

STARTERS

POPPADOMS, CHUTNEYS & ONION SALAD

£1.00

VEGETARIAN

MEDHU VADAI

Deep fried lentil doughnuts with onions and green chillies served with chutneys.

£4.99

VEGETABLE MANCHURIAN

It's an Indo-Chinese dish where chopped vegetables are formed to balls and fried until crisp then spiced with Manchurian sauce, it's a sweet, tangy & slightly spicy sauce.

£5.99

PANEER TIKKA

Indian cottage cheese cooked with bell peppers and red onions in a traditional clay oven.

£6.99

KURKURE MAKAI CHANA

Fried corn (makai) patties served with chickpeas, mint chutney, and sweet yogurt.

£5.99

SAMOSA CHAAT

Classic street food pastry like crust filled with potatoes and green peas served with chick peas, mint chutneys and sweet yoghurt.

£5.99

CHILLI PANEER

Indian cottage cheese tossed in a tangy sauce made with bell peppers, garlic, ginger and green chillies.

£5.99

ONION BHAJI

Fritter of Shredded onion and spinach battered with spiced gram flour batter and deep-fried to golden perfection.

£4.99

BOMBAY CHAAT

Classic street food featuring stuffed crispy puris with potatoes served with tangy, spice chutneys and sweet yoghurt.

£4.99

NON-VEGETARIAN

CHILLI GINGER FISH

Fried fish tossed in a tangy sauce made with bell peppers, garlic, ginger and green chillies.

£7.99

LAMB CHUKKA (DRY LAMB)

South Indian starter of diced lamb pieces cooked in fennel seeds, crushed pepper, curry leaves and star anise.

£7.99

CHICKEN 65

All time South Indian favourite snack food delicious juicy deep fried spicy chicken fillets bursting with the flavours of degi mirch and curry leaf.

£6.99

GHEE ROAST CHICKEN

South Indian style dry chicken cooked with ghee, spices and later roasted to perfection until aromatic and delicious.

£7.99

PRAWN KOLIWADA (TIGER PRAWN)

Deep fried prawns dusted with a mixture of special South Indian spices. Served with accompanying sauce.

£7.99

LAMB CHOPS

Tender lamb chops marinated with Kashmiri chilli powder, yoghurt, cardamom, and cloves and cooked in the tandoor.

£7.99

SHISH KEBAB

Minced lamb marinated with ginger, garlic, garam masala and cooked in Tandoor.

£7.99

MURGH TIKKA

Chicken breast pieces marinated in home-made tandoori masala and Kashmiri chilli powder and cooked in the tandoor.

£6.99

BHATTI MURGH (Full | Half) (Tandoori Chicken)

Whole baby chicken marinated in home-made tandoori masala and Kashmiri chilli powder and cooked in the clay oven.

£14.99 | £7.99

DOSAS

MASALA DOSA

Crispy pancake made from a batter of rice and lentils with a potato filling. It is served with Sambar (lentil curry), coconut and tomato chutneys.

£7.99

MUSHROOM MASALA DOSA

Crispy pancake made from a batter of rice and lentils with a Mushroom potato filling. It is served with Sambar (lentil curry) and coconut and tomato chutneys.

£8.99

MYSORE DOSA

A crispy rice and lentil crepe spread with special authentic spicy Mysore chutney stuffed with potato masala.

£8.99

CURRY LEAF MASALA DOSA

A crispy rice and lentil crepe stuffed with potato masala sprinkled with curry leaf gun powder.

£8.99

PANEER MASALA DOSA

A crispy rice and lentil crepe stuffed with spiced cottage cheese and potato masala.

£8.99

CHICKEN DOSA

A crispy rice and lentil crepe stuffed with boneless spiced chicken and potato masala.

£8.99

LAMB DOSA

A crispy rice and lentil crepe stuffed with boneless spiced lamb and masala.

£9.99

MAIN COURSE

PAN SEARED SEA-BASS

Fillet sea bass served with curry leaf infused mashed potato and raw mango ginger and coconut sauce.

£13.99

GOAN FISH CURRY

Homemade style fish cooked with mustard seeds, curry leaves and coconut milk.

£11.99

MUSTARD SALMON TIKKA

Diced salmon marinated with ginger, garlic, yoghurt, lemon juice, creamy cheese and whole grain mustard cooked in tandoor, served with seafood rice and home-made salad.

£13.99

AJWAINI TANDOORI PRAWN

Prawn marinated in home-made tandoori masala and carom seeds and cooked in the clay oven, served with home-made salad and sauce.

£14.99

MALABAR PRAWN CURRY

King prawns cooked with mustard seeds, curry leave and coconut milk.

£14.99

MADRAS PRAWN CURRY

Tiger Prawns slow cooked in black pepper and curry leaf infused southern fiery sauce.

£14.99

RAJASTHANI LAAL MAAS (Lamb Chops)

Lamb chops cooked in a fiery and smoky sauce, roasted garlic, red chilli and tomato.

£14.99

KORI KASSI

Mangalorean chicken curry succulent pieces of chicken cooked in finely ground fresh coconut with spices.

£10.99

CHICKEN KALI MIRCH (Black Pepper Chicken curry)

It consists of juicy and succulent chicken pieces cooked in a curry with a lot of black pepper.

£10.99

VILLAGE CHICKEN

Homemade chicken cooked with Indian spices.

£10.99

CHICKEN LABABDAR

Delicately spiced and cooked with onions, cashew nuts and tomatoes

£10.99

JALFREZI (CHICKEN / LAMB)

Cooked in a sauce of onions, tomatoes, and bell peppers with jalfrezi masala, garnished with coriander.

£10.99 | £11.99

LAMB SALNA

Lamb curry is a spicy and flavourful, cooked with ground south Indian spices roasted coconut and chillies.

£11.99

KASHMIRI LAMB ROGAN JOSH

Lamb cooked in Kashmiri style rogan josh, with tomato and brown onions.

£11.99

KEEMA MUTTER

Minced lamb cooked with green peas, garlic, ginger tomatoes, spices and herbs, garnished with ginger.

£11.99

NALLI NIHARI (LAMB SHANK)

A Delicacy of lamb shanks slow stewed in satin smooth cashew nut gravy.

£17.99

SAAG (GOSHT / CHICKEN)

Meat cooked with fresh spinach and home-made garam masala.

£11.99 | £10.99

BIRYANI

VEGETABLE BIRYANI

Saffron flavoured basmati rice cooked with fresh seasonal vegetables and biryani masala.

£10.99

LUCKNOWI CHICKEN BIRYANI

A delicious saffron flavoured basmati rice with pleasant aroma and biryani masala, cooked with chicken, less spicy.

£11.99

HYDERABADI LAMB BIRYANI

Saffron flavoured basmati rice cooked with lamb and biryani masala.

£12.99

KOTHU PARATHA

VEGETABLE KOTHU PARATHA £9.99

CHICKEN KOTHU PARATHA £10.99

LAMB KOTHU PARATHA £11.99

VEGETARIAN (MAINS)

PANEER BUTTER MASALA £8.99
Cubes of cottage cheese simmered in a creamy tomato sauce and cashew nut gravy.

SAAG PANEER £8.99
Sauteed spinach tempered with chopped garlic, fresh coriander, and cottage cheese cubes.

AMBUR BRINJAL £8.99
Whole sautéed aubergine delicately cooked with caramelized onions, tomatoes, fennel, sesame seeds, and a blend of aromatic spices.

KARAHI VEGETABLE £8.99
Seasonal mix vegetables cooked with bell peppers, and our own special spices.

CHANA MASALA £7.99
Chickpeas cooked in tomatoes, garlic, ginger and herbs in rich Indian sauce.

SIDES

DAL TARKA £5.99
Yellow lentils slowly cooked and tempered with aromatic spices.

BOMBAY ALOO £5.99
Potatoes cooked with onion masala gravy flavoured with panch puran, garnished with coriander.

SAMBAR £5.99
A classic South Indian lentil and vegetable stew made with tamarind and unique spices.

SALAD

Onion Salad £2.99

Mix Salad £3.99

Mix Raita £2.99

Plain Yoghurt £1.99

RICE

Plain Rice £3.49

Pulao Rice £3.99

Egg Fried Rice £4.49

Plain Chips £2.99

Chilli Chips £3.99

BREADS

Tandoori Roti £2.25

Plain Naan £2.25

Butter Naan £2.99

Peshwari Naan £3.49

Garlic & Coriander Naan £2.99

Cheese Naan £3.49

Malabar Paratha (2pcs) £2.99

String Hoppers (Idiyappam) £2.49

Appam £2.99

EXTRAS

Onion £0.50

Green Chilli £0.50

Extra Sambar £0.50

Extra Chutneys £0.50

Extra Dosa Masala £0.99

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IMPORTANT INFORMATION:

Please inform our staff of any allergies, intolerances, or dietary requirements before ordering. While we strive to accommodate all needs, our kitchen handles common allergens (e.g., gluten, dairy, nuts, soy), and cross-contamination may occur. Vegan and gluten-free options are available—ask our team for details.