

BIRYANI



Lakhnawi Lamb Biryani

Lamb cooked with aromatic spices, saffron, rose water and fragrant rice 16

Awadhi Chicken Biryani

Chicken cooked in a pot with spices, saffron and basmati rice 15

Prawn Biryani

King prawns finished in tandoor and dum cooked 23

Vegetable Biryani

Vegetables marinated and cooked with rice, yoghurt and rose water (V) 14

Soya Chaap Biryani

Soya chunks marinated and cooked with rice and rose water (VG) 14

Today's Special Biryani

Selected meat of the day cooked with basmati rice

Please ask server for details

CURRIES



Bhuna Gosht

Slow-cooked lamb with onions and spices in a rich tomato gravy 15

Murgh Makhni

Chicken cooked in tomato and fenugreek sauce with butter 14

Veg Kofta Curry

Vegetables dumplings cooked in onion and tomato sauce with cashew nuts 12

Palak Paneer

Cottage cheese cooked in spinach purée tempered with fenugreek (V) 12

House Dal

Lentils cooked in tomato sauce and fenugreek leaves, finished with cream and butter (V) 11

BIRYANI KEBAB CHAI

Available from 12pm-5pm

Lamb Lamb Biryani, Seekh Kebab and Karak Chai 17

Chicken Chicken Biryani, Bhatti Ka Murgh and Karak Chai 16

Vegetarian Vegetable Biryani, Dahi Ke Kebab and Karak Chai (V) 15



KEBABS

LAMB



Burrah

Succulent lamb chops marinated in yoghurt, kashmiri chilli and mild spices 16

Galouti

Mouth-melting lamb patties with rich flavours of blended spices 14

Seekh Kebab

Minced lamb with aromatic spices cooked in a tandoor 14

Boti Kebab

Diced lamb marinated in clove and star anise, smoked over charcoal 15

SEAFOOD



Sarsoon Mahi Tikka

Marinated salmon with grain mustard and yoghurt 16

Tandoori Prawn

King prawns flavoured with lime and yellow chilli 19

CHICKEN



Malai Tikka

Lightly spiced chicken breast marinated with cream and peppercorn 14

Bhatti Ka Murgh

Chicken thigh infused in all spices and yoghurt 14

Tandoori Chicken

Chicken marinated in yoghurt and generous spices. Finished in a tandoor 15

Chicken Seekh Kebab

Chicken mince with coriander, chillies & spices. Finished in a tandoor 14

VEGETARIAN



Dahi ke Kebab

Marinated dumpling of yoghurt with pepper, coriander and chilli 12

Malai Broccoli

Lightly spiced broccoli florets marinated with cheese and peppercorn 12

Achari Paneer Tikka

Cottage cheese flavoured with fennel & onion seeds (V) 12

Nadru Galouti

Very delicate smokey and spicy patties made with lotus stem (VG) 12

VEGETARIAN KEBAB PLATTER

Combination of Dahi Ke Kebab, Achari Paneer and Malai Broccoli (V) 18



NON-VEG KEBAB PLATTER

Combination of Burrah, Seekh Kebab, Malai Tikka and Bhatti Ka Murgh 24



CHAI

Karak Chai

Tea made with aromatic spices like cardamom, ginger and cinnamon 3

Kashmiri Pink Chai

Immensely aromatic pink tea made with milk, rose petals and pistachio nuts 4

CHAATS

Papri Chaat

Flat savoury pastry disks topped with potatoes, onions, tomatoes and chutneys 7

Samosa Chaat

Stuffed savoury pastry with sweet yoghurt, tamarind sauce and mint chutney 7

Sev Puri

Semolina spears filled with sweet yoghurt, chutneys and sev 7

KATHI ROLLS

Lamb

Lamb kebab stuffed in paratha with salad and chutney 11

Chicken

Chicken kebab stuffed in paratha with salad and chutney 10

Paneer

Paneer kebab stuffed in paratha with salad and chutney (V) 10

Soya Chaap

Soya kebab stuffed in paratha with salad and chutney (VG) 10

SMALL PLATES

Keema Pav

Lamb mince cooked in onion tomato served with buttered pav buns 9

Chicken Tandoori Lollypop

Chargrilled marinated chicken wings tossed in chili garlic yoghurt 8

Sprout Salad

Lentil sprouts tossed with cucumber, tomatoes, lettuce and mint dressing (V) 7 (add Chicken Tikka for 3)

SIDES

Steamed rice

Boiled basmati rice 4

Onion Salad

Sliced onion with lemon wedge and green chili 4

Popadoms

Thin crisp disks of lentils fried in oil 3

Extras

Raita/Chutney/Hot Sauce/Pickle 2

SNACKS

Vegetable Samosa

Potato and pea stuffed in savoury pastry and fried (2 pieces) 5

Bun Makhan

Toasted brioche bread with home made spiced seasoning (2 pieces) 4

Chapati

Sweet and Savoury whole wheat roti rolls (2 pieces) 4

BREAD

Tawa Laccha Paratha

Flat bread made with ghee and saffron 4

Roomali Roti

Thin flat bread made with flour and milk 4

Phulka Roti

Thin whole wheat bread (2 pieces) 4

BEVERAGES

Mango Lassi

Creamy mango drink with pistachio 4.5

Masala Chaas

Cumin flavoured buttermilk 4.5

Soda Shikanji

Spiced lemonade topped up with soda 4.5

Aam Panna

Roasted raw mango drink with mint 4.5

Still Water

Spring Water (1L) 3

Sparkling Water

Carbonated Spring Water (1L) 4

Aerated Beverages

Coke/ Diet Coke/ 7Up 3.5

Tea

English Breakfast/Earl Grey/Green/Fresh Mint 3.5

A discretionary 12.5% service charge will be added to the bill. We make every effort to avoid cross-contamination, but sadly can't guarantee all dishes and drinks allergen-free. Allergen information can be found on our website or please ask your server.