



APERITIF signatures

- Mango Aperol Spritz bittersweet Aperol, mango, prosecco & soda water 9.5
Lychee Rose Bellini Lanique rose petal liqueur, lychee, prosecco spumante 9.5
Neela Sober Spritz (non-alc) elderflower, blue curuçaó, lychee, ginger ale 6.8

STARTERS small plates

- Saffron chicken tikka marinated with cream, green cardamom & saffron 8.8
Kerala fried cauliflower VG panko crumbed cauliflower, beetroot sesame drizzle 8.5
Chilli garlic prawns with Goan chilli, roasted garlic, coriander cress, coconut rice 9.5
Lamb samosas crisp filo pastry, spiced lamb keema, coriander mint chutney 8.5 3pcs
Kale leaf kofta VG seasonal vegetable 'kofta', sesame & coconut tamarind sauce 8.2 3pcs
Palak papri chaat V (or VG option) spinach, wheat crisps, yoghurt & sweet chutney 7.8
Chicken momos Tibetan style steamed dumplings, tomato & Timur pepper dip 7.8 4pcs
Gilafi seekh kebab rustic tandoor cooked Elwy Valley Welsh lamb kebab 8.8 3pcs

SEASONAL special

- Nizami chicken roasted breast with chicken keema stuffing, saffron & cardamom sauce 16.5

MAINS regional

- Butter chicken Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek 15.9
Koliwada fish kari traditional fisherman style with tilapia, coconut & South Indian spices 15.8
Malabar mooli prawns coastal style spiced prawns, mooli, snow peas and fine beans 16.5
Old Delhi chicken biryani cardamom, cloves & saffron (with raita or sesame chilli salan sauce) 16.8
Awadhi lamb slow cooked Elwy Valley Welsh lamb shoulder with a rich saffron & star anise sauce 17.8
Paneer tikka saag V smoked tandoori paneer tikka on a bed of nutmeg tempered spinach 14.8
Market sabz biryani VG cauliflower, beans & jackfruit (with raita or sesame chilli salan sauce) 15.8
Punjabi duo VG pairing of North Indian spiced chickpeas and rustic potato & cauliflower 12.5

ROTI CHAWAL bread & rice

- Small tandoori naan V freshly baked 3.2 Small garlic naan V 3.4
Tandoori roti VG early wholewheat 2.9 Basmati rice VG steamed 4.8
Cumin ghee rice V with tempered cumin and 'ghee' clarified butter 5.8

SIDES dhal, raita & spice

- Tarka dhal VG tempered yellow lentils 4.8 Raita V mint & cucumber yoghurt 2.9
Green chilli VG with onion & lemon 1.5 Hot sauce VG fermented chilli 1.2
Chutneys VG coriander mint 1.2 or imli 1.2

DESSERT sweet treats

- Ras malai V N two sweet dumplings with pistachio, saffron & cardamom cream 6.2 2pcs
Sorbets VG refreshing light pairing of mango & raspberry (one scoop of each) 5.0
Malai cheesecake V made with 'malai' clotted cream & served with berry compote 7.8
Chocolate tart V with rich Belgian dark chocolate and a hint of cinnamon 6.5

V vegetarian VG vegan N contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to your bill.