




AUTHENTIC + NUTRITIOUS

# FOOD MENU

URBAN INDIAN FOOD

## NIBBLES



**Poppadoms** served with mango and mint chutneys. £2.90 


**Chana Jor Garam** a street food favourite; finely chopped red onions, tomatoes & chilli on a chickpea base. £3.60  

**Kurkuri Bhindi** crispy okra spiced with garlic and ginger, the perfect side snack. £4.50  



## STARTERS

**Vegetable Samosa** Golden classic – spiced carrots, peas and potatoes in a thin crispy filo-style pastry. £3.20 





**Spicy Coconut Petis** coconut dumplings with a cassava and potato coating. £3.60  

**Tuvar Kachori** lentil dal and pigeon peas wrapped up in chickpea flour batter. £3.20 


**Milli Juli Subzi Tikki** seasonal vegetable dumplings coated in breadcrumbs served with beetroot chutney. £5.20 


**Aubergine Bhaji** a makeover of an onion bhaji; with aubergine and onions coated in a chickpea flour batter, served with our homemade mint chutney and tamarind sauce. £4.20  


**Chaat** a refreshing Mumbai staple; masala spiced chickpeas layered with Greek yoghurt, sweet tamarind, mint & coriander chutney and pomegranate seeds. £5.40  
Topped with your choice of:


- Curly, crispy Kale  
- Dal Kachori – lentils encased in flaky pastry 
- Crunchy, dried Banana chips 

**Nargisi Kofta** minced lamb kofta, spiced with green chilli, coriander leaves and cumin surrounding a boiled whole egg, is reminiscent of the British Scotch egg. £7.90

**Chilli Paneer** battered paneer nuggets with wok fried vegetables & soya chilli sauce. £5.70 

**Tawa Kasundi Salmon** Scottish salmon fillet, with mustard, ginger, roasted with cumin and turmeric. £8.10 



**Chicken 50/60** a Tawa twist on the famous Chicken 65 – succulent chicken morsels cooked in crushed coriander with chilli and garlic. £6.50 



**Kashmiri Murgh** chicken tenderized in a Greek yoghurt Kashmiri chilli and black salt served hot off the grill. £6.90 



**Lamb Chops** tender grilled lamb chops marinated overnight in raw papaya and a blend of spices served with a kachumber salad. £7.90



## MAINS

**Charred Baingan Bharta** smoked aubergine mashed with garlic, cumin and turmeric. Main £7.20 / Side £4.70  



**Kumbh Palak** diced mushroom roasted with cumin, garlic and spinach puree. £7.40  


**Jaipur Jewels** celebrating seasonal vegetables with a Jaipur twist. £8.40  


**Persian Pomegranate Chole** chickpeas steeped in our fruity Persian Pomegranate tea blend before being simmered with masala potatoes in a tomato sauce. £8.40  


**Kadai Paneer** spicy cumin and whole coriander seed flavoured paneer curry cooked with peppers and onions. £8.20  


**Tadka Dal** yellow lentil dal tempered with cumin, ginger and tomatoes. Main £6.40 Side £4.50  


**Dal Makhani** velvety dal cooked slowly for hours with spices and flavoured with fenugreek leaves. Main £7.40 Side £5.40  

**Biryani** tap a spoon through flaky filo pastry to uncover an aromatic steaming bowl of layered rice, slow cooked chicken or vibrant veggies, choose from:  
**Vegetable** bright carrots, garden peas, French beans, cauliflower and potatoes. £9.50   
**Chicken** tender marinated chicken pieces. £10.50

**Burgers** served with masala chips and home-made Bombay slaw choose from:  
**Halloumi** grilled halloumi, roasted peppers, peppery rocket, sweet chilli houmous. £9.50   
**Lamb** adding a dash of coriander, cumin, and mint to minced lamb. £11.00


**Nellore Fish Curry** originating from the riverside city of Nellore; Tilapia fillets cooked in a shallot and mango sauce. £11.50 

**Cochin Prawn Curry** king prawns sautéed in onions, ginger and fenugreek seeds with coconut milk. £13.50 

**Karaikudi Chicken** diced chicken thighs with traditional South Indian flavours tempered with black stone flower and curry leaves. £9.50 

**Nilgiri Chicken Korma** a recipe brought down from the hill stations of India - succulent chicken cooked on the bone with tomatoes, coconut milk and poppyseeds. £9.50 

**Murgh Tikka Masala** a well-known Anglo-Indian favourite; chicken thighs cooked in a rich masala sauce with crushed cardamom, cinnamon and star anise. £9.50 


**Tariwala Gosht** slow cooked lamb simmered in a steaming 'tari' or gravy with classic Punjabi spices. £11.50 


**Mysore Lamb** originating in the palaces of South Indian royalty; tender diced lamb smothered in garam masala, cooked with tomatoes, peppers and onions. £13.90


## SIDES



**Plain Naan.** £2.40 



**Garlic and coriander Naan.** £2.70 

**Roti.** £2.20 

**Thepla** fenugreek & ginger spiced chapati. £2.40 



**Malabar Paratha** south Indian layered bread. £2.40 



**Masala Chips** fried potato tossed with chaat masala and fresh coriander. £3.40  



**Bombay Slaw** Indian version of coleslaw with shredded cabbage and vegetables. £2.70  

**Kachumber Salad** a simple accompaniment to any dish of chopped onions, tomatoes and cucumber drizzled with chilli and lemon juice. £2.70  


**Basmati rice** steamed rice. £2.70  

**Basmati Pilau rice** Mumbai style vegetable rice. £3.70  


**Cucumber Raita** Indian traditional Yogurt mixed with cucumber. £2.20  

**Brinjal Raita** smoked aubergine raita with onion and tomato. £2.40  


## SWEETS


**Gajar Ka Halwa** black carrot fudge with cardamom and seasonal fruit. £3.70 

**Ananas Sooji Pudding** wholesome Karnataka dessert of pineapple and semolina. £4.50 

**Sorbet** refreshing homemade sorbet flavoured with fruit puree. £4.20 

**Kulfi with Gajar ka Halwa**  
A favourite combination of Indian ice cream with a black carrot fudge with cardamom £5.20 

**Kulfi** Indian traditional ice cream, choose from: Mango with a hint of saffron and cinnamon or Pistachio with cardamom and rose petal. £3.70 

**Trio of Barfi** ask for our current selection of Indian fudge. £4.50 

As all our dishes are prepared on site in our kitchen so we cannot guarantee an allergen-free environment and traces of allergens may be present. Please see our allergen guide or ask our staff for further details of ingredients. An optional service charge of 12.5% will be added to your bill for sit down meals.



# ALLERGENS

We cannot guarantee any of our products are suitable for those with allergies due to the risk of cross cross-contamination. The list below serves as a guide to the allergens that are specificaly contained in our products, for additional enquiries please contact our staff.



## NIBBLES / STARTERS

Poppadoms							◆						⚡						
Chana Jor Garam																			
Kurkuri Bhindi																			
Vegetable Samosa							◆												
Spicy Coconut Petis																			
Tuvar Kachori							◆												
Milli Juli Subzi Tikki							◆												
Aubergine Bhaji															⚡				
Chaat							◆								◆				
Nargisi Kofta			◆				◆								◆				
Chilli Paneer					◆		◆			◆					◆				
Tawa Kasundi Salmon				◆											◆				◆
Chicken 50/60																			
Kashmiri Murgh															◆				
Lamb Chops							◆								◆				

## MAINS

Charred Baingan Bharta																			◆
Kumbh Palak																			
Jaipur Jewels															⚡				
Persian Pomegranate Chole																			
Kadai Paneer															◆				
Tadka Daal																			
Dal Makhani															◆				
Vegetable Biryani							◆								◆				
Chicken Biryani							◆								◆				
Halloumi Burger															◆		◆		
Lamb Burger			◆				◆								◆				
Nellore Fish Curry				◆															◆
Cochin Prawn Curry														◆					
Karaikudi Chicken																			
Nilgiri Chicken Korma																			
Murgh Tikka Masala															◆				
Tariwala Gosht																			
Mysore Lamb							◆		◆										

## SIDES

Plain / Garlic and Coriander Naan			◆				◆							◆					
Chapati							◆												
Thepla							◆												
Malibar Paratha			◆				◆							◆					
Masala Chips																			
Bombay Slaw						◆													◆
Kachumber Salad																			
Basmatic / Basmatic Pilao rice																			
Raita - Cucumber / Brinjal															◆				

## SWEETS

Kulfi - Mango or Pistachio															◆				
Gajar ka Halwa															◆				
Ananas Sooji Pudding			cashew				◆								◆				
Lassi - Mango / Berry															◆				
Barfi			◆												◆				