



Purple Poppadam

Starters

Chicken Connoisseur - 9.50 (D)

Chicken Tikka three ways: marinated with basil, with Kashmiri chillies and with cheese

Sheekh Kebab - 9.50 (D)

Lamb mince with fragrant spices and cooked in the tandoor

The Streets of Mumbai - 9.95 (D, G)

Aloo Tikki – potato cake served on a bed of spiced chickpeas | Bombay Chat – pop-in-the mouth semolina pastry snack filled with yoghurt and homemade chutney, topped with gram flour vermicelli | Tangy Puffed Rice Salad with tamarind chutney

Vegetable Variations - 8.50 (D, G)

Aubergine Pakora – stuffed with cheese and batter fried | Beetroot Pattice – a delicately spiced beetroot cake | accompanied by fritters of onion, potato and spinach

Fresh from the Creamery - 9.95 (D, G)

Paneer – Indian cottage cheese with a hint of saffron and finished in the tandoor | Caws Aur – golden triangle of grated cheese interlaced with green chillies, cashew nut and fresh coriander | Warm goats cheese with a peppered beetroot and spinach salad

Nandu - 11.50 (C, D, G)

Crispy soft-shell crab dusted with curry leaves and garlic | Spiced crab cake encased in crispy breadcrumbs

Scallops - 9.95 (D)

Pan-Seared Scallops with a moilee sauce of garlic, ginger and coconut milk, topped with shallot and chilli relish

Pidi with Tharavu - 10.95

Duck in a classical Syrian Christian creation – Kottayam style | 'Pidi' steamed rice dumplings poached in a spiced coconut sauce topped with Tharavu – cubed duck cooked with spices, Crisp of duck leg confit

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 inquiries from customers who wish to know whether any meals contain particular ingredients. Please ask your waiter to suggest an alternative dish.

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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

The Classics

Raan Akbari - 19.95 (D)

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

Tiffin Sea Bass - 18.95 (D)

Anand George's signature dish, commemorating Chefs winning of the Tiffin Cup 2008 & 2013, for Best South Asian Restaurant in the UK; 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- 20.95 (V, D, G)

A delicious mix of dishes

Paneer Makhani | Saag Kumbh | Thoran | Yellow Dal Tadka

Served with steamed rice and naan

Tandoori King Prawns - 19.95 (C, D)

Juicy King Prawns marinated with Kashmiri red chillies and chef's blend of spices then finished in the tandoor oven

Malabar Fish Curry - 17.95

Halibut cubes soured in chilli and Kodampuli (smoked fish tamarind), tempered with ginger, garlic, mustard seeds and curry leaves and finished with coconut milk

Nawabi Chicken - 19.95 (D, N)

A dish from the Moghul emperors, chicken supreme marinated with creamy cheese, with a touch of cardamom and mace finished in the tandoor. Accompanied by a boneless bhuna chicken thigh served with makhani sauce

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Lamb Rogan Josh - 17.50 (D)

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 - 17.50

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

Murgh Makhani - 15.95 (D, N)

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

Murgh Lababdar - 15.95 (D, N)

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

Kozhi Curry - 15.95

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

Alleppey Prawn Curry - 15.95 (C)

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 - 13.95 (V, D, N)

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

Paneer Lababdar - 13.95 (V, D, N)

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

Malabar Biryani - 17.95 (D, G)

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

Choose from: Chicken Tikka, Lamb, Vegetable, Prawn (C)

Dietary Requirements: Please see selection above

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Veg & Sides

See also Mains for Vegetable Dishes, 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 - Side 7.50 | Main 10.50 (D)

Yellow lentils tempered with cumin seeds and garlic

Bombay Aloo - Side 7.50 | Main 10.50 (VG)

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

Aloo Bhindi - Side 7.95 | Main 10.95 (VG)

Okra and potatoes tossed with onions, tomatoes, and spices

Saag Khumb - Side 7.95 | Main 10.95 (D)

Leaf spinach and mushrooms gently sautéed with chillies and garlic

Chana Masala - Side 7.95 | Main 10.95 (VG)

Chickpeas cooked with onions, tomatoes, and chef's blend of spices

Subz Kadai - Side 7.95 | Main 10.95 (VG)

Seasonal vegetables carefully tossed with onions, tomatoes, and kadai (Indian wok) spices

Thoran - Side 7.50 | Main 10.50 (VG)

Our traditional Kerala dish of vegetables tempered with mustard and fresh coconut

Nadan Vegetable Curry - Side 7.50 | Main 10.50 (VG)

Delicious home-style Kerala vegetable curry with roasted coconut, spices and tempered with shallots and curry leaves

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Sides

Poppadom & Chutneys - 4.95 (V)

Steamed Rice - 3.95 (V)

Saffron Pilav Rice - 3.95 (V)

Coconut Rice - 3.95 (V)

Plain Naan - 2.95 (V, D, G)

Chilli & Coriander Naan - 3.50 (V, D, G)

Garlic Naan - 3.50 (V, D, G)

Peshwari Naan - 3.50 (V, D, G, N)

Tandoori Roti - 2.75 (V, G)

Laccha Paratha - 3.50 (V, D, G)

Lamb Keema Naan - 4.25 (D, G)

Speciality Bread Basket - 7.95 (V, G, D, N)

Raita - 2.95 (V, D)

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Early Bird: 14.95

Our Indian cafe-style thalis are a complete platter of tasty dishes surrounded by sides including dal, aloo, vegetable, naan, and rice. Available Tuesday to Friday, from 5 pm to last order at 6.30 pm.

Choose from:

CHICKEN THALI (D, G)

LAMB THALI (D, G)

PRAWN THALI (C, G)

VEGETABLE THALI (V, G)

VEGAN THALI (VG)

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Super Sunday Taster Menu: 14.95

Enjoy all three courses of our set menu below. Served every Sunday 1 pm – 9 pm.

(A vegetarian option is available)

Starters

Trio of Bombay Chaat, Sheek Kebab, Crab Cake

Main Course

Alleppey Prawn Curry | Saag Chicken | Chana Masala

Served with rice and naan

Dessert

Crème brûlée

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Chef's Tasting Menu

A complete 7-course menu as Chef takes you on a journey of the taste experiences around India

* Also available paired with matching wines

Amuse Bouche

***Paired with: Prosecco Spumante, (Italy) – 100ml**

Second Course

Tandoori king prawns marinated with Kashmiri red chillies | A spiced cake of crab encased in crispy breadcrumbs | Pan-Seared Scallop with a moilee sauce of garlic, ginger, and coconut milk

***Paired with: Allan Scott Marlborough Sauvignon Blanc (New Zealand) – 75ml**

Third Course

Duck in a classical Syrian Christian creation – Kottayam style | 'Pidi' steamed rice dumplings poached in a spiced coconut sauce topped with Tharavu – cubed duck cooked with spices, Crispy confit duck leg

***Paired with: Riesling Dr Loosen (Germany) – 75ml**

Fourth Course

Chicken Tikka, Sheek Kebab, Warmed goats' cheese with a peppered beetroot and spinach salad

***Paired with: Bodega Privada Malbec (Argentina) -75ml**

Main Course

Kozhi Curry, Aloo Bhindi, Rice, Naan

*** Paired with: Oude Kaap Chenin Blanc (South Africa) -75ml**

Sorbet

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Dessert

Chef's selection of desserts

***Paired with: Tabali, Late Harvest Muscat, Limary valley, Chile – 50ml**

*59.95 per person, Served for a minimum of two
Add 29.95 for matching wines*

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