

## CHAAT

CAN BE MADE VEGAN ON REQUEST

*Kale Potatoes and Chickpeas Chaat* // Kale chips, sweet yoghurt, spiced potatoes, raspberry tamarind chutney and mint foam // 14

*Spinach Chips and Potato Chaat* // Spinach chips, sweet yoghurt, spiced potatoes, raspberry tamarind chutney and mint foam // 13

*Tomato and Potatoes Chaat (vegan)* // fresh picked tomatoes, fried potatoes, lemon and cilantro // 12

*Tikki Daal Chana Dahi Chaat* // Mashed potatoes stuffed with chana dal, sweet yoghurt and tamarind chutney // 12

*Sweet Potato Chaat* // Roasted sweet potatoes, sweet yoghurt, tamarind chutney, and raspberry compote // 14

*Papri and Avocado Chaat* // Samosa chips, sweet yoghurt, tamarind chutney, chickpeas flour crisps, and chili lemon tajin avocado // 14

*Chidiya Samosa* // Jalapeno cheese and potato filled small bite sized samosa with chutneys // 12

## APPETIZERS

*Sindhi Dal Pakwan* // Yellow dal, chilli cumin tempering, handmade caraway papri, and paprika onions // 13

*Awadhi Galauti Croquettes* // Charcoal roasted lamb or jack fruit with potato and roasted tomatoes achari salsa, cucumber yoghurt dip, fried scallions, and // lamb, 15 or jack fruit, 14

*Andhra Style Fried Cauliflower or Chicken* // Curry leaves, garlic jalapeno aioli, cumin and chilli cream fraiche // cauliflower, 15 // chicken, 16

*Lamb Keema Bhaji with Cheese Kulcha* // Cumin green peas, malvani masala, butter potato mousse, and cheese kulcha // 17

*Amritsari Paneer Bhurji and Potatoes Kulcha* // Ricotta and paneer, onions and tomatoes, cilantro, lemon cream, and potatoes kulcha // 15

*Dahi Doughnut Kebabs* // Condensed yoghurt, chopped cilantro ginger and serrano pepper and jalapeno aioli, and mint foam // 14

*Panko Fried Fish or Shrimp* // Chilli garlic sauce, flour, and lemon chilli cream fraiche // 18

*Paneer Lal Mirch Malai Tikka* // Kashmiri chilli, cumin, creme fraiche and garlic herb butter, and crispy greens // 16



## MAINS

EACH ENTREE IS SERVED WITH RICE

*Yoghurt Cauliflower Kadhai // Kadhai gravy, tandoori cauliflower, herb oil // 17* Recommended bread: garlic and rosemary naan and saffron rice

*Paneer Awadhi Bharwan // Smoked buttery makhani sauce, stuffed paneer steak, saffron herb butter // 19* Recommended bread: pesto and potatoes kulcha and garlic rosemary naan and saffron rice

*Mushroom Makai Kurchan // Rara gravy, roasted corn and mushroom // 16* Recommended bread: garlic and rosemary naan and steamed rice

*Lehsuni Goan Prawns // Red coconut curry sauce, garlic prawns and fried shallots and leeks // 23* Recommended bread: coconut and cashew naan and coconut rice

*Coconut Curried Salmon // Turmeric, ginger and Coconut sauce Alaskan salmon fillet herb oil // 23* Recommended bread: garlic and rosemary naan and steamed rice

*Delhi Classic Butter Chicken // Classic little sweetened makhani sauce, garlic herb butter, tandoori chicken // 19* Recommended bread: any

*Dum Ka Murgha (Chicken) // Korma sauce, cashew nut crumble, saffron and aromatic spices and herbs // 19* Recommended bread: garlic and rosemary naan and saffron rice

*Champan Lamb or Goat Curry // Classic lamb curry with whole-roasted garlic, champan spice, fried shallots & saffron // 23* Recommended bread: garlic and rosemary naan and saffron rice

*Golden Rogan Josh Lamb or Goat // Rogan josh masala, scented with spices and herbs, edible gold // 22* Recommended bread: tandoori roti and saffron rice

*Dal Makhani Khurchan // Dal makhani, choice of egg bhurji or paneer khurchan, fresh cream and butter // 18* Recommended bread: laccha paratha and steamed rice

## DESSERTS

*Baileys Kulfi // Baileys infused milk ice cream, almonds and raspberry compote // 14*

*A Classic Indian Trip // Gulab jamun, rasmalai, and kesar pista badam kulfi // 12*

SERVERS RESERVE THE RIGHT TO APPLY 18% GRATUITY FOR DINE-IN CUSTOMERS ONLY  
OUR MEALS CONTAIN DAIRY AND NUTS, PLEASE INFORM US OF ANY FOOD ALLERGY BEFORE PLACING AN ORDER