

## 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

### Weekend Special Biryani

A regional special Biryani served only over the weekends  
Please ask server for details

## 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 tempered with fenugreek (V) 14

### House Dal

Lentils cooked in tomato sauce and fenugreek leaves, finished with cream and butter (V) 12

## 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

## 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



## KEBABS

## CHICKEN



### 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

Combination of Burrah, Seekh Kebab, Malai Tikka and Bhatti Ka Murgh 27



## 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 8

### Samosa Chaat

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

### Sev Puri

Semolina spears filled with sweet yoghurt, chutneys and sev 8

## KATHI ROLLS

### Lamb

Lamb kebab stuffed in paratha with salad and chutney 12

### Chicken

Chicken kebab stuffed in paratha with salad and chutney 12

### Paneer

Paneer kebab stuffed in paratha with salad and chutney (V) 12

### Soya Chaap

Soya kebab stuffed in paratha with salad and chutney (VG) 12

## 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

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.