**STARTERS**

Sev batata puri (D, G)
Wheat crisps topped with lentil potato mix, gram flour straws and chutneys

Palak patta chaat (D)
Fried baby spinach, yoghurt, date and tamarind chutney

Kacche kele tikki (G)
Raw banana cakes, yellow pea guguni, tomato salsa

Patrani macchi (F)
Lemon sole steamed in a banana leaf with coriander, chilli and coconut

Tawa suwa jhinga (C, MUS)
Griddled prawns, dill

Karara kasundi soft shell crab (C, MUS, E, G)
Kasundi mustard

Adraki muttar scallops* (M)
Grilled ginger marinated scallops, garden peas mash

Guineafowl dakshini (G)
Strips of Guineafowl, onion, curry leaf

Chicken kempu bezule (D, E)
Spicy battered chicken, green chilli splits

**VEGETARIAN**

Khumb palak (D)
Tempered spinach, mushroom

Bhindi singada (S, MUS)
Okra, chestnuts

Baingan bhurtha
Smoked aubergine mash, cumin, chilli, coriander leaves

Paneer khatta pyaz (D)*
Cottage cheese, pickled shallots

Chonkha subzi
Mélange of seasonal vegetables

Gobi methi muttar
Cauliflower florets, fenugreek leaves, garden peas,
Bombay aloo*
Baby potato, chilli, garlic, spices

**SEAFOOD**

Dakshini fish curry* (F, MUS)
Seabream, mango, coconut curry, mustard

Masala seabass* (O, F)
Pan fried Chilean seabass, spinach, mushroom

Prawn simla mirch (C)
Black tiger prawns, roasted bell pepper

Seafood platter* (C, D, M, F, MUS, S)
Ajwaini jhinga, grilled scallop, spiced crab claw flakes, methi makhani

**CHICKEN, LAMB, GAME**

Chicken tikka makhani (D)
 Chargrilled chicken thigh, creamy butter sauce

Chicken xacuti **
Chicken thigh, coconut, spices

Chicken dum biryani (D, G)
Cooked with spices layered with basmati rice

Nalli Roganjosh (D, G)
Braised lamb shank, aromatic spices, saffron

Imilwali bathak*
Duck breasts, tamarind, green peppercorn

Chilli milli venison**
Strips of venison fillet, onion, tomato, ginger, spices, chilli

FROM THE CLAY OVEN

Ambi paneer tikka (D, MUS)
Chargrilled cottage cheese, pickled mango

Achari chicken tikka (D, MUS)
Corn fed chicken supreme, pickling spices

Nilgiri seekh kebab** (D, MUS)
Skewered minced lamb kebabs, green herbs

Methi makhani (F, MUS)
Monk fish, fenugreek, green chilli, ginger

Ajwaini jhinga (D, C, MUS)
‘King’ prawns, thymol seeds, yoghurt

Tandoori chicken (D, MUS)
Half a spring chicken, yoghurt, spices

Adraki lamb chops** (D, MUS)
Ginger flavoured

Kebab platter (D, C, MUS)
Tandoori chicken, nilgiri seekh kebab, ajwaini jhinga, achari chicken tikka

**ACCOMPANIMENTS**

Fluffy steamed rice
Saffron pulao (D)
Naan (D, G)
Tandoori roti (G)
Laccha paratha (D, G)
Garlic naan (D, G)
Peshawari naan (D, G, N)
Mint paratha (D, G)
Cucumber and mint raita (D)
Plain yoghurt (D)
Kachumber salad
Cucumber, onions, tomatoes tossed with lemon juice, fresh coriander

ALL PRICES INCLUDE VAT AND ALL CHARGES.
WE HAVE A NO TIPPING POLICY
* Denotes spicy dish. Some of our dishes may contain traces of, crustaceous (C), dairy (D), eggs (E), fish (F), gluten (G), mustard (MUS), mihluscans (M), nuts (N), sesame (S)
We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food. Please check with staff for any other allergens.