

1. POPPADOMS (2PCS) VG	3.5		34. RAILWAY LAMB CURRY GF,DP	14.5
Served with all chutneys			Tender pieces of spring lamb in a spicy smooth sauce that was served on Indian railways	
2. ONION BHAJI VG,GF	5		35. BUTTER CHICKEN N,GF,DP,M	14.5
A mixture of spices, flour and sliced onions, deep-fried into golden perfection			Tandoori chicken tikka, simmered in mild tomato gravy with clarified Indian butter and cream	
3. PUNJABI SAMOSA VG	5.5		36. LAMB OR CHICKEN MADRAS GF,DP,M	14.5
Crispy fried pastry filled with peas and potatoes			A rich, fragrant and spiced up curry - Still experience the amazing taste of baby lamb or chicken smothered in pieces	
4. LAMB SAMOSA	5.5		37. DHAABA CHICKEN GF,DP	13.9
Pastry stuffed with spiced lamb mince and onions			A delicious boneless chicken curry in a smooth spicy gravy that is famous in food trucks of India	
5. PAANI POORI VG	6		38. SAAG CHICKEN OR LAMB GF,DP	14.5
Wheat puffs filled with masala potatoes served with sweet & sour water shots			Tender pieces of chicken / lamb cooked with spinach in a mildly spiced creamy sauce	
6. CRISPY OKRA VG,GF	7.5		39. JALFREZI CHICKEN OR LAMB GF	14.5
Battered fried, thinly sliced okra			Tender boneless pieces of chicken / lamb cooked with raw onion, peppers, green chillies and coriander	
7. CHILLI PANEER V,DP	9.5		40. CHICKEN TIKKA MASALA GF,DP,N,M	13.9
Paneer cubes tossed in chilli masala & soy sauce			Roasted, marinated chicken pieces cooked in subtly spiced tomato creamy sauce	
8. MASALA WEDGES VG	7.5		41. CHICKEN KORMA N,GF,DP	13.9
Potato wedges fried & tossed			A rich dish, slow cooked in cashew and almond nut paste in coconut and honey based creamy sauce	
9. CHOLE KULCHE V,DP	10		42. GOAN PRAWN MASALA C,GF,DP,M	14.5
Punjabi style chickpeas cooked in a thick gravy accompanies with kulcha			King prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Fulham)	
10. CHILLI CHICKEN/FISH F	8.9		43. KERALA FISH CURRY F,GF,DP,M	13.5
Panko coated crispy fried chicken or fish, pan fried with spring onion, pepper & spiced up szechuan sauce			Tilapia fish cooked in tomato sauce with coconut milk, tamarind, mustard seeds, and curry leaves	
11. CHICKEN LOLLIPOP	8.9			
Chicken drumsticks battered and deep fried, glazed with honey & sesame seeds			44. PANEER MAKHNI V,N,GF,DP	11.5
12. SHARING STARTER PLATTER	17.9		Paneer cooked in a mild gravy with Indian butter and garnished with cream	
Lamb samosa, veg samosa, onion bhaji, aloo tikki & crispy okra, served with chutneys			45. DAAL MAKHNI V,GF,DP	11.5
			Black gram lentils, chana dal, and kidney beans slow coked for 12 hours to enhance flavour and creamy texture	
13. SAMOSA CHAAT V,DP	8.9		46. VEGETABLE JALFREZI V,GF	10.9
Samosas on a bed of chickpeas with yogurt, tamarind, and mint chutney			Assorted seasonal vegetables cooked & paneer cooked with spice mix in a tomato paste	
14. PAAPDI CHAAT V,DP	7.9		47. SAAG PANEER OR ALOO V,GF,DP	10.9
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce			Soft Indian cheese / baby potato cooked with spinach	
15. ALOO TIKKI CHAAT V,DP	8.9		48. BANARASI KOFTA V,GF,DP,N	10.9
Potato patties on a bed of spiced chickpeas, layered with sweet yogurt, mint & tamarind			Vegetable koftas (balls) of mashed paneer, baby potatoes & mixed veg in Indian style sauce	
16. CRISPY KALE CHAAT V,DP	7.9		49. BAINGAN BHARTA VG	9.9
Crispy fried kale coated in spices & layered with sweet yogurt, mint & tamarind			Roasted aubergine cooked in a pan full of rich and smooth sauce	
17. STEAMED MOMOS (CHICKEN OR VEG) DP	8.5		50. JEERA ALOO VG,GF	8.9
18. CHILLI MOMOS (CHICKEN OR VEG) DP	8.9		Baby potatoes cooked with cumin seeds	
19. CRISPY FRIED MOMOS (CHICKEN OR VEG) DP	8.5	8.5	51. TARKA DAAL VG,GF	9.9
20. SOUP MOMOS (CHICKEN OR VEG) DP	9.5		A Mixture of yellow lentils cooked in Indian spices, tempered with cumin seeds	
21. VEGGIE/CHICKEN HAKKA NOODLES	10.9		52. MATTAR PANEER V,GF,DP,N	10.9
Stir fried noodles along with crunchy fresh vegetables in chef's special indo-chinese sauce=			Peas cooked with paneer in a medium spiced sauce	
22. SOYA CHOPS VG,M	8		53. CHICKPEA MASALA VG,GF	10.5
23. LAMB CHOPS (3PCS) GF,DP,M	12.9		Punjab style- Chickpeas cooked in chole spice mix	
24. SHEEKH KEBABS GF,DP,M	8.5		54. BHINDI MASALA VG,GF	9.9
25. CHICKEN TIKKA GF,DP,M	8.9		Okra cooked with fresh tomato, onion and chilli masala	
26. MAHARAJA PRAWNS (3PCS) C,GF,DP,M	13.9			
27. PANEER TIKKA V,GF,DP,M	8.5		55. CHICKEN POPCORN & CHIPS	7.9
Chargrilled cottage cheese			56. CHIPS VG	3
28. MIXED GRILL C,GF,DP,M	19.9		57. MASALA CHIPS VG	5
Pieces of chicken tikka, lamb chops, kebab and jumbo prawn			58. CHEESEY CHIPS V,DP	5
29. VEGETABLE BIRYANI V,DP,GF	14.5		59. STEAMED RICE VG	3.5
30. HYDERABADI BIRYANI (CHICKEN) DP,GF	15.5		60. PULAO RICE VG	3.8
31. HYDERABADI BIRYANI (LAMB) DP,GF	16.5		61. LACHHA PARATHA V,DP	5
32. VEGETARIAN THALI	22.9		62. TANDOORI ROTI VG	3.5
Choose any 1 of the following main dishes:			63. PLAIN NAAN V,DP	3.8
- Chickpea Masala V,GF			64. BUTTERED NAAN V,DP	4
- Vegetable Jalfrezi V,GF			65. GARLIC NAAN V,DP	4.3
- Paneer Makhni V,N,GF,DP			66. PESHWARI NAAN V,DP,N	4.5
Includes samosas, daal, rice, naan, raita, salad, papad and a kulfi			67. CHEESE NAAN V,DP	4.5
33. NON VEGETARIAN THALI	24.9		68. CHEESE & GARLIC NAAN V,DP	5
Choose any 1 of the following main dishes:			69. PLAIN YOGHURT V,DP	2.5
- Railway Lamb Curry GF,DP			70. KACHUMBER RAITA V,DP	3.5
- Dhaaba Chicken GF,DP			71. MIXED GREEN SALAD VG	3.5
- Butter Chicken N,GF,DP,M				
Includes lamb samosas, daal, rice, naan, raita, salad, papad and a kulfi			72. KULFI V,N,DP	4
			Mango, Malai or Pistachio	
			73. RASS MALAAI V,N,DP	7.5
			Creamy cheesecake in chilled milky syrup of cardamom, almond and pistachio	
			74. GULAB JAMUN V,N,DP	7.5
			Popular Indian dessert, soft and spongy balls soaked in sweet rose flavoured syrup, served with ice-cream	
			75. SHAHI MATKA KULFI V,N,DP	7.9
			Frozen traditional Indian ice-cream in an earthen pot made using concentrated milk layered in pistachio, cream, cardamom and mango flavour	
			76. FERRERO ROCHER V,N,DP	7.9
			Rich ferrero rocher ice cream combined with thick chocolate sauce, topped with ferrero rocher	
			77. COCONUT SUPREME V,DP	7.9
			Cool and delicious coconut ice cream packed into real half coconut shell	
			78. CHOCOLATE FUDGE CAKE VG	7.9