



STARTERS

KALE CHAT (V)(D)(G) £7.50

Chickpeas, crispy Kale, sweetened yoghurt and tamarind chutney

DAHI PURI (V)(D)(G) £6.50

Golguppa, chickpeas, sev, sweetened yoghurt, tamarind & Mint

SPICY COCONUT PETIS (VEGAN) £6.50

Coconut dumplings with a cassava and potato coating with a tamarind chutney

ONION BHAJI (VEGAN) £6.50

Aubergine and onions coated in a chickpea flour batter

BEETROOT TIKKI (V)(D)(G)(M) £6.50

Fresh beetroot with ginger, cumin and deep fried

CHILLI PANEER (V)(D)(G) £8.50

Battered paneer with peppers, onion in soya chilli sauce

VEGETABLE SAMOSA (VEGAN)(G) £6.50

Potato, carrot, peas & onion casing with tamarind & mint Chutney

POPPADUMS WITH HOME MADE DIPS (VEGAN) £4.25

Allergies-SF-Shellfish D-Milk G-Gluten M-Mustard N-Nuts S-Sesame E-Egg

Food Allergy Notice: Please be advised that our dishes are prepared here may contains these ingredients: Fresh corianders, Dairy products, Nuts, Coconut, Eggs, Fish, Soyabean, Peanut, Lupin, Celery, Crustaceans, Sulphur Dioxide, Gluten, Sesame Seeds, Molluscs, Mustard, Shellfish and other spices. Please inform our member of staff about any allergies and intolerances.



STARTERS

TANDOORI PRAWNS (D)(SF)(M) £11.95

Tiger prawns with paprika, puréed red pepper & yoghurt

FISH 63 H £9.95

Fish marinated with crushed spices and deep fried

CHICKEN LOLLIPOP (G) £8.00

Crushed pepper with hand pound Indian spices

CHILLI CHICKEN (G) £9.95

A plate of crispy ginger and garlic, soy-chilli chicken

TANDOORI CHICKEN TIKKA (D) £9.95

Tender chicken marinated in yoghurt and flavoured with ground spices

LAMB SEEKH KEBAB(D) £9.95

Lamb mince with ginger, garlic and ground spices.

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MAIN COURSE

MALABAR PRAWN CURRY (SF) £14.95

Prawns sautéed in onions, ginger, fenugreek and coconut milk

MANGALOREAN FISH CURRY (M) £13.95

Pan fried sea bass, cassava, mustard, coriander and classic Mangalorean

CHICKEN CHETTINADU £12.50

Chicken with onions, tomatoes and 18 varieties of home-made spices

CHICKEN TIKKA MASALA (D) £12.50

Chicken tikka cooked with creamy tomato sauce

TULASI CHICKEN KHORMA £12.50

chicken with onions, tomatoes, coconut milk, poppy seeds and Indian spices

SOUTHERN LAMB CURRY £14.95

Lamb curry finished with classic southern spices

SAAG GOSHT (D) £14.95

Tender lamb tossed with cumin, garlic and spinach purée

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VEGETABLE MAINS

PANEER MAKHANI (D) £10.95

Paneer, tossed with onions, garlic and classic spices.

KADAI VEGETABLES (VEGAN) £9.95

Mixed Vegetables tossed with onions, ginger and ground spices

SAAG ALOO (VEGAN) £9.95

Potato tossed with cumin, garlic and spinach purée

BAINGAN BHARTA (VEGAN) (M) £9.95

Smoked aubergine mash with garlic, cumin and turmeric

DAL TADKA (VEGAN) £9.50

Yellow lentils tampered with cumin, garlic and tomatoes

DAL MAKHNI (D) £9.50

Black lentils simmered in a creamy tomato gravy and fenugreek

BIRYANI

(SERVED WITH CUCUMBER RAITA)

HYDERABADI CHICKEN TIKKA BIRYANI (D)(G)(E) £14.50

VEGETABLE BIRYANI (V)(D)(G) £12.99

DOSA

MASALA DOSA (VEGAN) (M) £10.95

Rice crepe, spiced potato, sambar and coconut chutney

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RICE AND NAAN

STEAMED RICE (VEGAN) £3.95

SAFFRONI PULAO RICE (D) £4.25

CHAPATHI (VEGAN) (G) £3.00

MALABAR PARATHA (G) £3.95

PLAIN NAAN/BUTTER NAAN (D)(G) £3.00

GARLIC & CORIANDER NAAN (D)(G) £3.95

PESHWARI NAAN (D)(G) £4.50

KHEEMA NAAN (D)(G) £4.50

CHEESE NAAN (D)(G) £4.50

CUCUMBER RAITA (V)(D) £2.95

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HOMEMADE DESSERTS

GAJAR KA HALWA (D)(N) £5.25

Homemade heritage purple carrot fudge served with mango kulfi

HOT GULAB JAMUN (D)(N) £5.25

Spongy fried milk dough balls that are soaked in sugar syrup

RASMALAI (D)(N) £5.25

Soft cheese dumplings cooked in sugar syrup and soaked in cardamom flavoured-saffron milk

MANGO KULFI OR PISTACHIO KULFI (D)(N) £5.25

Fresh home-made traditional Indian Ice creams

FRUIT SORBET (VEGAN) £4.50

Seasonal fresh home-made sorbet

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VEGAN MENU

STARTERS

SPICY COCONUT PETIS £6.50

Coconut dumplings with a cassava and potato coating with a tamarind chutney

ONION BHAJI £6.50

Aubergine and onions coated in a chickpea flour batter

BEETROOT TIKKI (G)(M) £6.50

Fresh beetroot with ginger, cumin and deep fried.

POPPADUMS WITH HOME MADE DIPS £4.25

MAIN COURSE

KADAI VEGETABLES £9.95

Mixed Vegetables tossed with onions, ginger and ground spices

SAAG ALOO £9.95

Potato tossed with cumin, garlic and spinach purée

BAINGAN BHARTA(M) £9.95

Smoked aubergine mash with garlic, cumin and turmeric

DAL TADKA £9.50

Yellow lentils tempered with cumin, garlic and tomatoes

RICE AND CHAPATHI

STEAMED RICE £3.95

CHAPATHI (G) £3.00

DOSA

MASALA DOSA (VEGAN)(M) £10.95

Rice crepe, spiced potato, sambar and coconut chutney

DESSERT

FRUIT SORBET £4.50

Seasonal fresh home-made sorbet

Allergies-SF-Shellfish D-Milk G-Gluten M-Mustard N-Nuts S-Sesame E-Egg

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