

## starters

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### ONION BHAJIYA | 10

(V) (DF)

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

### VEG. SAMOSA | 12

(V) (DF)

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

### DAHI KE KEBAB | 18

(V)

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

### DAHI-BHALLA PAPDI | 12

(V)

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

### AMRITSARI FISH | 18

(DF) (GF)

Southeast Asian battered in gram flour. Deep fried and served with mint chutney.

### PRAWN PAKORA | 22

(DF) (GF)

Lightly battered and crispy prawns. Served with mint and tamarind chutney.

## tandoori starters (clay oven)

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### GAZAB KA CHICKEN TIKKA | 24

(GF)

Boneless chicken in traditional tandoori marination, richened with butter a hint of mint.

### MALAI CHICKEN TIKKA | 22

(GF)

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

### TANDOORI BABY CHICKEN | 22

(GF)

Whole poussin chicken marinated in a mixture of yogurt, ginger-garlic and Indian spices.

### FISH TIKKA | 20

(GF)

Southeast Asian fish fillet marinated in yogurt, garlic-ginger and cumin,

### PESHAWARI PANEER TIKKA | 21

(V) (GF)

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

### TANDOORI MUSHROOM | 18

(V) (GF)

Mushroom stuffed, marinated yogurt with spices. Served with tamarind and pineapple chutneys.

### TANDOORI BROCCOLI | 17

(V) (GF)

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

### MALAI CHAP | 18

(V)

Soft soy sausages, onion and bell peppers with a creamy cashew marination.

### TANDOORI CHAP | 17

(V)

Soft soy sausages, onion and bell peppers with spiced yogurt, ginger and garlic marination.

ALL TABLES OF 6 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

## sharing platters

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### MAHARANI PLATTER | 32 (V)

Peshawari Paneer Tikka, Dahi Ke Kebab, Tandoori Mushroom/ Malai Chap, Tandoori Broccoli/ Tandoori Chap.

### MAHARAJA PLATTER | 35 (GF)

Tandoori Chicken Tikka, Malai Chicken Tikka, Fish Tikka/ Amritsari Fish, Chicken Seekh Kebab.

## soups

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### TOMATO SOUP | 10 (V) (GF)

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

### SOUP OF THE DAY | 10 (V) (GF)

Please ask your server about the current offering.

## curries

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### chicken/ lamb

#### KASHMIRI LAMB SHANK | 30 (GF)

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

#### LAMB ROGAN JOSH | 25 (GF)

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

#### LAMB/CHICKEN VINDALOO | 25/23 (DF) (GF)

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

#### AWADHI LAMB/CHICKEN | 27/25 (GF)

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

#### CHICKEN TIKKA MASALA | 23 (GF)

Barbecued chicken cooked in a creamy onion and tomato sauce.

#### OLD DELHI BUTTER CHICKEN | 23 (GF)

Boneless chicken cooked in a creamy tomato sauce with cashew and a spicy kick.

#### BUTTER CHICKEN | 22 (GF)

Boneless chicken cooked in a creamy tomato sauce.

### seafood

#### PRAWN COCONUT CURRY | 25 (GF)

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

#### FISH CURRY | 21 (DF) (GF)

Southeast Asian fish cooked in homestyle curry.

### vegetarian

#### PANEER LABABDAR | 23 (V) (GF)

Cottage cheese cooked with tomatoes and sautéed onions in a spicy cashew and tomato sauce.

#### SHAHI KOFTA | 23 (V) (GF)

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

#### LEHSUNI PALAK PANEER | 22 (V) (GF)

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

#### MUSHROOM METHI MALAI | 21 (V) (GF)

Mushroom cooked in a creamy cashew sauce flavoured with fenugreek.

#### MADRAS VEGETABLES | 20 (V) (GF) (DF)

Seasonal vegetables cooked and sautéed in an onion-tomato base with coconut and curry leaves.

#### BHINDI DO PYAAZA | 21 (V) (GF) (DF)

Okra and onions spiced with cumin and coriander.

#### BAINGAN BHARTA | 20 (V) (GF) (DF)

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

#### ALOO GOBHI | 20 (V) (DF)

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

#### CHANA MASALA | 20 (V) (GF) (DF)

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

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## lentil

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### DAL MAKHNI | 20

(V) (GF)

Black lentils slow cooked and enriched with cream and butter.

### PUNJABI DAL TADKA | 18

(V) (GF)

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

## biryani

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### PRAWN/ LAMB/ CHICKEN/ VEGETABLE BIRYANI | 28/ 25/ 23/ 21

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

## sides

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### 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)

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### 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.

### PUDINA PARANTHA | 6.5

Soft layered wheat bread topped with dry mint spice.

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

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