






A LA CARTE

STARTERS

 ALOO ~ TIKKI (V) 12 Crispy potato, tamarind, pomegranate
GOL GUPPA ~ MIX SPROUTS (V) 12 Spiced tangy water, wheat bubble, chickpea
INDORI POHA ~ CHAAT (V) 12 Dumplings, tamarind, pressed rice
BEETROOT ~ CHOPS (V) 10 Cloves, peanut, vanilla
DABELI ~ PINWHEELS (V) 10 Potato, sesame, pomegranate
DAL ~ BATI (V) 12 Green & yellow lentils, baked dough, ghee
SCALLOPS ~ AUBERGINE 14 Pan-seared, pickle, chutney, pink salt
 PRAWNS ~ GHATI MASALA 14 Peanut, sesame, pink prawns
MAACH ~ BHAAT 12 Tamarind, sea bass, kohlrabi, arborio
CHICKEN ~ PEPPER FRY 12 Green peppercorn, mustard, beans
GOAT ~ SHAMI KEBAB 12 Bakarkhani, roasted plum, black cardamom
LAMB ~ SAMOSA 12 Smoked ketchup, croutons, garlic chips
PAPADOMS ~ CHUTNEYS 7

GRILLS / TANDOOR

 HISPI ~ CABBAGE (V) 10 Sesame, garlic, pomegranate
CAULIFLOWER ~ STEAK (V) 12 Tomatoes, soya, chilli, honey
 MORELS ~ MUSHROOM (V) 14 Indian mustard, korma, truffle
PANEER TIKKA ~ KHAKRA MASALA (V) 12 Timur chilli, burnt tomato, garlic
WILD ~ PRAWNS 16 Wild mustard, honey, chickpeas, curry leaf
FISH ~ RECHEADO 14 Black pepper, radish, Goan spices
ROTISSERIE ~ MASALA FISH 18 Sea bream, lemongrass, sambal
SALMON ~ TIKKA 16 Kokum beetroot garlic, coconut, chutney
IMLI ~ CHICKEN 12 Peanut, papaya, harissa
 CHICKEN ~ KALA MASALA 20 Bone marrow sauce, burnt spices, pink salt
 LAMB CHOP ~ BLACK CUMIN 24 Mint chutney, ginger, Kashmiri chilli
 DUCK ~ SEEKH KEBAB 16 Mix sprout, kumquat pickle, peanut thecha




MAINS

AMRITSARI CHHOLE ~ KULCHA (V) 18 Pickle, chickpeas, stuffed bread
ROASTED ~ BAINGAN KA SALAN (V) 16 Sesame, peanut, mustard
PALAK ~ PANEER (V) 20 Cottage cheese, spinach, fenugreek
 LOBSTER ~ MOILEE 32 Coconut, shallots, curry leaf
MANGALORE ~ FISH 24 Stone bass, coconut, tamarind
 BUTTER ~ CHICKEN 22 Vine tomato, Kashmiri chilli, yogurt
LAMB ~ BARBAT 24 Burnt spices, boneless, garlic
DUCK ~ ROGANJOSH 22 Pan-roasted duck breast, Kashmiri chilli

BIRYANIS

 TRUFFLE BERRIES ~ PULAO (V) 22 Morels, stone fungus, fried onion
CHICKEN ~ BIRYANI 24 Yogurt, fried onion, basmati rice, cashew
 LAMB OSSO BUCCO ~ BIRYANI 28 Slow-cooked, saffron, potato, cashew

VEGETABLES / SIDES

 KAALI ~ DAL 10 / 15 Black lentils, slow-cooked, butter
TADKA ~ DAL 8 / 14 Yellow lentils, cumin, tomato
COURGETTE ~ MASALA 10 / 14 Onion, tomato, cumin
METHI ~ ALOO 8 / 14 Cumin seed, fenugreek, potato
PULAO ~ RICE 6 Basmati rice, saffron, fried onion
CUCUMBER ~ RAITA 4 Pink peppercorn, cumin, mint
 ROGINI ~ NAAN 6
 AMRITSARI ~ KULCHA 8
LACHHA ~ PARATHA 5
GARLIC CHILLI ~ NAAN 5
ROTI 5
NAAN 5
BREAD ~ BASKET 12
STEAMED ~ BASMATI RICE 5
ROSCOFF ONION CHILLI KACHUMBER 3

Last orders at 10:30pm.

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Shots may be found in game dishes. Prices include VAT. A discretionary service charge of 15% applies.



SIGNATURE DISHES