

STARTERS & STREETFOOD

POPPADOMS & CHUTNEYS (V, VE, D) 4.50 The perfect nibbles to whet your appetite	SALT & PEPPER FISH 8.00 Battered tilapia stir-fried with chilli and peppers
CHICKEN TIKKA (D) 8.00 Spiced marinated fillets cooked in the tandoor oven	PRAWN TOKRI 9.00 Crispy prawns served in a poppadom basket
TURKEY MEATBALLS MASALA 8.00 Festive treat in a hot garlic sauce	LOADED NAAN (V, G, D) 8.00 Choose chicken or paneer on naan with sauce and salad
LAMB CHOPS (D) 9.00 Tender cuts flavoured with ginger, garlic and mustard oil	SAMOSA CHAAT (V, G, D) 7.50 Crushed veg samosa drizzled with yoghurt and tamarind
SEEKH KEBAB (D) 8.00 Succulent lamb skewers layered with cheese and peppers	GOBI MANCHURIAN (V, VE, G) 7.50 Battered cauliflower in a chilli garlic Indo-Chinese sauce
MIXED GRILL (FOR TWO) (D) 20.50 Try all four dishes above in this sharing platter	ONION BHAJI (V, VE) 6.00 Much-loved streetfood that needs no introduction

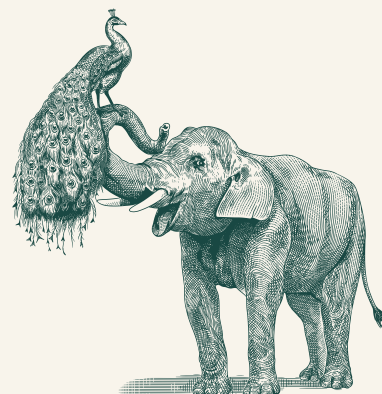
CURRIES & MAINS

TARIWALA CHICKEN 14.00 Rustic, wholesome curry just like mum makes at home	KERALAN PRAWNS or SEABASS 15.50 Choose king prawns or fish in a fragrant coconut sauce
BUTTER CHICKEN (N, D) 14.00 The original Indian version of Chicken Tikka Masala	KING PRAWNS DOPIAZA 15.50 A special preparation involving two types of onion
CHICKEN JALFREZI 14.00 Spicy Bengali dish stir-fried in a thick sauce with peppers	OLD DELHI PANEER (V, D) 11.00 Diced Indian cheese in a gloriously rich, creamy sauce
RAILWAY LAMB 15.00 Hearty curry as served first class on Indian Railways	PALAK PANEER (V, VE, D) 11.00 Punjabi fried cheese and spinach (vegan option: potato)
LAMB SAAG 15.00 Slow-cooked tender pieces with puréed spinach leaves	ALOO GOBI (V, VE) 9.50 Tasty home-style stir fry of potatoes and cauliflower
RARA LAMB 15.00 Luxurious dish with both minced and cubed lamb	DAAL (V, VE, D) 9.50 Choose yellow (tarka) or creamy black (makhni) lentils

AMRITSARI FISH N CHIPS 14.50 Spiced battered fillets with chunky chips, masala mushy peas and curry sauce	BIRYANI (V, G, D) 14.00 Choose chicken (+1.00) or veg steam-cooked with rice under a pastry crust, served with curry and raita
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ACCOMPANIMENTS

CHILLI GARLIC CHIPS 4.50	TANDOORI ROTI (G, D) 3.50
NAAN (G, D) 3.50	PARATHA (G, D) 3.75
GARLIC NAAN (G, D) 3.75	BOILED RICE 4.00
CHEESE NAAN (G, D) 4.00	PILAU RICE 4.50
PESHWARI NAAN (G, D) 4.00	SIDE SALAD (D) 2.50
GLUTEN-FREE NAAN 4.00	RAITA (D) 2.50



PLEASE LET US KNOW IF YOU WANT EXTRA CHILLI IN ANY DISH

(V) Vegetarian (VE) Vegan/Available Vegan (G) Gluten (N) Nuts (D) Dairy