

poppadom

INDIAN KITCHEN

STARTERS

Chickpea, Beetroot Tikki VG Deep Fried, Melange of Chutneys (349 kcal)	6.00
Delhi Style Chilli Paneer V, GS Cottage Cheese, Soya Sauce, Chillies, Peppers, Onions (301 kcal)	7.00
Podi Uttapam V Mini Rice Pancakes, Butter Ghee, Spicy Podi Powder, Tomato Chutney (289 kcal)	6.00
Poppadom Chicken Tikka GS Succulent Chicken, Poppadom Home Masala, Yogurt, Charred in the Tandoor (450 kcal)	8.00
Chicken & Cheese Seekh Kebab Minced Chicken, dark spices, cheddar cheese, Skewered in the Tandoor (450 kcal)	9.00
Ajwaini Salmon Tikka Salmon, Carom Seeds, Spices, Yogurt, Delicately Charred (288 kcal)	9.00
Crab Koliwada Soft Shell Crab, Indian Spices, Mustard Oil, Battered, Deep Fried (428 kcal)	10.00
Kashmiri Lamb Chops Kashmiri Red Chillies, Star Anise, Saffron, Spices, Yogurt, Delicately Charred, Pink (297 kcal)	4.50 each

CURRIES

CHICKEN

Chicken Tikka Masala Proud Curry dish of England (598 Kcal)	16.00
Dakshini Chicken Curry Tender Chicken, Madras Curry Powder, Onions, Cinnamon, Cream. Topped with Sunflower and Watermelon Seeds (683 kcal)	14.00

Chef Yogesh Recommends

Red Ruby Butter Chicken GS Tandoori Chicken, Chargrilled & Pulled, Slow Cooked Tomato & Fenugreek, Cream (890 kcal)	16.00
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Nimbu Chicken Korma Infused in Lemon, Kaffir Lime Leaves, Cream (604 kcal)	15.00
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LAMB

Kashmiri Rogan Josh GS Aromatic dish of Braised Boneless Lamb cooked with Saffron, Kashmiri Red Chillies, Rattan Jot (910 kcal)	15.00
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Lamb Saagwala GS Braised Boneless Lamb Slow Cooked with Spinach, Kasoori Methi, Dark Spices, Cream (925 kcal)	16.00
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CHAAT

GREAT FOR SHARING / INDIAN STREET FOOD

We recommend 2-3 dishes between two

Poppadom Bowl VG Assorted Poppadoms, Mint & Tamarind Chutney (231 kcal)	5.00
Gol Guppas VG Famous Indian street food, Puffed Puris, Mint & Tamarind water (83 kcal)	1.50 each (3 for £4.00)
Dahi Puri V Crispy Puffed Wheat Puri filled with Potatoes, dressed in Yoghurt, Mint & Tamarind Chutney (174 kcal)	1.50 each (3 for £4.00)
Dahi Samosa Chat V Crushed Punjabi Samosas, Mint, Chilli & Tamarind Chutney, Yogurt (476 kcal)	7.00
Onion Bhajis VG, GS An Indian favourite with Mint Chutney (380 kcal)	6.00
Ragda Chole Pattis VG Shallow Fried Potato Patty, Amritsari Choley, Chutney, Nylon Sev (449 kcal)	6.00

VEGETARIAN

Paneer Makhanwala V Paneer, Silky Tomato Makhana Gravy, Kasoori Methi Cream (880 kcal)	12.00
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Amritsari Choley VG, GS Punjabi style Choley, Carom Seeds, Dark Spices, Green Chillies, Garlic Tadka (709 Kcal)	11.00
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Aloo Gobi VG, GS Marinated New Potato and Cauliflower, Indian Dark Spices (529 Kcal)	10.00
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Tawa Mushroom Masala VG, GS Grilled Mushrooms, Peppers and Onions, Dark Spices, Green Chillies (619 Kcal)	12.00
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Rajasthani Kofta Curry V Paneer, Mixed Vegetables, Potatoes, Spices, Roasted Cumin, Cream (870 Kcal)	12.00
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FISH

Periyar Fish Curry Seabass, Onions, Tamarind, Dry Red Chilli, Dark Spices (425 kcal)	15.00
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Goan Shellfish Curry Goan dish, Mixed Seafood, Onions, Black Pepper, Dry Red Chillies, Cinnamon, Curry Leaves, Coconut (824 kcal)	17.00
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VG Vegan, V Vegetarian GS Gluten Sensitive *GS Gluten Sensitive on request

All prices include VAT at the current rate. A discretionary service charge of 10% will be added to all orders. If you suffer from any allergies or food intolerance and wish to find out more about the ingredients, we use please ask your server or a member of staff.

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DAAL

Daal Makhani **V, GS** 9.00

Slow Cooked Black Daal, rich, full of flavour, finished with a Touch of Cream (613 kcal)

Yellow Daal Tadka **V, GS** 8.00

Mixed Lentils, Chilli, Red Chillies, Curry Leaves, Ghee.(554 kcal)

SPECIALS

PLEASE ALLOW 15-20 MINUTES FOR PREPERATION (MAY BE SUITABLE FOR 2)

Udta Murgha **V** 17.00

Marinated tender Poussin, Yogurt, Dark Spices **Charred in Tandoor**, Jeera aloo (704 kcal)

Tandoori Seabass **V** 20.00

Whole On the Bone Seabass, Dark spices, Lemon, Skewered in Tandoor, Jeera Aloo (842 kcal)

BREAD

Made by hand, fresh from the tandoor

Naan **V** 3.00

Butter (336 Kcal)

Garlic Naan **V** 4.00

Crushed garlic, fresh coriander, butter (326 kcal)

Cheese Naan **V** 5.00

Mozzarella and cheddar blend, butter (349 kcal)

Peshwari Naan **V** 5.00

Cherries, nuts, raisins, grated coconut (395 kcal)

Roti **VG** 3.00

Whole wheat bread (357 kcal)

BIRYANI

RICE DISHES

Hyderabadi Chicken Biryani 16.00

Marinated tender Chicken, Aromatic Basmati Rice, Yogurt, Saffron, Barista Onions, Dark Spices (1704 kcal)

Awadhi Lamb Biryani 18.00

Baby Lamb, fragrant Basmati Rice, Cinnamon, Star Anise, Barista Onions, layered (1642 kcal)

Kathal Ki Biryani **V** 14.00

Marinated Jackfruit, Basmati Rice, Punjabi Masalas, Yogurt, Barista Onions (1762 kcal)

SIDES

Safed Chawal **VG** 5.00

Steamed Basmati Rice (441 kcal)

Basmati Pulao Rice **VG** 6.00

Dum cooked by infusion, Cinnamon, Peppers, Star Anise, Bay Leaf, Saffron (704 kcal)

Gunpowder Aloo **VG** 6.00

Baby Potatoes, Chilli, Gunpowder Spice (553 kcal)

Saag Aloo **V** 6.00

Baby Potatoes, Spinach, Spices, Cream (510 kcal)

Raita **V** 3.00

Cucumber, Yogurt, Chilli, Mint, Roasted Cumin Powder (82 kcal)

Kachumber **VG** 3.00

Indian tossed Salad, Black Pepper, Chat Masala, Chilli (43 kcal)

DESSERTS

Lassi **V** 4.50

Refreshing Palate Cleanser (410kcal)

Rasmalai **V** 6.00

A classic Indian Dessert of Set Milk Pudding infused with Saffron and Cardamon (229 kcal)

Gulab Jamun **V** 6.00

Rose Water Dumplings soaked in Sugar Syrup served with Vanilla Ice Cream (327 kcal)

Gajar Halwa **V, GS** 6.00

Rich in flavour with Carrots, Saffron, Cream, Almonds and Pistachio served with Vanilla Ice Cream (395 kcal)

Poppadom Homemade Ice Cream **V** 6.00

Please ask server for the flavour of the day (441 kcal)

Trio of Dessert **V** 9.00

Please choose any 3 from the above

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