikka, Fish Tikka, Lehsuni Prawn.

TANDOORI BOARD | 65

Kandhari and Malai Chicken Tikka, Fish Tikka, Lehsuni Prawn, Peshawari Paneer Tikka, Tandoori Broccoli

ALL TABLES OF 4 PEOPLE OR OVER ARE SUBJECT TO AN 18% SERVICE CHARGE.
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

(V) VEGETARIAN | (GF) GLUTEN FREE | (DF) DAIRY FREE

soups

TOMATO SOUP | 14 (V) (GF)

Fresh creamy tomato broth flavoured with bay leaves and other Indian spices.

SOUP OF THE DAY | 14 (V) (GF)

Please ask your server about the current offering.

entrées (served with choice of naan/roti/rice & grilled vegetables)

LAMB RACK | 46 (GF)

Lamb rack marinated in ginger-garlic and Indian spices, grilled in tandoor and served with roasted onion and tomato gravy.

COCONUT LOBSTER TAIL | 48 (GF)

Tandoori lobster marinated in chef's spices. Served in coconut, roasted cashew and saffron curry.

SEAFOOD CURRY | 46

Scallop, prawn, fish and octopus marinated in Indian spices, served with masala sauce made with tomatoes, onions, garlic, ginger and a hint of coconut cream.

SEABASS | 48 (GF)

Grilled seabass fillet marinated in lemon, ginger-garlic and Indian spices. Served with chef's special curry.

OLD DELHI BUTTER CHICKEN | 35

Chicken breast marinated in a mixture of yogurt, ginger-garlic paste and Indian spices. Grilled in tandoor and cooked in a rich and creamy tomato sauce.

PANEER TIKKA LABABDAR | 35 (V) (GF)

Grilled cottage cheese marinated in a mixture of yogurt and spices then served with onions and bell peppers in a creamy cashew and tomato gravy.

curries

chicken/ lamb

KASHMIRI LAMB SHANK | 35 (GF)

Rich blend of spices from the valley of Kashmir, slowly cooked to perfection.

LAMB ROGAN JOSH | 30 (GF)

Boneless lamb curry from Kashmir in a roasted onion tomato gravy flavoured with fennel spice.

LAMB/CHICKEN VINDALOO | 30/28 (DF) (GF)

Classic Goan preparation in spicy onion and tomato gravy spiked with vinegar.

AWADHI LAMB/CHICKEN | 30/28 (GF)

Boneless lamb/chicken cooked in a cashew nut and saffron curry.

CHICKEN TIKKA MASALA | 28 (GF)

Barbecued chicken cooked in a creamy onion and tomato sauce.

BUTTER CHICKEN | 28 (GF)

Boneless chicken cooked in a creamy tomato sauce.

vegetarian

SHAHI KOFTA | 28 (V)

Mashed cottage cheese dumplings stuffed with nuts and raisins, cooked in rich and creamy gravy.

LEHSUNI PALAK PANEER | 28 (V) (GF)

Cottage cheese in a spinach and mustard sauce enriched with garlic.

BHINDI DO PYAAZA | 25 (V) (DF)

Okra and onions spiced with cumin, coriander and chilli.

BAINGAN BHARTA | 25 (V) (GF) (DF)

Eggplant tempered with onions, green chillies, tomatoes and peas.

ALOO GOBHI | 25 (V) (DF)

Florets of cauliflower and potatoes in a ginger, onion and tomato base.

CHANA MASALA | 23 (V) (GF) (DF)

Chick peas cooked with aromatic spices in an onion-tomato curry.

seafood

PRAWN COCONUT CURRY | 30

Pan seared prawns cooked in coconut curry flavoured with curry leaves.

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lentil side

DAL MAKHNI | 15

(V) (GF)

Black lentils slow cooked and enriched with cream and butter.

PUNJABI DAL TADKA | 14

(V) (GF)

Yellow lentils tempered with cumin and garlic. Topped with a desi-ghee tadka.

biryani

PRAWN/ LAMB/ CHICKEN/ VEGETABLE BIRYANI | 28/ 25/ 25/ 23

Choice of protein or vegetables cooked in rice enriched with saffron and whole spices. Served with a side of raita.

sides

GRILLED VEGETABLES | 12

(V) (GF) (DF)

Grilled seasonable vegetables with garlic.

SAFFRON RICE | 7

Saffron flavoured rice mixed with ground cashews with a hint of green cardamom and bay leaf.

BASMATI RICE | 6

(V) (GF) (DF)

Steamed with whole spices.

RAITA | 8

(V) (GF)

A traditional yogurt side with cucumber and seasoning.

ONION SALAD | 8

(V) (GF) (DF)

Red onion slices with Indian spices and lemon.

bread

(all breads are made fresh to order in clay oven)

MISSI ROTI | 6

Gram and wheat flour bread mixed with spinach and carom seeds

LACHHA PARANTHA | 6

Soft layered wheat flour parantha

BUTTER/TANDOORI ROTI | 5

Wheat flour bread.

PESHAWARI NAAN | 12

Naan stuffed with coconut, almonds, cashew, raisins and pistachios. Topped with honey.

KEEMA KULCHA | 12

Indian bread stuffed with minced chicken.

GARLIC/ BUTTER / PLAIN NAAN | 6/ 5/ 5

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