

APERITIF signatures

- Lychee Rose Bellini Lanique rose petal liqueur, lychee, prosecco spumante 9.5
 Mango Aperol Spritz bittersweet Aperol, mango, prosecco & soda water 9.5
 Neela Sober Spritz (non-alc) elderflower, blue curucao, lychee, ginger ale 6.8

STARTERS small plates

- Saffron chicken tikka marinated with cream, green cardamom & saffron 8.8
 Palak papri chaat V (or VG option) spinach, wheat crisps, yoghurt & sweet chutney 7.8
 Chilli garlic prawns with Goan chilli, roasted garlic, coriander cress, coconut rice 9.2
 Kerala fried cauliflower VG panko crumbed cauliflower, beetroot sesame drizzle 8.2
 Lamb samosas crisp filo pastry, spiced lamb keema, coriander mint chutney 8.2 3pcs
 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

SPECIALS seasonal

- Nizami chicken roasted breast, cranberry lime stuffing and saffron, yoghurt & green cardamom sauce 16.5
 Kale leaf kofta VG seasonal vegetable 'kofta', turmeric, sesame seeds, coconut tamarind 14.2

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
 Saagwala gosht slow cooked Elwy Valley Welsh lamb with cumin tempered spinach 15.9
 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
 Market sabz biryani VG cauliflower, beans & jackfruit (with raita or sesame chilli salan sauce) 15.8
 Malai methi paneer V Indian cheese, mushrooms, babycorn, creamy fenugreek sauce 14.2
 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

- 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
 Gulab jamun V N mini donuts, intense sugar & rose syrup, toasted almonds 5.8 2pcs | 6.8 3pcs
 Sorbets VG refreshing light pairing of mango & raspberry (one scoop of each) 5.0

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.