

CHAI & SAMOSA (5.00)

Indian chai, Two Vegetable samosas with tamarind chutney

CHAATS

Poppadoms	2.50
Rice/Sago/vermicelli crackers served with tomato chutney & mango pineapple chutney	
Pani Puri	3.00
Puffed semolina shell chickpea and mashed potato with jal jeera pani	
Dahi Puri	3.50
Wheat puff pastry stuffed with potato, chickpeas, mint, tamarind and yoghurt	
Kale Pakora	5.50
Crunchy kale, onion, tomato, chickpea, sev mint and tamarind glaze	
Bombay Bhel	4.50
Mixture of Puffed rice, sev, kachumber salad with a tamarind chutney drizzle	
Samosa Chaat	4.50
Punjabi vegetable samosa with chana masala, yoghurt and tangy tamarind chutney	
Ragada Chaat	5.00
Potato and Chickpeas pattie with sev and chutney (Marathi street food)	

PLATTER FOR TWO £28

Lamb chops, spicy wings, Gobi 65, Chilli fish served with Iddiyappam

PLATES TO SHARE

Prawn Koliwada	7.50
Prawns marinated with curry leaf, ginger and garlic, and deep fried (Mumbai street food)	
Spicy Wings	6.00
Chicken wings marinated in traditional south Indian Arcot spices; drizzled with a chilli and garlic sauce	
Ambur Chicken65	6.50
Crispy-fried chicken in Ambur 65 masala, green chilli, ginger, garlic, rice and maize flour	
Lamb Chops	10.00
Smoked peppers and aubergine	
Chilli Fish	7.50
Onion and peppers in chilli garlic sauce	
Bhaji Selection	5.50
Assorted vegetables fritters (rice and gram flour batter) served with coconut chutney	

Gobi65	5.00
Cauliflower florets marinated in traditional South Indian Ambur spices	
Chettinad Paneer	7.50
Indian Cottage Cheese tossed in onion, tomato and chettinad masala served with idiyappam	
Podi Idly	5.00
Steamed rice and lentil cake tossed with South Indian 'gunpowder' spices	
Aloo Bonda	6.00
Masala potato dumplings tempered with mustard and curry leaves	
Mogo Patiala	5.50
Fried tapioca tossed with peanut, sun-dried garlic and sesame spiced powder	
Aloo Tikki	4.50
Crispy potato and peas patties; served with tamarind chutney	

STREET SPECIALS

Mysore Masala Dosa	
Potato Filling	9.00
Lamb Filling	11.00
Bread Pakora (Indian sandwich)	6.50
White bread stuffed with masala potato, coriander, tomatoes and mint chutney	
Keema Pav	7.50
Seared brioche bun with minced spiced lamb and sliced onion	
Pav Bhaji	6.50
Seared brioche bun served with Mumbai streetwala subzi masala	
Chole Bhatura	11.00
Indian deep-fried leavened bread; served with spiced chick peas and red onion	

SPECIALITY THALIS

Vegetarian Thali	14.50
Veg curry, dal, poriyal, pilau rice, Malabar paratha, crispies and a dessert of the day	
Non-veg Thali	16.50
Chicken curry, dal, poriyal, pilau rice, Malabar paratha, crispies and a dessert of the day	
In a traditional thali, the different curries and sauces are placed around the side with a heap of rice positioned in the centre. Each of the curries and sauces are mixed with the rice one at a time and eaten in a specific order. The idea behind the thali is to provide a good, wholesome and balanced meal.	

HOUSE CURRYS

Kundapura Chicken	12.50
Succulent chicken thigh cooked Udupi style with tomatoes and coconut paste	
Mughlai Murgh	12.50
Perfectly cooked chicken in a rich and creamy sauce with Mughal spices	
Junglee Maas	13.50
100-years old traditional Rajasthani slow-cooked lamb curry once enjoyed by Maharajas and their hunters	
Nali Nahari	19.00
Braised lamb shank marinated with Indian Nahari spices	
Lucknowi Dum Biryani	15.00
Traditional biryani-of-the-day (lamb or chicken) served with seasonal raitha	
Alleppey Prawn	14.00
Kerala-style tangy prawn curry cooked with raw mango	
Subzi Paneer	10.00
Bouquet of Indian veggies and cottage cheese with coconut, cinnamon and coriander	

SIDES

Dal Makhani	5.00
Trio of lentils cooked with ginger, garlic, butter and rich cream	
Saag Aloo	4.50
Potato tossed with blended spinach, cumin, ginger and garlic	
Poriyal	4.50
Seasonal vegetables tossed with traditional mustard tempering	
Haakh	4.50
Kashmiri-style seasonal collard greens; tempered with fresh garlic, ginger and cumin	
Gunpowder Chips	3.00
Potato chips tossed with homemade spicy 'gunpowder'	
Blooming Onion	5.00
Lotus-shaped whole onion in a rice and chickpea flour batter; deep-fried and served with tamarind chutney	

RICE & BREAD

Lemon or Coconut Rice	3.00
Basmati or Pilau Rice	2.50
Iddiyappam	3.00
Malabar Paratha	3.00
Chapatti	2.50
Roti	2.50

DESSERT

Cheesecake	6.50
Flavour of the day	
Gulabi Kulfi	4.00
Mango or rose	
Gulab jamun	5.00
Fried dumplings flavoured with cardamom and Rose petals	
Kheer	4.50
Indian sweet made with vermicelli, milk, saffron sweetener, ghee and cardamoms	

ALLERGEN NOTICE:

Please be advised that all our food is prepared in a kitchen where dairy, nuts, gluten and other known allergens may be present. Please note that we take all possible precautions to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. If you have a food allergy, please speak with your server before you place an order. Your server can advise on all ingredients used. Full allergen information is available upon request

IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE, PLEASE ASK YOUR SERVER FOR THE ALLERGEN MENU