

## STARTERS & STREETFOOD

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| <b>POPPADOMS &amp; CHUTNEYS</b> (V, VE, D)..... <b>4.50</b><br>The perfect nibbles to whet your appetite                           | <b>SALT &amp; PEPPER FISH</b> ..... <b>8.50</b><br>Battered tilapia stir-fried with chilli and peppers           |
| <b>CHICKEN TIKKA</b> (D)..... <b>8.50</b><br>Spiced marinated fillets cooked in the tandoor oven                                   | <b>PRAWN TOKRI</b> ..... <b>9.00</b><br>Crispy prawns served in a poppadom basket                                |
| <b>CHILLI CHICKEN</b> ..... <b>8.50</b><br>Addictive fried chicken from the street stalls of Calcutta                              | <b>LOADED NAAN</b> (V, G, D)..... <b>8.50</b><br>Choose chicken or paneer on naan with sauce and salad           |
| <b>LAMB CHOPS</b> (D)..... <b>9.50</b><br>Tender cuts flavoured with ginger, garlic and mustard oil                                | <b>SAMOSA CHAAT</b> (V, G, D)..... <b>8.00</b><br>Crushed veg samosa drizzled with yoghurt and tamarind          |
| <b>SEEKH KEBAB</b> (D)..... <b>8.50</b><br>Succulent lamb skewers layered with cheese and peppers                                  | <b>GOBI MANCHURIAN</b> (V, VE, G)..... <b>8.00</b><br>Battered cauliflower in a chilli garlic Indo-Chinese sauce |
| <b>MIXED GRILL</b> (D)..... <b>FOR TWO 21.00</b> <b>FOR FOUR 38.00</b><br>Tasty sharing platter of chicken, lamb and fish starters | <b>ONION BHAJI</b> (V, VE)..... <b>6.50</b><br>Much-loved streetfood that needs no introduction                  |

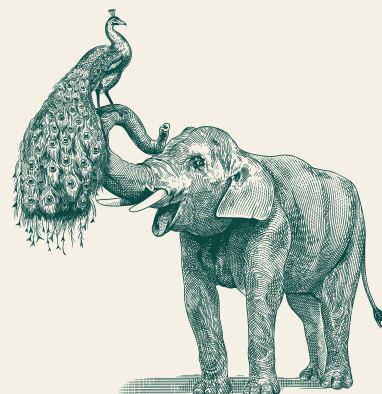
## CURRIES & MAINS

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| <b>TARIWALA CHICKEN</b> ..... <b>14.50</b><br>Rustic, wholesome curry just like mum makes at home         | <b>GOAN VINDALOO</b> ..... <b>15.50</b><br>Choose chicken or authentic pork in this famously hot dish         |
| <b>BUTTER CHICKEN</b> (N, D)..... <b>15.00</b><br>The original Indian version of Chicken Tikka Masala     | <b>KERALAN PRAWNS or SEABASS</b> ..... <b>16.00</b><br>Choose king prawns or fish in a fragrant coconut sauce |
| <b>CHICKEN JALFREZI</b> ..... <b>14.50</b><br>Spicy Bengali dish stir-fried in a thick sauce with peppers | <b>BHUNA KING PRAWN</b> ..... <b>16.00</b><br>A classic thick curry packed with spice and flavour             |
| <b>TANDOORI CHICKEN</b> (D)..... <b>15.00</b><br>Tender roasted half chicken with salad and a curry sauce | <b>OLD DELHI PANEER</b> (V, D)..... <b>11.50</b><br>Diced Indian cheese in a gloriously rich, creamy sauce    |
| <b>RAILWAY LAMB</b> ..... <b>15.50</b><br>Hearty curry as served first class on Indian Railways           | <b>PALAK PANEER</b> (V, VE, D)..... <b>11.50</b><br>Punjabi fried cheese and spinach (vegan option: potato)   |
| <b>LAMB SAAG</b> ..... <b>15.50</b><br>Slow-cooked tender pieces with puréed spinach leaves               | <b>ALOO GOBI</b> (V, VE)..... <b>10.00</b><br>Home-style stir fry of potatoes and cauliflower                 |
| <b>LAMB KORMA</b> (N, D)..... <b>15.50</b><br>An authentic version of this creamy Mughal dish             | <b>DAAL</b> (V, VE, D)..... <b>10.00</b><br>Choose yellow (tarka) or creamy black (makhni) lentils            |

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| <b>AMRITSARI FISH N CHIPS</b> ..... <b>15.00</b><br>Spiced battered fillets with chunky chips, masala mushy peas and curry sauce | <b>BIRYANI</b> (V, G, D)..... <b>15.00</b><br>Chicken steam-cooked with rice and spices under a pastry crust, served with curry and raita |
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## ACCOMPANIMENTS

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| <b>CHILLI GARLIC CHIPS</b> ..... <b>5.00</b> | <b>TANDOORI ROTI</b> (G)..... <b>3.50</b> |
| <b>NAAN</b> (G, D)..... <b>3.50</b>          | <b>PARATHA</b> (G, D)..... <b>3.75</b>    |
| <b>GARLIC NAAN</b> (G, D)..... <b>3.75</b>   | <b>BOILED RICE</b> ..... <b>4.00</b>      |
| <b>CHEESE NAAN</b> (G, D)..... <b>4.00</b>   | <b>PILAU RICE</b> ..... <b>4.50</b>       |
| <b>PESHWARI NAAN</b> (G, D)..... <b>4.00</b> | <b>SIDE SALAD</b> ..... <b>2.50</b>       |
| <b>GLUTEN-FREE NAAN</b> ..... <b>4.00</b>    | <b>RAITA</b> (D)..... <b>2.50</b>         |



PLEASE LET US KNOW IF YOU WANT EXTRA CHILLI IN ANY DISH

(V) Vegetarian (VE) Vegan/Available Vegan (G) Gluten (N) Nuts (D) Dairy