# **BIRYANI**



# Lakhnawi Lamb Biryani

Lamb cooked with aromatic spices, saffron, rose water and fragrant rice 18

## Awadhi Chicken Biryani

Chicken cooked in a pot with spices, saffron and basmati rice 17

# Prawn Biryani

King prawns finished in tandoor and dum cooked 26

# Vegetable Biryani

Vegetables marinated and cooked with rice, yoghurt and rose water (V) 16

### Soya Chaap Biryani

Soya chunks marinated and cooked with rice and rose water (VG) 16

Today's Special Biryani Selected meat of the

day cooked with

basmati rice

Please ask server

for details

# **BIRYANI KEBAB CHAI**

Available from 12pm-5pm

Lamb Lamb Biryani, Seekh Kebab and Karak Chai 19 Chicken Chicken Biryani, Bhatti Ka Murgh and Karak Chai 18 Vegetarian Vegetable Biryani, Dahi Ke Kebab and Karak Chai (V) 17

**KEBABS** 

# **LAMB**



# Burrah

Succulent lamb chops marinated in yoghurt, kashmiri chilli and mild spices 18

# Galouti

Mouth-melting lamb patties with rich flavours of blended spices 16

### Seekh Kebab

Minced lamb with aromatic spices cooked in a tandoor 16

# **Boti Kebab**

Diced lamb marinated in clove and star anise, smoked over charcoal 17

# **SEAFOOD**



# Sarsoon Mahi Tikka

Marinated salmon with grain mustard and yoghurt 18

# **Tandoori Prawn**

King prawns flavoured with lime and yellow chilli 21

# **VEGETARIAN KEBAB PLATTER**

Combination of Dahi Ke Kebab, Achari Paneer and Malai Broccoli (V) 21

# **CHICKEN**

**CURRIES** 

**Bhuna Gosht** 

Slow-cooked lamb with onions and

spices in a rich tomato gravy 17

Murgh Makhni

Chicken cooked in tomato and fenugreek

sauce with butter 16

Veg Kofta Curry Vegetables dumplings cooked in onion and tomato

sauce with cashew nuts 14

Palak Paneer

Cottage cheese cooked in spinach purée

**House Dal** 

Lentils cooked in tomato sauce and fenugreek leaves,

finished with cream and butter (V) 12

tempered with fenugreek (V) 14



# Malai Tikka

Lightly spiced chicken breast marinated with cream and peppercorn 16

# Bhatti Ka Murgh

Chicken thigh infused in all spices and yoghurt 16

# Tandoori Chicken

Chicken marinated in yoghurt and generous spices. Finished in a tandoor 16

# Chicken Seekh Kebab

Chicken mince with coriander, chillies & spices. Finished in a tandoor 16

# **VEGETARIAN**



# Dahi ke Kebab

Marinated dumpling of yoghurt with pepper, coriander and chilli 14

# Malai Broccoli

Lightly spiced broccoli florets marinated with cheese and peppercorn 14

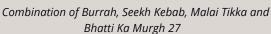
# Achari Paneer Tikka

Cottage cheese flavoured with fennel & onion seeds (V) 14

# Nadru Galouti

Very delicate smokey and spicy patties made with lotus stem (VG) 14

# **NON-VEG KEBAB PLATTER**





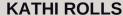




Tea made with aromatic spices like cardamom, ginger and cinnamon 3

# Kashmiri Pink Chai

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





### Lamb

Lamb kebab stuffed in paratha with salad and chutney 12

### Chicken

Chicken kebab stuffed in paratha with salad and chutney 11

# 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

# **CHAATS**



# **Papri** Chaat

Flat savoury pastry disks topped with potatoes, onions, tomatoes and chutneys 8

### Samosa Chaat

Stuff ed savoury pastry with sweet yoghurt, tamarind sauce and mint chutney 8

# Sev Puri

Semolina spears filled with sweet yoghurt, chutneys and sev 8

# **SMALL PLATES**



#### Keema Pav

Lamb mince cooked in onion tomato served with buttered pav buns 10

# Chicken Tandoori Lollypop

Chargrilled marinated chicken wings tossed in chili garlic yoghurt 9

# **Sprout Salad**

Lentil sprouts tossed with cucumber, tomatoes, lettuce and mint dressing (V) 8 (add Chicken Tikka for 3)



# **SIDES**



# Steamed rice

Boiled basmati rice 4.5

## **Onion Salad**

Sliced onion with lemon wedge and green chili 4.5

# **Popadoms**

Thin crisp disks of lentils fried in oil 3.5

## **Extras**

Raita/Chutney/Hot Sauce/Pickle 2.5

# **SNACKS**



# Vegetable Samosa

Potato and pea stuffed in savoury pastry and fried (2 pieces) 5.5

# Bun Makhan

Toasted brioche bread with home made spiced seasoning (2 pieces) 4.5

# Chapati

Sweet and Savoury whole wheat roti rolls (2 pieces) 4.5

# **BREAD**



# Tawa Laccha Paratha

Flat bread made with ghee and saffron 4.5

# Roomali Roti

Thin flat bread made with flour and milk 4.5

# Phulka Roti

Thin whole wheat bread (2 pieces) 4.5

# **BEVERAGES**

# Mango Lassi

Creamy mango drink with pistachio 5

# **Masala Chaas**

Cumin flavoured buttermilk 5

# Soda Shikanji

Spiced lemonade topped up with soda 5

### **Aam Panna**

Roasted raw mango drink with mint 5

# Still Water

Spring Water (1L) 4

# Sparkling Water

Carbonated Spring Water (1L) 4

# **Aerated Beverages**

Coke/ Diet Coke/ 7Up 4

### Tea

English Breakfast/Earl Grey/Green/Fresh Mint 4