

Menu

PRE - STARTER

Papad, tomato and mango chutney	2pc	3
Add Chutney pot (mint sauce, chopped onion, pickle)		1.50
Taste of mumbai		9
<i>bhel (rice crispies salad), pani poori, papdi chaat (wheat crisp toppings) G D</i>		

STARTER

Patra chaat		11
<i>colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev. (Contains sesame seeds) D SES</i>		
Spinach, sundried tomatoes & goat's cheese samosa		11
<i>served with mint, tomato and beetroot chutney D G MUS</i>		
Kori Kempu		12
<i>chicken marinated in spices tossed in yoghurt and chilli D</i>		
Squid chilli fry		12
<i>squid marinated in kashmiri chilli, lime, herbs tossed in chilli, garlic sauce served with lemon mayonnaise F M</i>		
Andhra shrimps*		12
<i>shrimps tossed in spicy fennel flavoured masala C MUS</i>		
Pulled lamb tacos*		13
<i>spiced pulled lamb in tacos shell, guacamole, spring onion G</i>		
Try our Sharing Board		20
<i>basil chicken tikka, seekh kebab, tandoori paneer & vegetables, chilli fried squid, spinach salad, curried cashew nut D N F</i>		

* Denotes spicy dish. Allergens G-Gluten, N-Nuts, D-Dairy, E-Eggs, C-Crustacean, M-Molluscan, L-Lupin, S-Sulphites, CEL-Celery, F-Fish, SES-Sesame, MUS-Mustard, P-Peanuts, SOY-Soy

FROM TANDOOR - CLAY OVEN

Achari broccoli	13
<i>marinated in pickling spices accompanied with smoked sweet chilli yoghurt, toasted almond flakes</i>	D N MUS
Malabari paneer tikka	13
<i>cottage cheese marinated in yoghurt, curry leaves, mustard, red chilli and stuffed with sultanas</i>	D MUS
Basil kalonji chicken tikka	14
<i>chicken thigh marinated in cream, basil, onion seeds, cardamom, sprouts salad, curried yoghurt</i>	D
Shichimi chilli tandoori chicken *	19
<i>fresh kachumber salad, green chutney</i>	D
Seekh kebab*	14
<i>fine minced lamb flavoured with aromatic spices and fresh coriander</i>	D
Lamb chops (2pcs)	19
<i>French trimmed rack of lamb with carrot and raw papaya salad</i>	D N
Dill and pink peppercorn salmon	17
<i>fennel, beetroot salad, coriander chutney</i>	D
Tandoori prawn (2 pc)	16
<i>jumbo whole prawns marinated in chilli, Kasundi mustard served with brown butter, chilli coriander sauce</i>	C D MUS

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CLASSICS – ALL TIME FAVOURITES

Prawn Biryani	23
<i>traditional rice dish cooked with prawn and fragrant spices</i>	
Chicken Biryani	20
<i>traditional rice dish cooked with chicken and fragrant spices</i>	
Butter Chicken	17
<i>tandoori chicken breast in rich creamy butter and tomato sauce</i>	
Chicken Tikka Masala	17
<i>chicken tikka cooked with onion tomato masala</i>	

MAIN COURSE

GAME

Tandoori duck	22
<i>barbary duck breast in blend of whole spices, potato turnip rostie, citrus chilli coriander jus, confit orange and lime zest D, CEL</i>	
Venison lal maas	23
<i>Lincolnshire diced venison in smoky red curry of Jodhpuri chilli, yoghurt and garlic D</i>	

CHICKEN

Southern spiced chicken*	17
<i>slow cooked whole breast of chicken in chef Shilpa's own blend of spices</i>	
Mangalorean chicken	17
<i>succulent pieces of chicken with coconut and byadgi chillies MUS</i>	
Pistachio chicken curry(mild)	17
<i>chicken breast in pistachio and fresh coriander sauce D N</i>	

LAMB

Homestyle Lamb curry	18
<i>slow cooked lamb on the bone with yoghurt, kashmiri chilli, cinnamon, cardamom D</i>	
Nalli ghosht	23
<i>slow cooked lamb shank with fennel, nutmeg, yoghurt and coriander D</i>	
Lamb sukke*	18
<i>maharastrian style lamb preparation in spice blend of cloves and chili</i>	

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SEAFOOD

Prawn Curry*	20
<i>prawns cooked in a blend of whole dry kashmiri chilli, garlic, black pepper, coconut and tamarind sauce C</i>	
Panfried seabass and mix seafood	21
<i>black mustard, yellow mustard, lime leaves, coconut milk and raw mango sauce F MUS</i>	
Halibut fish curry	23
<i>chef Shilpa's own recipe of fish curry F MUS</i>	
Garlic butter grilled lobster	25
<i>masala crumb fried avocado, pickled ginger, artichokes in coconut and curry leaves sauce C D</i>	

VEGETARIAN

Lasooni palak	11
<i>creamy spinach with brown garlic and dry fenugreek leaves D</i>	
Babycorn, mushroom hara pyaaz	11
<i>baby corn and chest nut mushroom tossed with onion, jaggery, tamarind curry leaves and spring onion</i>	
Baingan bharta	11
<i>roasted aubergine fresh cooked with diced tomato, diced onion, roasted ground cumin seeds and fresh ginger julienne</i>	
Paneer and peppers masala	11
<i>diced cottage cheese and bell peppers in creamy mild sauce D</i>	
Aloo ghee roast	11
<i>potatoes cooked with special blend of spices and curry leaves D</i>	
Savoy cabbage porial	11
<i>mustard, curry leaves tempered savoy cabbage with coconut. MUS</i>	
Dal tadka	11
<i>yellow lentils tempered with tomatoes, cumin and mustard seeds, curry leaves and garlic</i>	
Dal makhani	11
<i>traditional preparation of black lentils slow cooked overnight, mildly spiced D</i>	

ACCOMPANIMENTS

Saffron pulao		4
Steamed rice		3.50
Butter Naan	G D	3
Naan	G D	3
<i>garlic/ chilli coriander</i>		
Peshawari naan	G D N	4
<i>sweet bread made with coconut, cashewnut and cream</i>		
Kheema naan	G D	4
<i>minced lamb stuffed bread</i>		
Cheese naan	G D	4
Tandoori roti	G	3
Laccha paratha	G D	4
Raita	D	4
Yoghurt	D	3

All prices include VAT

A discretionary 12.5% service charge is added to the bill.

Please check with staff for any allergens.

TASTING MENU by Chef Shilpa Dandekar

Pani puri shots

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Kori kempu

chicken marinated in spices tossed in yoghurt and chilli

Patra chaat

colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev

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Lamb chops

french trimmed rack of lamb with carrot and raw papaya salad

Basil kalonji chicken tikka

chicken thigh marinated in cream, basil, onion seeds, cardamom, sprouts salad, curried yoghurt

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Panfried seabass and mix seafood

Black mustard, yellow mustard, lime leaves, coconut milk and raw mango sauce

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Kokum granita

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Lamb sukke

Babycorn, mushroom hara pyaaz

Dal makhani

Naan

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Gulab jamun apple crumble

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Coffee & Petit fours

Menu Priced @£68.00 Per person

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