

APERITIF signatures

Magic Mule butterfly-pea-flower vodka, lychee, ginger beer 9.5**Lychee Rose Bellini** Lanique rose petal liqueur, lychee, prosecco spumante 9.5**Karma Kolada** (non-alc) pineapple, coconut, blackberry 6.8

STARTERS small plates

Saffron chicken tikka marinated with cream, green cardamom & saffron 8.8**Kerala fried cauliflower VG** panko crumbed cauliflower, beetroot sesame drizzle 8.2**Chilli garlic prawns** with Goan chilli, roasted garlic, coriander cress, coconut rice 9.2**Lamb samosas** crisp filo pastry, spiced lamb keema, coriander mint chutney 8.2 *3pcs***Palak papri chaat V (or VG option)** spinach, wheat crisps, yoghurt & sweet chutney 7.8**Pulled chicken tacos** tandoori chicken & smoked chilli chutney on wheat crisps 8.8 *3pcs***Haryali tikki V (or VG option)** spinach, pea & potato 'tikki', imli & yoghurt 7.8 *3pcs***Chicken momos** Tibetan style steamed dumplings, tomato & Timur pepper dip 7.8 *4pcs***Gilafi seekh kebab** rustic tandoor cooked Elwy Valley Welsh lamb kebab 8.8 *3pcs*

SEASONAL special

Nizami chicken roasted breast with chicken keema stuffing, saffron & cardamom sauce 16.5

MAINS regional

Butter chicken Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek 15.9**Koliwada fish kari** traditional fisherman style with tilapia, coconut & South Indian spices 15.8**Malabar mooli prawns** coastal style spiced prawns, mooli, snow peas and fine beans 16.5**Old Delhi chicken biryani** cardamom, cloves & saffron (with raita or sesame chilli salan sauce) 16.8**Raan e baluchi** 16 hour slow cooked Welsh lamb shoulder shank with cumin tandoori masala 17.8**Paneer tikka saag V** smoked tandoori paneer tikka on a bed of nutmeg tempered spinach 14.5**Kale leaf kofta VG** seasonal vegetable 'kofta', turmeric, sesame seeds, coconut tamarind 14.2**Market sabz biryani VG** cauliflower, beans & jackfruit (with raita or sesame chilli salan sauce) 15.8**Punjabi duo VG** pairing of North Indian spiced chickpeas and rustic potato & cauliflower 12.5

ROTI CHAWAL bread & rice

Small tandoori naan V freshly baked 3.2**Small garlic naan V** 3.4**Tandoori roti VG** early wholewheat 2.9**Basmati rice VG** steamed 4.5

SIDES dhal, raita & spice

Tarka dhal VG tempered yellow lentils 4.8**Raita V** mint & cucumber yoghurt 2.9**Green chilli VG** with onion & lemon 1.5**Chutneys VG** coriander mint 1.2 or imli 1.2**Hot sauce VG** fermented chilli 1.2

DESSERT sweet treats

Ras malai V N two sweet dumplings with pistachio, saffron & cardamom cream 6.2 *2pcs***Sorbets VG** refreshing light pairing of mango & raspberry (one scoop of each) 5.0**Malai cheesecake V** made with 'malai' clotted cream & served with *berry compote* 7.8**Chocolate tart V** with rich Belgian dark chocolate and a hint of cinnamon 6.5

V vegetarian VG vegan N contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements. A discretionary service charge of 12.5% will be added to your bill.