

Street Food – From India's Roadside Eateries

We pioneered in bringing street food to London restaurants. Fresh & bursting with flavour. An array of original, local delights from India's roadside eateries. Relished for their unique, one-of-a-kind taste which you can never quite replicate.

Dahi Puri	5.75
Puffed hollow biscuits filled with chickpeas, mash & splashed with yoghurt & chutneys	
Bhel Puri	5.75
Crunchy salad with chutneys & peanuts	
Gol Guppa	5.75
Lentil & tamarind stuffed whole wheat biscuits. Fill them with the spicy dressing & pop whole into your mouth	
Veg Samosa	6.10
Delhi Samosa Chaat	6.10
Samosas splashed with cool yoghurt & tamarind chutney	
Pao Bhaji	6.40

Dosas – Served With Chutney & Sambar

Masala Dosa	10.55
Plain Dosa	10.20

Grills & Kebabs

A tasty selection of popular Indian style grills. Served with salad

Chicken Tikka Wrap	9.25
Seekh Kebab Wrap	9.50
Malai Chicken Tikka	11.80
Grilled Lamb Chops	13.80
Mixed Grill – Chicken, Lamb Chops & Seekh Kebab	15.20
Seekh Kebab	12.10

Biryani (with Dal)

Chicken Biryani	12.75
Lamb Biryani	13.75

Sides

Vegetable Of The Day	3.95
Dal of The Day	3.00
Homemade Raita of The Day	3.00

Bread & Rice

Naan	3.15
Wholewheat Chapatti	3.00
Steamed Basmati Rice	2.65

Curries – From Our Regional Recipe Collection

No stereotypes. Not typical "curry house" fare. Enjoy our adventurous curries from our own recipe collection – culled from India's varied regional cuisines. Made with freshly ground spices for that ultimate curry experience you have been looking for.

Vegetable Curry of The Season	10.30
Chicken Saffron Korma	11.40
Zero chilli dish with turmeric & cardamom – chicken breast	
Butter Chicken From Delhi	11.05
Chicken Tikka thigh in a tangy tomato based sauce	
Chicken Curry of The Season	11.20
Lamb Rogan Josh From Kashmir	12.25
Slow cooked lamb curry with intense flavours	
Prawn Curry of The Season	12.05

Thali – The Balanced Meal From Indian Homes

This is how traditional India eats at home. Our Thali is a stainless steel platter with 4ozs of curry plus little bowls of different dishes for a complete meal... A healthy balance of different proteins, grains, raw & cooked food, green & root veggies. Less meat and more veggies & other proteins.

Thali

4 oz of Curry from the Curries Section • Papadum & Chutney • 2 Vegetables • Dal (Lentil) • Rice (or 2 Chapattis)

Vegetable Curry of The Season Thali	12.50
Chicken Saffron Thali	13.65
Chicken Curry of The Season Thali	13.65
Butter Chicken Thali	13.65
Lamb Rogan Josh Thali	14.50
Prawn Curry of The Season Thali	14.50

Children's Menu – For Under 7s

Kid's Thali Or Chicken Wrap	5.95
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Desserts – By Our Specialist Chefs

Gulab Jamun	5.00
Rasmalai	5.00
Milk patties in a creamy milk sauce with saffron	

Drinks – Fresh & Authentic

Mango Lassi	3.60
Strawberry Lassi	3.60
Nimboo Pani (Fresh Indian Lemon Squash)	2.85



Dahi Puri



Bhel Puri



Gol Guppa



Dosas



Chicken Tikka Wrap



Seekh Kebab



Curries



Thali



Chicken Tikka



Grilled Lamb Chops



Mixed Grill



Kids Thali



Ras Malai



Lassi