

Menu



SOUPS & SALADS

Sweet Potato and Lentil Soup

£4.50

Spicy sweet potato and lentil soup with warming spices and red peppers and a splash of coconut milk. (V)

3 Bean Quinoa Salad

£6.00

A Mediterranean style salad with quinoa and 3 types of beans, tossed in an oregano and basil dressing.

Chickpea and Feta Salad

£6.00

Chickpea and feta salad, with avocado, cucumber, tomatoes and peppers tossed in a zesty garlic and coriander dressing.

STARTERS

Onion Bhajji

£1.00 per piece

Crispy onion fritters served with a refreshing coriander and yoghurt dip (V)

Vegetable Samosa

£2.50 per piece

Served with a date and tamarind chutney contains nuts (V)

Gobhi Manchurian:

£6.50

Classic Indo, Chinese dish made with crispy cauliflower florets in a sweet, tangy and spicy sauce (V)

Lentil Kebabs

£6.50

Made using split chickpea lentils and potatoes in our unique blend of spices and then pan fried. Served with a spicy yoghurt and coriander chutney. *Contains dairy (V)*

Chicken Tikka

£9.00

Tender chicken thighs marinated in Indian spices. Served with a coriander and yoghurt chutney. *Contains dairy*

Chilly Chicken

£9.00

A popular Indo, Chinese dish is made using boneless chicken which is marinated in soya sauce and spices, deep fried and then tossed in green pepper and onions. Sprinkled with sesame seeds. *Contains dairy, sesame and nuts*

Lamb Seekh Kebab

£11.50

Succulent lamb mince marinated overnight and the grilled to perfect on served with a coriander and yoghurt chutney. *Contains dairy*

MAINS (NON VEG)

Black Pepper Chicken

£11.50

A delicious, aromatic, hot chicken dish with black pepper and other South Indian flavours. a real treat! *Contains dairy*

Afghani Chicken

£11.50

Tender chicken thighs marinated and grilled in a homemade spice mix, then cooked in a creamy yoghurt and cashew sauce. *Contains dairy and nuts*

Karahi Chicken

£11.50

Chicken cooked in a wok (karahi) and flavoured with spices and mixed peppers. *Contains dairy*

Chicken Korma

£11.50

A rich and creamy curry, made with tender chicken thighs in a mildly spiced and fragrant sauce. *Contains dairy and nuts*

Chicken Chettinad

£11.50

A lovely chicken curry from Southern India cooked in a homemade chejnad paste and laced with coconut and curry leaves. A fiery curry which will leave your palate asking for more.

Chicken Curry

£11.50

Homestyle chicken curry in an onion and tomato gravy mixed with our blend of spices.

Chicken Tikka Masala: A Signature Dish £11.50

Marinated and grilled chicken thighs dunked in our flavoursome sauce. *Contains dairy and nuts*

Homestyle Lamb Curry £15.50

A tender lamb curry made with pureed onions, garlic and ginger to create a succulent, juicy dish.

MAINS (V E G)

Shahi Paneer £11.50

A popular restaurant style paneer dish from the mughlai cuisine. It has a rich, creamy gravy and is mildly spiced. *Contains dairy and nuts*

Malai Kofta: £11.50

Fragrant paneer meatballs cooked in a deliciously spicy curry. *Contains dairy and nuts*

Methi Malai Paneer £11.50

Restaurant style paneer made with fenugreek in a creamy white gravy. *Contains dairy and nuts*

Palak Paneer £11.50

Paneer (cottage cheese) cooked in a creamy spinach puree. *Contains dairy and nuts*

Paneer Butter Masala £11.50

Indian cottage cheese cubes cooked in our signature curry sauce. *Contains dairy and nuts*

Matar Paneer: 11.50

A classic vegetarian dish made with cottage cheese and peas cooked in a creamy tomato sauce. *Contains dairy*

Karahi Paneer: £11.50

Paneer cooked in a wok (karachi) and flavoured with spices and mixed peppers *Contains dairy*

SIDE DISHES

Saag Aloo £8.50

An Indian classic dish made of potatoes, spinach and flavoured with a host of spices. (V)

Aloo Gobhi £8.50

Pan friend chunky cauliflower florets tossed with onions and tomatoes.

Chickpea and Spinach Curry £8.50

Delicious curry made with chickpeas and spinach works wonderfully as a side dish

Kashmiri Dum Aloo £8.50

An aromatic potato dish made using baby potatoes cooked in a yoghurt based curry. *Contains dairy*

Jeera Rice £4.50

Subtle and aromatic basmati rice tempered with cumin seeds and whole spices, a perfect partner for our curries.

Onion Pulao £4.50

A mildly flavoured rice dish, with caramelised onions and aromatic spices.

Dal Tadka £8.50

Spiced yellow lentils cooked restaurant style.

Dal Makhani £8.50

Black lentils and kidney beans cooked with butter and cream and simmered on low heat for a gorgeous, rich and smooth dish. *Contains dairy and nuts*

Bombay Potatoes £8.50

A delicious side dish to any curry, these Indian style potatoes made with tomatoes are spicy and moreish.

Corn Capsicum Masala £8.50

A tasty and tangy dish made with corn, paneer and peppers. *Contains dairy*

Lachcha Paratha £4.00

A homestyle flaky flatbread prepared with wholemeal flour.

Mint Lachcha Paratha £4.00

A variation of the classic Lachcha Paratha with dried mint.

SPECIALS

Puri Aloo with Pumpkin

£11.50

Sabzi

Wholemeal dough rolled out and fried until puffed and golden. Served with a spicy potato curry; alongside the perfect side dish made with butternut squash. *Contains mustard*

Chicken Biryani

£12.50

A slow cooked dish made by layering marinated chicken and rice with fried onions, saffron and a melange of whole spices. Served with mint raita (yoghurt) *Contains dairy and nuts*

Vada Pav

£2.50

A deep fried spicy potato dumpling placed in a bread bun with coriander and mint chutney, and garlic powder. *Contains gluten*

Amritsari Chhole Bhature

£12.50

The quintessential north Indian dish made using chickpeas in a tantalising mix of earthy Indian spices simmered in a tomato and onion gravy. Paired with hot and fluffy Bhaturs made using fermented all purpose dough. *Contains gluten*

Pav Bhaji

£9.50

A bowl of spicy mashed vegetable garnished with coriander and a dash of lemon. Served with buns smeared with garlic butter and a side salad. *Contains gluten and dairy*

DRINKS

Kesar Badam Milk

£3.75

A sweet beverage drink flavoured with ground almonds, cardamom and saffron contains dairy and nuts

Mango Lassi

£3.75

A refreshing drink made with mango, yoghurt, milk and sugar!

Aam Panna

£3.75

A refreshing summer drink to beat the heat made with green mango pulp and mixed with sugar and spices

DESSERTS

Mango Shreekhanda

£4.00

A yoghurt based dessert which will leave you asking for more! *Contains dairy and nuts*

Ras Malai

£4.00

A refreshing Indian delicacy where cottage cheese dumplings are soaked in reduced milk, flavoured with saffron and pistachios *Contains dairy and nuts*

Gulab Jamun

£4.00

Soft and delicious fried doughballs soaked in a roast and cardamom sugar syrup. India's favourite dessert! *Contains dairy and nuts*

Sample Catering Package:

- 1 starter (veg) + any 2 curries + rice + bread + dessert = £16.50 pp
- 1 starter (non-veg) + any 2 curries + rice + bread + dessert = £18 pp

Price doesn't include lamb and fish dishes

- Message us or call 07708128990 to place your order.
- Please inform us of any allergies before placing your order.
- Delivery charges apply (Minimum order is £25 for delivery)