



#### APERITIF signatures

**Lychee Rose Bellini** Lanique rose petal liqueur, lychee, prosecco spumante 9.8

**Winter Coconut Daiquiri** Appleton golden rum, aged white rum, coconut water 10.8

**Neela Sober Spritz** (non-alc) elderflower, blue curuçaõ, lychee, ginger ale 6.8

#### STARTERS small plates

**Saffron chicken tikka** marinated with cream, green cardamom & saffron 8.8

**Palak papri chaat V (or VG option)** spinach, wheat crisps, yoghurt & sweet chutney 7.8

**Chilli garlic prawns** with Goan chilli, roasted garlic, coriander cress, coconut rice 9.2

**Kerala fried cauliflower VG** panko crumbed cauliflower, beetroot sesame drizzle 8.2

**Pulled chicken tacos** tandoori chicken & smoked chilli chutney on wheat crisps 8.8 3pcs

**Haryali tikki V (or VG option)** spinach, pea & potato 'tikki', imli & yoghurt 7.8 3pcs

**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

#### FESTIVE SPECIALS

**Nizami chicken** roasted breast, cranberry lime stuffing and saffron, yoghurt & green cardamom sauce 16.5

**Kale leaf kofta VG** seasonal vegetable 'kofta', turmeric, sesame seeds, coconut tamarind 14.2

#### 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

**Saagwala gosht** slow cooked Elwy Valley Welsh lamb with cumin tempered spinach 15.9

**Old Delhi chicken biryani** cardamom, cloves & saffron (with raita or sesame chilli salan sauce) 16.8

**Raan e baluchi** 16 hour slow cooked Welsh lamb shoulder shank with cumin tandoori masala 17.8

**Market sabz biryani VG** cauliflower, beans & jackfruit (with raita or sesame chilli salan sauce) 15.8

**Malai methi paneer V** Indian cheese, mushrooms, baby corn, creamy fenugreek sauce 14.2

**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 2.9

**Small garlic naan V** 3.2

**Tandoori roti VG** whole wheat flatbread 2.9

**Basmati rice VG** steamed 4.2

#### 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

**Chutneys VG** coriander mint 1.2 or imli 1.2

**Hot sauce VG** fermented chilli 1.2

#### DESSERT sweet treats

**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

**Gulab jamun V N** mini donuts, intense sugar & rose syrup, toasted almonds 5.5 2pcs | 6.8 3pcs

**Kulfi** Indian style ice cream (on a stick) *Mango V or Pistachio V N* 4.5

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.