

**EARLYBIRD . . . . . 12.95**

Available Tuesday to Friday  
5pm to 6.30pm (last order)

Choose from:

CHICKEN THALI

LAMB THALI

PRAWN THALI

VEGETABLE THALI (V)

VEGAN THALI (V)

Our Indian cafe-style thalis are a complete platter of tasty dishes surrounded by sides including dal, aloo, vegetable, naan and rice.

**CHEF'S TASTING MENU . . . 47.95**

(ADD 20.00 FOR MATCHING WINES\*)

A complete 7-course menu taking you on a grand tour of the taste experiences from around India:

DUCK KEEMA NAAN



BOMBAY CHAAT, PANEER TIKKA,  
ONION PALAK PAKORA

PROSECCO SPUMANTE, (ITALY) - 100 ML



PRAWN PORICHATHU, SEEKH KEBAB  
OUDE KAAP RESERVE SHIRAZ (SOUTH AFRICA)  
- 100 ML



CHILLI CHICKEN, CHILLI CORIANDER NAAN  
ALLAN SCOTT MARLBOROUGH SAUVIGNON  
BLANC (NEW ZEALAND) - 75 ML



PORK VINDALOO, SAAG ALOO, PILAV RICE  
RIESLING DR LOOSEN (GERMANY) - 75 ML



SORBET



CHEF SELECTION OF DESSERTS  
MARQUES DE CACERES SATINELA 2017,  
RIOJA, (SPAIN) - 50 ML

**SUPER SUNDAY TASTER MENU . . 16.95**

Enjoy all three courses below.  
Served every Sunday 1pm - 9pm  
(Vegetarian option is available)

**- STARTERS -**

A TRIO OF BOMBAY CHAAT,  
CHICKEN TIKKA, CRAB CAKE

**- MAIN COURSE -**

ALLEPPEY PRAWN CURRY  
SAAG GOSHT  
THORAN

Served with rice and naan

**- DESSERT -**

CRÈME BRÛLÉE

**STARTERS**

ONION PAKODA (V) . . . . . 5.95

Fritters of finely shredded onion, potato and spinach,  
served with mango chutney.

PANEER TIKKA (V) . . . . . 7.50

Indian cottage cheese marinated with Kashmiri red chillies and spices

ALOO CHAAT (V) . . . . . 6.50

Wholesome combination of potatoes, chana masala, tamarind, gram  
flour vermicelli

CRISPY CRAB . . . . . 9.95

Soft-shell crab dusted with curry leaves and garlic, crab cake

PRAWN PORICHATHU . . . . . 7.50

Juicy Tiger prawns marinated with Kashmiri chilli and garlic

CHILLI CHICKEN . . . . . 6.50

Chicken in a sticky Indo-Chinese chilli sauce

CHICKEN CONNOISSEUR . . . . . 7.50

Chicken supreme marinated with Basil, Kashmiri chillies and Cheese

SHEEKH KEBAB . . . . . 7.50

Lamb mince with fragrant spices and cooked in tandoor

DUCK KEEMA NAAN . . . . . 3.95

Served with raita

**MAINS**

Discover real curry! Reflecting the regional variations of Indian cooking from the mountains of the north, to the coconut fringed backwaters of the coastal south

LAMB ROGAN JOSH . . . . . 14.95

A classic dish of lamb slow-cooked for ultimate tenderness, in authentic Kashmiri style with onions and spices, finished with fennel seeds and saffron

SAAG GOSHT . . . . . 14.95

A traditional dish from North Western India - Lamb cooked with leaf spinach, onion, tomatoes and spices, flavoured with fenugreek leaves

PORK VINDALOO . . . . . 13.95

Pork cooked with home ground red Kashmiri chillies and spices, intensely flavoured with garlic and red wine vinegar, reduced for a unique taste

**THE CLASSICS**

Presenting our selection of Purple Poppadom all-time favourites as chosen by our diners

RAAN AKBARI . . . . . 17.95

Classic dish, slow braised lamb shank marinated with spices finished in the tandoor, served in its own sauce reduction and salad

TIFFIN SEA BASS . . . . . 16.95

Anand George's signature dish, commemorating Chefs winning of the House of Commons Tiffin Cup 2008; sea bass, pan seared and served on a bed of curry leaf infused mashed potato; in a tongue tickling raw mango, ginger and coconut sauce with beetroot pachadi

VEGETARIAN PLATTER (V) . . . . . 19.95

A delicious mix of dishes  
paneer makhani | saag khumb | thoran | yellow dal tadka  
served with steamed rice and naan

MURGH MAKHANI . . . . . 13.50

Tandoori chicken tikka in a rich tomato sauce flavoured with fenugreek leaves

MURGH LABABDAR . . . . . 13.50

In the Mughlai style of cooking of North India, famous for its rich heartwarming food, tandoori chicken tikka in a spiced onion and tomato sauce

NADAN KOZHI CURRY . . . . . 13.50

Delicious Kerala-style chicken thigh curry with roasted coconut, tomatoes and spices

ALLEPPEY PRAWN CURRY . . . . . 13.95

Inspired by seafood cooks of the backwaters of Alleppey, Kerala South India, Tiger Prawns in a tongue tickling raw mango, ginger and coconut sauce

PANEER MAKHANI (V) . . . . . 10.95

Indian cottage cheese steeped in rich tomato sauce flavoured with fenugreek leaves

PANEER LABABDAR (V) . . . . . 10.95

Indian cottage cheese in a spiced onion and tomato sauce - a Mughlai preparation

**BIRYANI . . . . . 14.95**

Our biryani is created in the authentic Kerala style, served under a flaky pastry crust, for maximum flavour and tenderness enhanced by fragrant spices, accompanied by homemade raita

Choose from:

CHICKEN

LAMB

VEGETABLE (V)

PRAWN

**VEGETABLES**

Enjoy our selection of traditional vegetarian dishes either as a side or main course. Our vegetarian dishes can be made vegan, please request when ordering

DAL TADKA . . . . . 5.50 | 8.50

Yellow lentils tempered with cumin seeds and garlic

BOMBAY ALOO . . . . . 5.50 | 8.50

Potatoes stir fried with onions and tomatoes and tempered with cumin seeds

SAAG KHUMB . . . . . 6.95 | 8.95

Leaf spinach and mushrooms gently sautéed with chillies and garlic

SUBZ KADAI . . . . . 6.50 | 8.95

Seasonal vegetables carefully tossed with onions, tomatoes and kadai spices

THORAN . . . . . 5.50 | 8.50

Experience our traditional Kerala dish of vegetables tempered with mustard and fresh coconut

**SIDES**

POPPADOMS & CHUTNEYS (V) . . . . . 3.95

STEAMED RICE (V) . . . . . 3.95

SAFFRON PILAV RICE (V) . . . . . 3.95

COCONUT RICE (V) . . . . . 3.95

PLAIN NAAN (V) . . . . . 2.75

CHILLI & CORIANDER NAAN (V) . . . . . 2.95

GARLIC NAAN (V) . . . . . 2.95

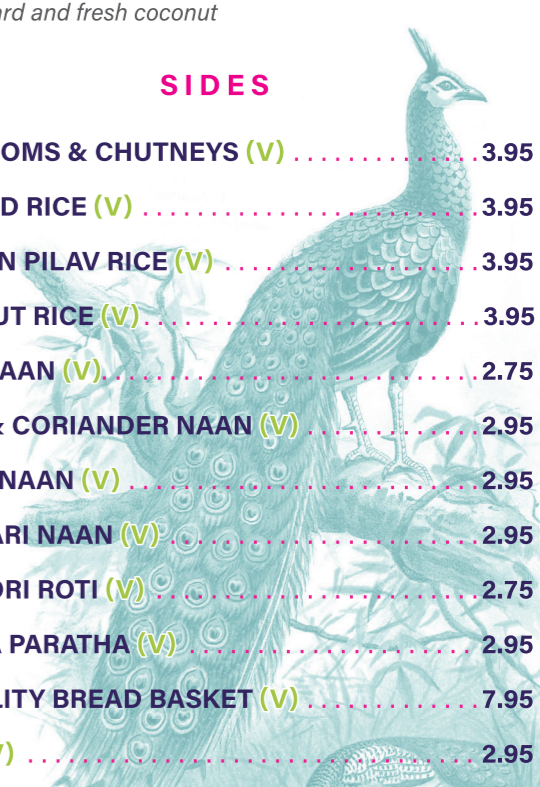
PESHWARI NAAN (V) . . . . . 2.95

TANDOORI ROTI (V) . . . . . 2.75

LACCHA PARATHA (V) . . . . . 2.95

SPECIALITY BREAD BASKET (V) . . . . . 7.95

RAITA (V) . . . . . 2.95



(V) = VEGETARIAN

An optional service charge of 10% is added to the bill (to be shared amongst the kitchen and service team)

Allergies: Some of our dishes contain nuts. We have a complete list of allergens listed and welcome enquiries from customers who wish to know whether any meals contain particular ingredients. Please ask your waiter to suggest an alternative dish.