

PRICING

£32.50 PER PERSON

SNACKS, KARIS & AFTERS

£40 PER PERSON

FULL MENU

£45 PER PERSON

FULL MENU INCL. 'WELCOME DRINK'

ONLY ONE MENU PER BOOKING
(CHILDREN'S MENU ALSO AVAILABLE)



HOUSE RULES

**10% NON-DISCRETIONARY
SERVICE CHARGE**

APPLIES TO ALL TABLES,
SHARED ONLY BETWEEN THE TEAM
SERVING YOU ON THE DAY

ALL MENUS INCLUDE (LIMITED) PAPADUMS, CHUTNIS
WELCOME DRINK (GOAN MIMOSA OR KERALA BEACH) OPTIONAL

SMALL PLATES

CHOOSE ONE PER GUEST



BHANGIN' POTATO

BATTERED & GLAZED BABY POTATO w BABAGANOUSH,
GREEN CHILLI CHUTNI & TOASTED ALMONDS **VG**

GOL GAPPAY

CRISP PURI SHELLS, MASALA BEETS, CHICKPEA &
POTATO CHAAT, CHILLI TAMARIND 'PANI' **VG**

BANG BANG CHICKEN

CHILLI GLAZED, MASALA BATTERED CHICKEN w RED
PEPPER, ONION, PICKLED CHILLI & TOASTED SESAME

CHICKEN TIKKA

BREAST - MINT & POMEGRANATE MASALA **+1**

SCORPION PRAWNS

PICKLED SALAD, TOASTED SESAME [3 PCS] **+6**

FISH THAKOS

FLAME GRILLED ROTI, BATTERED MASALA FISH,
PICKLED CUCUMBER & SLAW, CHUTNIS, TOASTED
SESAME & CRISPY BOONDI 'SCRAPS' [2 PCS]

MALAI BROCCOLI

HALF STEM, CHAR-GRILLED & SERVED w BUTTER
SAUCE, 'HOT HONEY', GREEN CHILLI CHUTNI,
TOASTED ALMONDS, GUNPOWDER & POMEGRANATE **V**

LEOPARD ROLL

LAMB SEEKH, BASTED IN A SWEET CHILLI CHUTNI &
WRAPPED IN A FLAME GRILLED ROTI 'BLANKET' **+1**

CHARRED LAMB CHOPS

TOASTED SESAME [3 PCS] **+2.5**

KARIS

CHOOSE ONE PER GUEST

INCLUDES LIMITED
TADKA DAAL &
VEGETABLE PULAO
TO SHARE AMONGST
THE TABLE &
ONE BREAD PER GUEST

PESHWARI **VG NUTS**
GARLIC NAAN **VG**
TANDOORI NAAN **VG**
ROTI **VG**

LAHORI LAMB SPINACH

CREAMY SPINACH, GARLIC & MASALA LAMB CHUNKS

BUTTER CHICKEN

SMOKY, CREAMY GOODNESS w TANDOORI CHICKEN
ALSO AVAILABLE w PANEER CHEESE **V**

CHICKEN CHILLI MIRCH

MASALA CHICKEN IN A BLACKENED RED PEPPER
PUREE w TORCHED BORIA & NAGA CHILLI **HOT**

TUK TUK KARAI

TOMATO, GARLIC, GINGER & GARAM MASALA
CHOICE OF: VEGAN **VG** OR CHICKEN

BHAJI ROMAAL

UNAPOLOGETICALLY UNAUTHENTIC SWEET COCONUT
& ALMOND KARI - VEGAN **VG** OR CHICKEN

C.T.M

CHICKEN TIKKA MASALA

ADRARI PRAWNS

KING PRAWNS TUMBLED IN A MASALA KARAI w
FRESH GINGER, GARLIC & GREEN CHILLI **+2.5**

STAFF KARI

ONE FOR THE WORKERS - LAMB & POTATO 'SHORBA',
COOKED LOW & SLOW IN MARROW JUICES

MUGHLI BIRYANI

A LAHORI 'PAELLA' w BASMATI RICE, SEALED UNDER A
DOUGH CRUST & SERVED w SAAG ALOO **+2**

CHOICE OF: VEGAN **VG** OR CHICKEN



AFTERS

WITH COMPLIMENTS

CHAI

OUR SWEETENED HOUSE MASALA CHAI

BOOZY CHAI

w BAILEYS IRISH CREAM & WHISKEY