

# Early diners 50%off

TUESDAY TILL SUNDAY 4PM TILL 6PM\*

## Starters

### MURGH MALAI TIKKA £6.50

Chicken marinated in Philadelphia cream cheese, hung Greek yogurt flavoured with cardamom and tender coriander stems. (GF)

### MURG HARIYALI TIKKA £6.50

Boneless chicken breast marinated overnight with fresh mint, coriander, ginger, garlic, lemon juice past with a touch of home ground garam masala. (GF)

### ANJEER SEEKH KEBAB £6.95

Minced lamb kebab with the singing flavours of Figs, onion and coriander, creating an extraordinary play of tastes (GF/DF)

### SUBZ PANEER TIKKA (V) £6.95

Cubes of Indian cottage cheese marinade in a zingy masala past, skewered with peppers, green apple chargrilled finished with chaat masala. (GF)

### METHI MACHCHI TIKKA £7.95

Fillet of Salmon tikka, fenugreek leaves, caraway seeds, yoghurt and spices, grilled in clay oven, served on a bed of prtit-pois mash. (GF)

### AJWAIN FISH PAKODA £6.50

Gram flour batter fried fish with ginger, caraway seeds, lemon juice. Drizzled with chaat masala. (GF/DF)

### KHAJOOR BHARI ALOO TIKKI (V) £6.50

Fried potato patties stuffed with a heady combination of spiced dates, ginger and cashew nuts, topped with mint and tamarind chutney (can be DF/ Vegan)

### DELHI WALI CHAAT (V) £6.50

Crispy pastry spiced vegetable mix, red onions, drizzled with chutneys, sweet yogurt, tamarind chutney, sev flakes

## Chicken Mains

### MURGH TIKKA MAKHANI £11.50

Chargrilled chicken breast in creamy tomato gravy with ginger, 'garam masala' and a touch of honey, finished brown garlic. (GF)

### MURG TIKKA LABABDAR £11.50

A traditional Punjabi dish lip smacking dish is a delicious blend of aromatic spices, tender boneless chicken tikka, rich tomato-onion and mixed peppers, hint of coriander. (GF)

### METHI MURG £11.50

Home style chicken curry cooked with fresh fenugreek, ground ginger and a generous helping of coriander. (GF/ can be DF)

### CHICKEN CHETTINAD £11.50

Chicken breast cooked in onion-tomato flavoured with curry leaves, ginger-garlic, black peppers, and special Chettinad spice. (GF/DF)

### MURGH SHAHI KORMA £11.50

Boneless chicken breast robed in a mild cashew nut and onion gravy, fragrant with saffron and cardamom finished with cream. (GF)

### KERELA CHICKEN BIRYANI £14.95

The pluperfect rice delicacy – chicken slow 'dum-cooked' with aromatic spices, curry leaf, saffron and finest basmati rice, best served with raita.

## Lamb Mains

### SAAG GOSHT £12.50

Chunks of lamb simmered with browned onion and tossed with spinach and garlic.  
(GF/ can be DF)

### KASHMIRI LAMB ROGAN JOSH £12.50

An all time favourite – aromatic curry of diced leg of lamb with home ground spices, ginger powder and fennel, cooked in Kashmiri style. (GF/ DF)

### KADHAI GOSHT £12.50

Tender lamb cubes stir fried in kadhai gravy with garlic, peppers, freshly ground coriander seeds and pounded red chillies.(GF/DF)

### HYDERABADI DUM BIRYANI £15.95

The pluperfect rice delicacy – diced boneless leg of lamb slow 'dum-cooked' with aromatic spices, saffron and finest basmati rice, best served with raita.

## Vegetarian Mains

### PANEER KHURCHAN (V) £9.95

Julienne of Indian cheese, bell peppers, mustard seeds topped with rich tomato gravy, finished with a touch of cream. (GF)

### SUBZ BIRYANI (V) £12.95

The finest basmati rice slow 'dum-cooked' aromatic spices, saffron, garden green vegetables, best served with raita.

### KHUMB HARA MATTAR (V) £8.50

Button mushrooms stir-fried with garden green peas in a spicy kadhai masala.  
GF/DF(can be Vegan)

### MAKAI PALAK SABZI (V) £8.50

Spinach and Sweet corn cooked to perfection with hint of garam masala, ginger-garlic, tomato and hint of cream.  
GF ( can be Vegan)

## Side dishes

### GHOBI MATAR MASALA (V) S £6.50 L £8.50

Cauliflower and prtit-pois, cumin, ginger juliennes, lime juice and coriander, cooked dry in north Indian style.GF/DF/Vegan

### CHANA RASILA (V) S £6.50 L £8.50

Chickpea cooked with onion tomato home ground garam masala, finished with ginger and chopped coriander. GF/DF/Vegan

### JEERA ALOO (V) S £5.95 L £7.50

Potatoes tempered with cumin, asafoetida and ginger sprinkled with raw mango powder. GF/DF/Vegan

### DAL MAKHANI (v) S £5.95 L £7.50

A rich north Indian favourite lentil dish. Red kidney beans, black lentil, garam masala, tomatoes slow cooked for 24 hours, finished with double cream. GF

### BEETROOT RAITA £3.95

Yoghurt with cooked Beetroot and seasoning.

### SADA DAHI £2.25

Plain yoghurt

## Rice and breads

### STEAMED RICE £2.50 GF/DF/Vegan

### PILAU RICE £3.50 GF/DF/Vegan

### MUSHROOM PULAO £3.75 GF/DF/Vegan

### LEMON RICE £3.75 GF/DF/Vegan

### BREAD BASKET £7.95

A selection of naan, roti and paratha

### PLAIN NAAN £2.50

### TANDOORI ROTI £2.25 GF/DF/Vegan

### GARLIC CORIANDER NAAN £2.95

### CHEESY GARLIC NAAN £3.50

### BLACK OLIVE NAAN £2.95

### PESHAWARI NAAN £3.95

### LACHCHA PARATHA/PUDINA PARATHA £3.50 GF/DF/Vegan

### LAMB KEEMA NAN £3.95