

SEA FOOD

Goan Seafood Curry 🍛🍛 C, F, MD, D	£17.95
Skinless salmon and prawns cooked in a creamy coconut milk, curry leaves and mustard seeds	
Kerala Fish Curry 🍛🍛 F, MD	£16.95
Tilapia marinated in spices and gently cooked with mustard seeds and curry leaves	
Bengal Jumbo Prawn Bhuna 🍛🍛🍛 C	£17.95
King prawns cooked in Bengal style, with peppers, tomato, onions and coarsely crushed spices	
Zinga Methi 🍛🍛 C, D, MD	£16.25
Hyderabadi style king prawns with spring onion and fresh fenugreek leaves	

THALI

Vegetarian Thali N, D	£21.00
Dal makhani, paneer makhani, aloo gobi, plain rice, naan, raita	
Non-Vegetarian Thali N, D, MD	£22.00
Chicken tikka masala, lamb rogan josh, chicken tikka, pilau rice, naan, raita	
Fish Thali C, F, D, MD	£23.00
Mumbai fish curry, Bengal jumbo prawn bhuna, prawn curry, plain rice, chapati, raita	

TANDOORI

Chicken Shashlik 🍛🍛 D, MD	£16.95
Marinated chicken cooked in our clay tandoor oven with grilled tomatoes, onions and peppers	
Salmon Shashlik 🍛🍛 F, D, MD	£18.95
Spiced salmon cooked in our clay tandoor oven with onions and bell peppers	
Tandoori Chicken 🍛🍛 D, MD	£15.95
Chicken marinated in a spiced yoghurt, cooked in our clay tandoor oven and served on the bone	
Tandoori King Prawns 🍛🍛 C, D, MD	£20.00
Mildly spiced, succulent king prawns cooked in our clay tandoor oven and served on a sizzler	
Kashmiri Lamb Chops 🍛🍛 D, MD	£22.50
Lamb chops marinated with saffron and aromatic spices, cooked in our clay tandoor oven and served with chutney	
Nawabi Mixed Platter 🍛🍛 D, C, MD	£25.00
Selection of our chef's special tandoori dishes served together	

RICE AND BREAD

Plain Rice	£3.95
Saffron Pilau Rice	£4.50
Mushroom Rice	£4.75
Lemon Rice with Cashew Nuts N, MD	£4.75
Plain Naan E, G, D	£3.50
Keema Naan E, G, D	£4.50
Garlic and Coriander Naan E, G, D	£3.95
Cheese Naan E, G, D	£4.25
Peshwari Naan E, G, D, SS	£4.25
Lachha Paratha G	£3.75

VEGETARIAN MAINS

Ginger, Cauliflower and Broccoli 🍛 D	£10.95
Florets of cauliflower and broccoli with onion, tomatoes and ginger crowned with yoghurt and honey	
Paneer Makhani 🍛 N, D	£12.95
Indian home-made cheese cooked in special tomato based sauce with roasted spices, butter and fenugreek	
Paneer Chana Sag 🍛 D	£11.25
Indian home-made cheese cooked with roasted spices and spinach	
Kali Dal Makhani 🍛🍛 D	£10.95
Black lentils simmered in tomato sauce and butter with a kiss of spices	
Bengal Pumpkin 🍛🍛	£10.95
Fresh pumpkin with tomatoes, chopped onions, peppers and fenugreek	

VEGETARIAN SIDES

Palak Aloo 🍛 MD	£6.25
Fresh potato and spinach cooked in exotic spice	
Achari Masala Baigan 🍛🍛 MD	£6.25
Aubergine freshly cooked with onion and herbs	
Chana Kabuli 🍛	£6.25
Chickpeas cooked in butter with a kiss of spices	
Bindi Bhaji 🍛	£7.50
Fresh okra cooked to our own spices	
Mattar Paneer 🍛 N, D	£6.95
Cheese and peas cooked in a creamy sauce	
Palak Paneer 🍛 D	£6.95
Spinach and Indian home-made cheese	
Dal Saag 🍛 MD	£6.25
Spinach and lentils cooked with a kiss of spices	
Dal Tarka 🍛 MD	£6.25
Lentils cooked with roasted garlic	
Aloo Gobi 🍛	£6.25
Potatoes and cauliflower cooked in exotic spices	
Mushroom Bhaji 🍛 MD	£6.25
Fresh mushrooms cooked with onions and spices	

PLEASE NOTE

Vegetarian options are available on most dishes. If you don't see a dish you require please ask a member of staff for assistance.

SOFT DRINKS

Coke / Diet Coke / Coke Zero	£3.50	Orange Juice	£3.50
Sprite	£3.50	Apple Juice	£3.50
Tonic Water	£3.50	Cranberry Juice	£3.50
Soda Water	£3.50	Mango Lassi	£6.50
Mango Juice	£3.50	Salty Lassi	£6.50

RED WINE

Cabernet Sauvignon			
Ca' del Lago Italy	175ml	£6.00	Bottle £25.00
Malbec, Sierra Alta Argentina	175ml	£7.50	Bottle £28.00
Merlot, Chai d'Oeuvre France	175ml	£9.60	Bottle £30.00
Shiraz, Dry River Australia			Bottle £32.00
Côtes du Rhône, La Grand Comtadine France			Bottle £39.00
Rioja Reserva, Carlos Serres Spain			Bottle £42.00

WHITE WINE

Inzolia, Ca' del Lago Italy	175ml	£6.00	Bottle £25.00
Pinot Grigio, Villa San Martino Italy	175ml	£7.50	Bottle £27.00
Sauvignon Blanc			
Mirror Lake New Zealand	175ml	£9.60	Bottle £31.00
Chardonnay, Dry River Australia			Bottle £32.00
Picpoul de Pinet, Réserve Delsol France			Bottle £36.00
Albariño, Entreflores Spain			Bottle £42.00

ROSE WINE

Pinot Grigio Blush, Farfalla Italy	175ml	£6.00	Bottle £25.00
Granache Rosé, Chai d'Oeuvre France	175ml	£7.50	Bottle £30.00

SPARKLING WINE

Prosecco D.O.C. Folonari Italy			Bottle £33.00
Prosecco D.O.C. Famiglia Botter 20cl Italy			Bottle £12.00
Crémant, Jaffelin France			Bottle £44.00

BEER & CIDER

Kingfisher 330ml	£6.95	Peacock Apple Cider	£6.25
Kingfisher 660ml	£8.25	Kingfisher 0.0%	£6.50
Bombay Bicycle 330ml	£6.95		

SPIRITS & LIQUORS

Gin	£3.95	Bristol Cream	£3.50
Vodka	£3.95	Campari	£3.50
Bacardi Rum	£3.95	Pernod	£3.50
Malibu	£3.95	Pimm's No.1	£3.50
Captain Morgan	£3.95	Southern Comfort	£3.95
Martini Bianco / Rosso	£3.95	Jack Daniels	£4.25
Johnie Walker Black Label	£4.25		

12.5% service charges may be added



PIONEERS OF INDIAN CUISINE

We roast and grind our spices in-house and use natural flavours and colouring - never artificial versions - meaning every one of our dishes is unique in flavour.

We no longer cook with Ghee, making our dishes lower in fat and suitable for our health-conscious customers.

We source Red Tractor meat and only use British spring Lamb and Durham free range chicken. All our vegetables are freshly sourced from Covent Garden market.

ALLERGIES, INTOLERANCES AND DIETARY REQUIREMENTS

Our dishes are made in food preparation areas where all allergens are present and are in constant use. We only declare allergens on our menu if they are intentionally added to a dish.

While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any dish is 100% free of any specific allergen and we assume no liability for any adverse reactions.

For customers with serious allergies, it is important to recognise that there may still be traces of allergens present in the food from airborne contamination and therefore may not be suitable for to eat.

MILD	♯	CRUSTACEANS	C	MOLLUSCS	M
MEDIUM	♯♯	EGG	E	MUSTARD	MD
HOT	♯♯♯	FISH	F	NUTS	N
VERY HOT	♯♯♯♯	GLUTEN	G	SESAME	SS
VEGETARIAN	V	LUPIN	L	SOYA	S
CELERY	CY	DAIRY	D	SULPHITES	SP

ACCOMPANIMENTS

Poppadom Basket with Chutneys (plain or spicy)	£2.10/pp
Zeera Raita D	£2.75
Pomegranate and Cucumber Raita D	£2.75
Hara Bara Salad	£2.50
Kachumber Onion Salad	£1.75

SHARING STARTERS

Vegetarian Platter ♯♯G, E, D	£13.95
Combination of starters including: samosa, aloo chop and onion bhaji	
Non-Vegetarian Platter ♯♯D, MD, C	£14.95
Combination of starters including Sheek kebab, Zinga 65, Banjara Chicken Tikka	
Kashmiri Lamb Chops ♯♯D, MD	£22.50
Lamb chops marinated with saffron and spices, grilled in tandoor and served with chutney	

STARTER PLATES

Seekh Kebab Kabuli ♯♯MD	£8.95
Mildly spiced minced lamb flavoured with ginger, garlic, coriander and ground spice	
Indian Arancini ♯♯G, D NEW	£7.50
Cheese stuffed rice and lentil balls coated in breadcrumbs and deep fried and served with in-house mayo	
Banjara Chicken Tikka ♯D, MD	£8.75
Boneless chicken pieces marinated in a mixture of curd and green herbs, grilled in the tandoor	
Honey Chilli Squid D, E NEW	£9.50
Fresh squid marinated in herbs and spices, stir fried with green chillies and curry leaves	
Zinga 65 ♯♯C, D	£9.95
Spicy butter fried jumbo prawn topped with onions, peppers and curry leaves	
Prawn Puri ♯♯C, G	£9.95
King prawns cooked with onions, peppers, fenugreek and other herbs, served on deep fried puri bread	
Lamb Samosa ♯♯E, G, D	£7.75
Folded parcels freshly made and filled with minced lamb and spices	
Vegetable Samosa ♯♯V, G, D	£6.50
Filo pastry filled with seasonal vegetables	
Onion Bhaji ♯V, G	£7.50
Sliced onion ball mixed with Bengal gram flours, spices and deep fried	
Achari Paneer Tikka ♯♯V, D, MD	£9.00
Indian home-made cheese marinated in tamarind and exotic spices and herbs then grilled in the tandoor	
Samosa Chaat V, D, G	£8.95
Samosa Mixed with chana masala chutney & spices	

ADVENTUROUS SHOW BITES

Spring Chicken Lavabdar ♯N, D, MD	£17.95
Breast of chicken on the bone marinated and left overnight to absorb the flavours, then gently simmered in tomatoes, cheese, fenugreek and a creamy sauce (served with rice)	
Lucknow Lamb Shank ♯♯G, D	£19.95
Lamb on the bone cooked with a hint of mint and aromatic spice (subject to availability)	
Jumbo King Prawn Chot Pota ♯♯♯♯C	£18.75
Pan fried king prawns marinated with very spicy piri-piri masala, topped with flamed onions, chillies and curry leaves (served with rice)	

SIMPLY INDIAN

Chicken Tikka Masala ♯N, D, MD	£15.95
(Britain's favourite dish) Marinated chicken cooked in almonds, cream and masala sauce	
Chicken Jalfrezi ♯♯♯MD	£15.95
Chicken marinated with fenugreek, garlic and ginger, cooked in a fairly hot sauce with onions, green chillies and peppers	
Chicken Tikka Makhani ♯N, D, MD	£15.95
Chicken tikka simmered in tomato, butter, almond and a slightly sweet creamy sauce	
Chicken Korma ♯N, D	£15.95
A famous Mughal emperor dish cooked with roasted cashew nuts, cardamom, cinnamon and a touch of rose water, garnished with fresh cream	
Chicken Chettinad ♯♯MD	£15.95
A South Indian dish cooked with coconut milk, curry leaves, onions, tomatoes and home made roasted spices	
Karahi ♯♯	Chicken £15.95 / Lamb £16.95
A northwest frontier style of cooking using sliced peppers, tomatoes, ginger, chilli and coarsely crushed spices	
Rogan Josh ♯♯	Chicken £15.95 / Lamb £16.95
Our most popular dish: tender chicken or lamb cooked in Kashmiri style in a rich onion and tomato based sauce	
Dhansak ♯♯♯	Chicken £15.95 / Lamb £16.95
A Parsi dish from Western India cooked with coarsely crushed spices and lentils in a sweet and sour sauce	
Adraki Lamb Bhuna ♯♯	£16.95
Tender lamb braised with brown onion, mint, ginger and fresh coriander.	
Palak Gosht ♯♯	£16.95
Tender lamb cooked with spinach, herbs and spices	
Coconut Lamb ♯♯♯MD	£16.95
Tender lamb cooked with home made spices, chopped onions curry leaves and hint of coconut	

BIRYANI

Hyderabadi Kachi Biryani (Lamb) ♯♯	£16.95
Murgh Dum Biryani (Chicken) ♯♯	£15.95
Prepared with rice and served with a separate sauce	

ALL TIME FAVOURITES

Vindaloo ♯♯♯♯	Chicken £15.50 / Lamb £16.50
Cooked with potato, red chilli, ginger, black pepper and other ingredients that make this dish very hot	
Madras ♯♯♯	Chicken £15.50 / Lamb £16.50
South Indian origin, a hot traditional dish cooked in gravy and a squeeze of lemon juice	
Patia ♯♯♯	Chicken £15.50 / Lamb £16.50
A fairly spicy, sweet and sour Parsi dish	