



# MENU

Discover the  
authentic taste of India



# STARTERS

## AVOCADO – POMEGRANATE CHAAT | 6.5 | D G

Vegetable samosa with layers of avocado, potato, chickpea, pomegranate, yogurt, mint & tamarind.  
A popular Delhi street food.

## CRISPY CHILLI PANEER | 7 | D

Chunks of Indian cottage cheese sautéed with red onion, green chilli, soya bean sauce and capsicum.

## ONION PAKORA | 5.5

Crispy onion fritters served with tamarind chutney.

## TIRANGA | 7 | D

House special three different flavoured chicken tikkas served with fresh mint chutney.

## BATAK SAMOSA | 6.5 | G

Duck samosa served with fresh mint & coriander chutney.

## KAMA SUTRA | 6.5

Lamb & chicken minced together marinated with chef special spices, cooked in tandoor.

## THREE WAY TIKKA'S | 8.5 | D

Chicken – lamb – king prawn cooked in tandoor served with fresh mint chutney.

## CHEF'S SPECIAL CALAMARI | 7.5 | G

Squid with chillies and lime. All time favourite.

## TANDOORI DILL SALMON | 9.5

Fresh salmon marinated with dill & mustard served with chef's special plum chutney.

## KASUNDI JHEENGA | 10 | D

King prawn marinated in a mustard based mix, finished in the tandoor. A speciality from West Bengal.

# MAINS

## CHICKEN SELECTION

### DELHI STYLE MURG MAKHANWALA | 10.5 | D N

Tender boneless chicken cooked in a clay oven then simmered in butter and cream sauce, flavoured with fenugreek and coriander.

### KORI GASSI | 11

Mangalorean style chicken curry in a delicious coconut and red chilli based sauce, It has a lovely blend of various fragrant spices.

### CHETINAD | 11

A popular south Indian delicacy from Madras, chicken cooked with spices & coconut cream.

### PISTACHIO | 11 | D N

An unusual and irresistible korma with ground pistachio nuts, in mild and creamy sauce.

### MURG PALAK | 10.5

Murg palak is a classic Indian combination of chicken in spinach sauce. A favourite from Punjab.

### MURG CHOLAY | 11

Chicken cooked with chick peas is traditional north Indian style dish.

### PUNJABI KADAI | 11.5

Chicken tikka cooked with bell peppers, onion, tomato in a thick gravy.

## MEAT SELECTION

### GOAN PORK VINDALOO | 13.5

This traditional goan curry is made with pork meat slow cooked with various spices, kokum, garlic, ginger and chillies.

### PAHADI GOSHT | 12.5

Lamb cooked in a coriander and mint flavour base curry. A Himalayan delicacy.

### GOSHT MUGLAI | 12.5 | D N

Tender diced lamb cooked in a mild creamy cashew nut based curry sauce, typical Korma as you get in India.

### KASHMIRI NALLI | 15.5

Slow cooked spiced lamb shank, Rogan Josh sauce. A Kashmir speciality.

### RAILWAY GOAT | 14.5

Tender pieces from leg of goat in a medium spiced gravy.

### GOSHT METHI | 12.5

Tender pieces of lamb cooked with fresh fenugreek leaves and ginger, garlic, lemon sauce.

### GOSHT KADAI | 13.5

Chicken tikka cooked with bell peppers, onion, tomato in a thick gravy.

## ALLERGIES

Should you have any food allergies please make our staff aware when ordering. **G** - Gluten, **D** - Dairy, **N** - Nuts



# MAINS

## FROM THE OCEAN

### **KERALA FISH CURRY | 13**

A traditional kerala delicacy, tilapia fillets cooked in coconut cream sauce flavoured with curry leaves & spices, served on a banana leaf.

### **NILGIRI JHINGA | 14**

King prawns in mint, coriander and chilli curry.  
A House speciality.

### **JHINGA MASALA | 14.5 D N**

Crab claws in medium spiced flavoured sauce.  
Traditional East Indian speciality.

### **JHINGA - E - BAHAR | 15.5**

Tandoori king prawns cooked with pepper, onion, tomatoes and chillies.

### **SEAFOOD MOILEE | 16**

King prawn, salmon, calamari & tilapia fish in coconut curry, flavoured with green chilli, curry leaves and turmeric.  
A famous seafood curry from Kerela.

## TANDOORI RATANS

### **RAJA RANI TIKKA | 11 | D**

Succulent pieces of chicken tikka in two different marinade of hung curd, spices and ginger garlic paste.

### **BOTI TIKKA | 12**

Boneless lamb chunks, marinated with yoghurt, spices & mints.

### **HARIYALI TIKKA | 10.5 | D**

Coriander, mint and spinach marinated chicken tikka.

### **TANDOORI CHICKEN | 11 | D**

All time favourite slow cooked tandoori chicken.

### **HOUSE SPECIAL SHASHLIK | 13 | D**

Chicken and lamb pieces marinated, peppers, onions, tomatoes grilled on a hot charcoal.

### **TANDOORI JHEENGA LASOONI | 15**

King prawn marinated with yogurt, garlic & ginger paste with chef's special spices.

### **MIXED PLATTER | 15.5 | D**

Ajwaini machli, murg tikka, sheek kebab, tandoori chicken served with a butter nan.

## SUBZI MANDI

### **RIPE MANGO CURRY | 6.5**

Chunks of fresh ripe mango, curry leaves, mustard seed.  
An authentic mangalorean style. A must try.

### **BAIGAN BHARTA | 7**

Mashed aubergine sauted with onion, ginger, garlic tomato and green peas - A North India speciality.

### **ALOO GOBI | 6**

Cauliflower and potatoes, stir fried - An all time favourite.

### **BHINDI MASALA | 6.5**

Tender Okra, stir fried with onions, herbs and spices.

### **CHANA MASALA | 6.5**

Softened chick peas and potatoes in gentle spices topped with fresh coriander.

### **JEERA ALOO (BOMBAY ALOO) | 6**

An irresistible dish of spiced potatoes with cumin seeds.

### **PALAK KE SAATH | 7**

Spinach puree with delicate spice  
- In a choice of potato, mushroom or paneer  
[homemade Indian cottage cheese D].

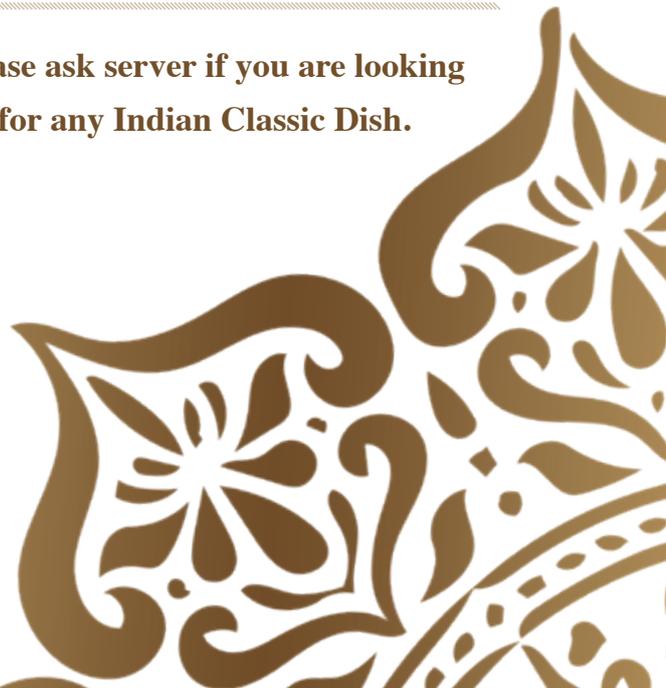
### **DAL | 6.5**

T & C signature Dal Makhani, black lentils [D]  
OR tempered yellow Lentils, tadka dal.

### **MIXED VEGETABLE CURRY | 6.5**

Mixed vegetable in a thick gravy OR makhani sauce [D, N].

**Please ask server if you are looking  
for any Indian Classic Dish.**





## INDIAN BREADS FROM TANDOOR

### NAAN | 3 | D, G

Leavened clay oven baked bread.

### GARLIC NAAN | 3.5 | D G

Fresh garlic flavoured naan.

### PESHWARI NAAN | 4 | D G N

Stuffed with coconut, raisin and cashew nuts.

### KEEMA NAAN | 4 | D G

Stuffed with spiced lamb mince.

### ROTI | 3 | VEGAN

Wholemeal flat bread cooked in clay oven.

### CHEESE AND ONION NAAN | 4.5 | D G

Stuffed cheese and onion.

### PARATHA | 4 | D G

Plain - mint - aloo [stuffed potatoes].

### BREAD BASKET | 9 | D G N

Garlic naan - roti - peshwari naan.

## RICE & BIRYANI'S

### VEGETABLES | 11

### CHICKEN | 12.5

### LAMB | 13.5

### PRAWN | 14.5

### KING PRAWN | 15.5

## RICE

### PULAO / STEAMED | 3.5

Saffron flavoured or plain rice.

### KHUMB CHAWAL | 4.5

Basmati rice stir fried with mushroom & Indian herbs.

### PALAK CHAWAL | 5

Basmati rice cooked with spinach and Indian herbs.

## DESSERT'S

### HOMEMADE

#### GULAB JAMUN | 5

Spongy milky balls soaked in rose scented syrup, served warm with vanilla ice cream.

#### GAJAR HALWA | 6

Carrot-based sweet dessert pudding. It is containing a specific amount of milk and sugar, cardamom.

### FROZEN

#### KULFI | 5

Choice of mango or pistachio flavour indian milky ice cream.

#### NARANGI | 6

Orange sorbet.

## TEA & COFFEE

### TEA | 3

### PEPPERMINT TEA | 3

### REGULAR COFFEE | 3

### CAPPUCCINO | 3.5

### ESPRESSO | 2.6

### DOUBLE ESPRESSO | 3

### LATTEE | 3.5

### IRISH COFFEE | 6

### FRENCH COFFEE | 6

### BAILEY'S COFFEE | 6