



Lunch Menu - 2 course £15

NON VEGETARIAN

Starters

Dahi Batata Puri Crispy savory preparation stuffed with potato mixture yoghurt and chutneys.

Pudina Fish Char grilled fish tikkas in a paste of mint and green chillies

Chicken Dill Tikka Creamy chicken morsels flavoured with garlic and dill leaves.

Chicken Achaari Char grilled chicken morsel flavored with pickling spices

Lamb Seekh Juicy lamb mince kabab topped with red onions and coriander cooked in tandoor

Main course

Chicken Tikka Masala Grilled morsels of chicken cooked in rich & creamy tomato gravy flavored with fenugreek

Dal Makhni Buttery black lentils simmered for 14 hours, finished with tomatoes, ginger & cream

Vegetable Nilgiri Kurma Seasonal Vegetables cooked alongwith coriander,mint in coconut based gravy.

Pulao Rice & Naan

Raita, Salad, Chutneys, Papad

VEGETARIAN

Starter

Dahi Batata Puri Crispy savory preparation stuffed with potato mixture yoghurt and chutneys.

Paneer Tikka Chakundari Charcoal grilled Cottage cheese in a spicy yoghurt mixture with beetroots

Veg Samosa Deep fried savory patties stuffed with spiced potato and peas mixture

Karare Khumb Deep fried whole mushrooms filled with spiced cheese

Methi Makkai Kabab Fresh fenugreek and sweet corn kabab cooked on iron plate

Main course

Dal Makhni Buttery black lentils simmered for 14 hours, finished with tomatoes, ginger & cream

Masala Paneer Curry Cottage cheese cooked with in a coriander flavoured onion & tomato gravy.

Vegetable Nilgiri Kurma Seasonal Vegetables cooked alongwith coriander,mint in coconut based gravy.

Pulao Rice & Naan

Raita, Salad, Chutneys, Papad

London Restaurant Week

Dinner Menu

3 course £25 (Available 5.30 pm-10.30 pm)

NON VEGETARIAN

Starter

Dahi Batata Puri Crispy savory preparation stuffed with potato mixture yoghurt and chutneys.

Pudina Fish Char grilled fish tikkas in a paste of mint and green chillies

Amritsari Fish Crispy batter fried fish flavored with carom seeds

Lamb keema Samosa Deep fried savoury patties stuffed with spicy lamb mixture.

Chicken Dill Tikka Creamy chicken morsels flavoured with garlic and dill leaves.

Chicken Achaari Char grilled chicken morsel flavored with pickling spices

Lamb Seekh Juicy lamb mince kabab topped with red onions and coriander cooked in tandoor

Main course

Chicken Tikka Masala Grilled morsels of chicken cooked in rich & creamy tomato gravy flavored with fenugreek

Dal Makhni Buttery black lentils simmered for 14 hours, finished with tomatoes, ginger & cream

Vegetable Nilgiri Kurma Seasonal Vegetables cooked alongwith coriander, mint in coconut based gravy.

Pulao Rice & Naan

Raita, Salad, Chutneys, Papad

DESSERTS

(Choose any one)

Pistachio Kulfi

Mango Kulfi

Mango Sorbet

Honey and Ginger Ice Cream

Rasmalai

Gulab Jamun

Seasonal Fruit Plate

Carrot Halwa

London Restaurant Week

Dinner Menu

3 course £25 (Available 5.30 pm-10.30 pm)

VEGETARIAN

Starter

Dahi Batata Puri Crispy savory preparation stuffed with potato mixture yoghurt and chutneys.

Paneer Tikka Chakundari Charcoal grilled Cottage cheese in a spicy yoghurt mixture with beetroots

Veg Samosa Deep fried savory patties stuffed with spiced potato and peas mixture

Karare Khumb Deep fried whole mushrooms filled with spiced cheese

Methi Makkai Kabab Fresh fenugreek and sweet corn kabab cooked on iron plate

Podi Idli Steamed rice cakes tossed in a spicy south indian mix of lentils and chillies.

Bhojpuri Aloo Crispy, tangy and spicy baby whole potato

Main course

Dal Makhni Buttery black lentils simmered for 14 hours, finished with tomatoes, ginger & cream

Masala Paneer Curry Cottage cheese cooked with in a coriander flavoured onion & tomato gravy.

Vegetable Nilgiri Kurma Seasonal Vegetables cooked alongwith coriander,mint in coconut based gravy.

Pulao Rice & Naan

Raita, Salad, Chutneys, Papad

DESSERTS

(Choose any one)

Pistachio Kulfi

Mango Kulfi

Mango Sorbet

Honey and Ginger Ice Cream

Rasmalai

Gulab Jamun

Seasonal Fruit Plate

Carrot Halwa

Menu subject to change