

**TAMARIND MARGARITA 9.50**

*Tequila, triple sec,  
 lime juice, tamarind,  
 sugar and orange.*

**MANGO MOJITO 9.50**

*Rum, mango pulp, lime,  
 mint and soda water.*

**SPECIALITY  
 COCKTAILS**

**PUNJABI-FASHIONED 10.50**

*Indian single malt whisky,  
 cloves, orange marmalade  
 and angostura bitters.*

**KACHUMBER COOLER 9.50**

*Gin, cucumber, coriander,  
 green chilli, lime and sugar.*

**MASALA PAPAD (ve) 3.5**

*Poppadoms topped with tomatoes,  
 onions, coriander and lemon.*

**SAMOSAS CHAAT (ve) 6.5**

*Savoury short-crust pastry filled with  
 soya mince, served on a bed of chickpea  
 curry and topped with a melody of chutneys.*

**ALOO CHAAT (ve) 5.0**

*A North-Indian favourite. Triple-cooked  
 potatoes, tossed in an array of spices,  
 chutneys and lemon juice.*

**SPINACH AND ONION BHAAJI (ve) 5.0**

*Onions and spinach dipped in gram flour  
 batter and fried to golden crisp.  
 Served with tamarind and date chutney.*

**PANEER NAAN WRAP (v) 7.5**

*Paneer masala with cream cheese,  
 tomato and chilli jam.  
 Served in a naan bread.*

**STREET  
 FOOD  
 AND  
 SHARERS**

**GOAN SAUSAGE ROLL 3.5**

*Spicy Goan sausage in a puff pastry,  
 topped with sesame seeds.*

**KEEMA PAV 8.5**

*A traditional street food dish from  
 the Iranian cafes of Bombay. This slow  
 cooked lamb mince and peas dish is  
 served with a toasted brioche bun.*

**CHICKEN TIKKA 7.0**

*Tender chicken pieces marinated in  
 house spices and cooked in the oven.  
 Served with mint chutney.*

**SPICY CHICKEN WINGS 7.0**

*Crispy spicy wings served with  
 BBQ and ghost chilli sauces.*

**DIRTY FRIES 6.0**

*Chunky chips topped with cheese  
 and your choice of either  
 'lamb mince' or 'curried baked beans'.*

**CHICKEN TIKKA MASALA 14.5**

*Probably the most eaten dish in UK.  
 Our version sees chicken thighs  
 cooked in a creamy sauce made of tomatoes,  
 onions, yoghurt, and almonds.  
 Served with steamed rice.  
 ...add naan bread 3.0*

**LAMB ROGAN JOSH 16.5**

*A classic dish from the North-Indian  
 state of Kashmir. Slow cooked  
 lamb curry made with whole ground  
 spices. Mildly spiced.  
 Served with steamed rice.  
 ...add naan bread 3.0*

**PINDI CHOLE (ve) 12.5**

*A traditional tangy chickpea curry  
 from Punjab. Chickpeas cooked in a  
 sauce made of onions, tomatoes,  
 house spices and raw mango powder.  
 Served with steamed rice.  
 ...add naan bread 3.0*

**HOUSE  
 SPECIALS**

**LAMB BIRYANI 14.5**

*A celebratory dish first made  
 for kings' and queens' banquets.  
 Made with mixing lamb curry  
 and rice together and layering  
 it with saffron infused milk.  
 Served with cucumber raita.*

**VEGETABLE PULAO (v) 9.5**

*A one pot rice dish made  
 with mixing fresh mixed vegetable  
 curry and rice together.  
 Served with cucumber raita.*





Each craft burger has a unique taste with spices sourced and blended in India.  
The burger patties are home made and are topped with Cheddar cheese, caramelised onions, mushrooms and lettuce in a brioche bun.

**ALOO CHANA BURGER (v) 10.5**

An earthy gram, whole lentils and potato patty made with spice blends from Western India. Topped with our special smoky chilli sauce.

**FRIES**  
**4.5**

**CALCUTTA**

Lemon and pepper seasoning from the city of Calcutta in the Eastern Indian state of West Bengal.

**DILLI-6**

Spices commonly used in street food of Old Delhi. The spices bring a perfect balance of sweet, sour, spicy and salty flavours.

**HOT SHOCK**

Ghost chillies grown in the Eastern state of Assam is used to make a spicy and tangy spicy mix for these fries.

**NAAN BREAD (v) 3.0**

Choose from butter, garlic or chilli

**SIDES**

**STEAMED RICE (ve) 3.0**

**CUCUMBER RAITA (v) 3.0**

Yoghurt and cucumber dip.

**PAV (v) 1.50**

**DESSERTS**

**KULFI (v) 4.5**

Creamy Indian ice cream on a stick. Choose from malai, pistachio, mango or rose and honey.

**GULAB JAMUN (v) 5.0**

Soft milk doughnut balls dipped in a hot sugar syrup.

**WHITE WINE**

**175ml/250ml/Bottle**

**VIURA, ESP**

Fresh palate with flavours of flowers and fruit.  
5.1/7.25/21.0

**PINOT GRIGIO, IT**

White flowers, pink grapefruit and Cox's apple.  
6.25/8.75/25.5

**SAUVIGNON BLANC, NZ**

Classic grassy, gooseberry and tropical fruit flavours.  
7.75/10.75/31.5

**CHARDONNAY, FR**

Citrus, pear and white flowers.  
6.75/9.25/27.5

**ROSÉ WINE**

**175ml/250ml/Bottle**

**PINOT GRIGIO BLUSH, IT**

Pale pink colour and an elegant nose of acacia flowers.  
5.5/7.5/22.0

**PROVENCE, FR**

Notes of citrus, and pink grapefruit flesh.  
7.75/10.5/31.0

**SPARKLING WINE**

**125ml/Bottle**

**PROSECCO, IT**

Fresh orchard fruits, white peach, melon and pineapple  
7.5/31.0

**RED WINE**

**175ml/250ml/Bottle**

**TEMPRANILLO, ESP**

Complex truffle and earth aromas with ripe blackberries.  
5.1/7.25/21.0

**MERLOT, CH**

Raspberry and blueberry fruit leading to a soft finish.  
6.0/8.5/25.5

**SHIRAZ, AUS**

Plum and blackberry fruit with sweet spice and floral tones.  
5.6/8.0/23.5

**PINOT NOIR, FR**

Smooth velvety palate. cherry and blueberry flavours.  
6.5/9.0/26.5