





AUTHENTIC + NUTRITIOUS



FOOD MENU

URBAN INDIAN FOOD

NIBBLES

Poppadoms served with mango chutney. £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. £4.70  



STARTERS

Vegetable Samosa Golden classic – spiced carrots, peas and potatoes in a thin crispy filo-style pastry with a tamarind chutney. £3.40 




Spicy Coconut Petis coconut dumplings with a cassava and potato coating with a tamarind chutney. £4.10  

Tuvar Kachori lentil dal and pigeon peas wrapped up in chickpea flour batter with tamarind chutney £3.70 


Veg Jalfrezi Tikki seasonal vegetables coated in breadcrumbs with beetroot chutney. £5.60 


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. £4.60  


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

- Curly, crispy Kale £5.40 
- Dal Kachori – lentils in a flaky pastry £5.90 
- Vegetable Samosa £5.90 

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  



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


Courgette Kofta roasted courgette dumplings cooked in a spicy onion-tomato sauce. £8.40 

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


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. £13.70 

Chicken Chettinad diced chicken thighs with traditional South Indian flavours tempered with black stone flower and curry leaves. £9.70 



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. £9.70 

Murgh Tikka Masala a well-known Anglo-Indian favourite; chicken thighs cooked in a rich masala sauce with crushed cardamom, cinnamon and star anise. £9.70 

Tariwala Gosht slow cooked lamb simmered in a steaming 'tari' or gravy with classic Punjabi spices. £11.90 

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

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



Plain Naan £2.40 



Garlic and Coriander Naan £2.70 



Butter Naan £2.70 



Roti £2.20 



Thepla fenugreek & ginger spiced roti. £2.40 



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 with chilli and lemon juice. £2.70  


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

Cucumber Raita traditional raita with cucumber and roasted cumin seed. £2.40  


Basmati rice steamed rice. £2.70  


Vegetable Pilau rice Mumbai style vegetable rice. £3.70  



Malabar Paratha 2pcs of South Indian flaky layered bread. £3.10 


Laccha Paratha 2pcs of wheat based South Indian layered bread. £3.10 


SWEETS


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

Gulab Jamun dumplings soaked in rose-flavoured syrup topped with Pistachio nuts £4.50 

Brownie chocolate with a hint of raspberry, served hot. £3.90 add ice cream + £1.90  

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 

Ice Cream Jack's gelato vegan ice cream. £3.90 

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.



