

STARTERS

ONION BHAJIS – 4.90

Thinly sliced onions mixed with spiced gram flour batter and fried until crispy and golden, served with chutney.

(Allergens: Gluten, Sulphites)

ALOO PAKORA – 4.90

Crispy potato slices coated in a spiced gram flour batter and deep-fried to golden perfection and served with coriander chutney.

(Allergens: Gluten, Sulphites)

Chicken Pakora – 5.90

Tender chicken pieces marinated in spices, dipped in gram flour batter, and deep-fried until crisp and golden and served with coriander chutney.

(Allergens: Gluten, Sulphites)

DAHI BHALLA PAPDI CHAAT – 6.50

Spicy and tangy yet also refreshing. Dahi (yoghurt) Bhalla (lentil dumplings) Chaat served with papdi, fresh yoghurt, green and tamarind chutney, and pomegranate seeds. Served nicely chilled. (V)

(Allergens: Dairy, Gluten, Sulphites)

VEGETABLE SAMOSAS (V) – 4.90

Samosa pastry filled with spiced vegetables, served with coriander, and date & tamarind chutney.

(Allergens: Gluten, Sulphites)

LAMB SAMOSAS – 5.90

Samosa pastry filled with spiced minced lamb & green peas, served with coriander, and date & tamarind chutney.

(Allergens: Gluten, Sulphites)

GRILL AND PAN FRY

AMRITSARI PANEER TIKKA – 8.50

A traditional, flavourful paneer dish inspired by the rich cuisine of Amritsar. Paneer cubes are marinated in a spiced yogurt mixture with a hint of mustard oil, and then grilled to perfection, resulting in a crispy, smoky exterior and a tender, flavourful interior. Typically served with tangy coriander chutney and salad.

(Allergens: Dairy, Mustard, Sulphites)

GOBI TIKKA – 6.50

Cauliflower florets marinated in a blend of aromatic spices and yogurt, then grilled or baked to perfection. This smoky, flavourful dish is often served as an appetizer, accompanied by fresh coriander chutney for a refreshing cont.

(Allergens: Dairy, Mustard, Sulphites)

TANDOORI MURGH RAAN – 6.90

A succulent, slow-cooked whole leg of chicken marinated in a blend of rich yogurt, spices, and herbs, then grilled in a tandoor for a smoky, charred finish. Served with our house butter sauce and a side of salad.

(Allergens: Dairy, Mustard, Sulphites)

DILLIWALA CHILLI WINGS – 6.50

A fiery, bold twist on classic chicken (6) wings, marinated in a blend of spicy chillies, garlic, and Indian spices. Grilled to perfection, these wings are a perfect balance of smoky, tangy, and spicy, capturing the vibrant Flavors of Delhi's Street
(Allergens: Dairy, Mustard, Sulphites)

CHICKEN SUKKA– 9.50

A South Indian dry chicken dish where chicken is cooked with a blend of spices, coconut, and curry leaves until it's dry and aromatic
(Allergens: Dairy)

CHICKEN PEPPER FRY – 9.50

A spicy and aromatic South Indian dish where chicken is marinated with black pepper, curry leaves, and a blend of traditional spices. It is stir-fried until tender, creating a flavourful, peppery coating that's perfectly balanced with heat and fragrance.
(Allergens: Dairy)

LAMB KABAB – 11.90

Succulent pieces of lamb marinated in aromatic spices and herbs, then skewered and grilled to perfection. These tender kababs are smoky on the outside and juicy on the inside, offering a rich, flavourful bite, often served with a side of salad and chutney for an added kick.
(Allergens: Dairy, Sulphites)

LAMB GHEE ROAST– 11.90

A rich and aromatic South Indian dish where tender lamb is marinated in a blend of spices and cooked in ghee, giving it a deep, buttery flavour. The slow roasting creates a crispy, golden exterior while keeping the lamb juicy and flavourful on the inside.
(Allergens: Dairy)

MALABAR MASALA FISH FRY – 11.90

A coastal delicacy from Kerala, fish fillets are marinated in a fragrant blend of Malabar spices, turmeric, and herbs, then shallow fried until crispy on the outside and tender on the inside. Served with a squeeze of lemon, fresh salad, and chutney
(Allergens: Mustard)

SPECIAL CURRY**CHICKEN CHETTINAD – 13.90. (HOT)**

A signature dish from Tamil Nadu, Chicken Chettinad is a flavourful, spicy curry made with chicken simmered in a rich blend of aromatic Chettinad spices, including black pepper, fennel seeds, and dried red chillies.
(Allergens:)

DHABA CHICKEN CURRY – 12.90 (MEDIUM)

Succulent chicken thighs, slow cooked. A rustic chicken curry inspired by the Dhabas (roadside eateries), which are Characterised by unique and homemade food.
(Allergen:)

BHUNA CHICKEN – 12.90 (MEDIUM)

A dry, spiced chicken dish where the chicken is slow cooked in a thick, reduced gravy, allowing it to absorb all the spices. The result is a rich, aromatic flavour with tender, flavourful chicken that's perfectly infused with a blend of Indian spices.
(Allergens: Dairy)

BUTTER CHICKEN MASALA – 13.90 (MILD)

Delhi's famous household dish also called Murgh Makhani; tandoori chicken breasts, tomato and fenugreek sauce.

(Allergens: Dairy, Mustard, Sulphites)

ALOO GOSHT – 13.90 (HOT)

A classic Indian dish featuring tender pieces of lamb cooked with potatoes (aloo) in a rich, spiced gravy. The lamb is slow-cooked until tender, allowing it to absorb the aromatic spices, while the potatoes soak up the Flavors of the curry. This hearty and flavourful dish is often enjoyed with naan or rice,

(Allergens: Dairy)

HIMALAYAN LAMB CURRY – 13.90 (MEDIUM)

A robust and aromatic curry inspired by the Flavors of the Himalayan region, where tender lamb is cooked in a blend of fragrant spices, herbs, and a rich gravy. The dish captures the essence of the mountains with its earthy spices and tender meat, often accompanied by a side of steamed rice or naan.

(Allergens: Dairy)

ALLEPPEY FISH CURRY – 14.90 (MEDIUM)

Traditional raw mango fish curry from Alleppey (Kerala Southern India) using aromatic spices, fresh coconut, and mango puree, characterised by its unique taste and real Indian village home feel.

(Allergens: Fish, Mustard)

SABZI NIRVANA – 12.90 (MEDIUM)

A heavenly mix of seasonal vegetables cooked in a fragrant, spiced gravy. Infused with aromatic Indian spices, this dish offers a perfect blend of flavors, creating a rich, comforting experience that's both satisfying and wholesome. Perfect when paired with naan or rice.

(Allergens:)

PANEER TIKKA MASALA (V) – 12.90 (MEDIUM)

popular Indian curry where cubes of paneer, onion and peppers are marinated with yogurt and spices, grilled and then tossed in a rich tomato and fenugreek sauce.

(Allergens: Dairy, Mustard, Sulphites)

MUTTER PANEER (V) – 12.90 (MILD)

A classic dish featuring soft paneer cubes and green peas cooked in a flavourful, spiced onion tomato gravy.

(Allergens: Dairy, Mustard, Sulphites)

SIDE**SPICY ANDHRA EGGPLANT CURRY – 6.25. (MEDIUM)**

(Vankaya Kura) is a flavourful and fiery dish from the Andhra region. This curry is made with tender eggplants cooked in a rich, spicy, and tangy gravy, infused with traditional Indian spices.

(Allergen: Peanut, Sesame seed)

ALOO GOBI MASALA – 5.25. (MEDIUM)

Aloo Gobi is a classic Indian dish made with potatoes (aloo) and cauliflower Gobi), cooked with aromatic spices. It's a dry mildly spiced curry that pairs well with roti, naan, or rice.

(Allergen: Dairy)

DAL MAKHANI – 5.50. (MILD)

*12 hours slow cooked classic dish made with black lentils with butter, cream, and aromatic spices
(Allergen: Dairy)*

CHANA MASALA – 5.25 (MEDIUM)

*Slow cooked chickpeas, with Indian spices.
(Allergen: Dairy, Sulphites)*

BIRYANIS

CHICKEN DUM BIRYANI) – 16.90

LAMB DUM BIRYANI – 19.90

VEGETABLE DUM BIRYANI (V) – 14.90

RICE (V)

STEAMED BASMATI – 3.50

SAFFRON PULAO RICE – 3.75

*Fragrant basmati rice made exotic with the addition of saffron.
(Allergen: Dairy)*

NAANS & BREADS (V)

PLAIN NAAN – 3.25

(Allergens: Dairy, Egg, Gluten)

GARLIC NAAN – 3.50

(Allergens: Dairy, Egg, Gluten)

PESHAWARI NAAN – 3.75

(Allergens: Dairy, Egg, Gluten, Nuts)

LACHHA PARATHA– 3.50

*A classic Indian layered flat bread, made with whole wheat and baked in clay oven.
(Allergens: Dairy, Gluten)*

TANDOORI ROTI – 3.25

Whole wheat flat bread baked in clay oven. (Allergens: Dairy, Gluten)