



À L A C A R T E M E N U

D E S I T A P A S	B I R Y A N I S	
	B R E A D S	
Flavour-Packed Small Plates—Perfect For Sharing Or Snacking.		
PAPADUMS BASKET3.50 (VG) Mix Papadums Trail (Sago, Rice, Lentil) Served With Mango Lime Chutney ONION BHAJI4.91 (VG) Spiced Onion,Potato, Gramflour Fritters Soft And Crispy Outside DAHI PURI (YOGHURT BOMBS)6.20 (G,D) Crisp Hollow Spheres Filled With Spiced Potato, Yoghurt And Chutneys. GOLGAPA (TANGY,SPICY,WATER SHOTS)5.55 (G,VG) Crispy Hollow Puris Filled With Potato, Peas, And (Tangy Spiced Water Shots) LENTIL RICE ARANCINI6.50 (G) Crispy Panko-Fried Lentil Rice Spheres, Paired With Mango Pickle, Papad Tuile, And Silky Dal Sauce. ALOO CHAAT TERRINE6.50 (D,V) Crispy Spiced Potato Terrine Layered With Chutneys, Finished With Tamarind, Mint, And Yoghurt Pearls	VEGETABLE BIRYANI11.95 (D) A Vibrant Mix Of Fresh Vegetables And Fragrant Basmati Rice, Layered With Aromatic Spices And Herbs, And Cooked To Perfection CHICKEN BIRYANI BONELESS14.99 (D) Tender, Marinated Boneless Chicken And Fragrant Basmati Rice Cooked With Spices For An Easy-To-Eat, Flavorful Biryani. LAMB BONELESS BIRYANI15.50 (D) Fragrant Basmati Rice Layered With Tender, Juicy Pieces Of Marinated Boneless Lamb And Aromatic Spices	BUTTER NAAN3.99 (D) (G) Soft Tandoor-Baked Flatbread Brushed With Butter. GARLIC NAAN3.99 (G) Buttery Naan With Roasted Garlic And Fresh Herbs. CHILLI CHEESE NAAN4.50£ (D)(G) Chilli Flakes, With Cheese On Naan TANDOORI ROTI3.95 (G) Wholewheat Flatbread Cooked In A Clay Oven. BREADBASKET9.30 (D)(G) A Trio Of Butter Naan, Garlic Naan & Tandoori Roti.
M A I N S		
	DAL TADKA9.9 (VG) Slow-Cooked Yellow Lentils Tempered With Cumin, Garlic, And Ghee DAL MAKHANI8.25 (V,D) Slow-Cooked Black Lentils And Kidney Beans In A Creamy, Buttery Spiced Sauce. CHANA MASALA8.50 (VG) Chickpeas Slow-Cooked In A Spiced Onion–Tomato Gravy With Ginger, Garlic, And Freshly Ground Masalas EMERALD PANEER (SAAG PANEER)12.99 (V,D) Paneer Cubes In A Spiced Mustard Greens And Spinach Sauce, Finished With Cream. KESAR BUTTER PANEER12.95 (V,D,N) Soft Paneer Cubes Marinated In Saffron And Cashew Gravy, Delicately Spiced. CHICKEN TIKKA MASALA14.5(D,N) Chargrilled Chicken In A Creamy, Spiced Tomato Sauce. KODI CURRY13.25 Chef's Special Tender Chicken Simmered In A Fiery Andhra Spice Blend With Curry Leaves, Garlic, And Ginger BUTTER CHICKEN14.95 (D,N) A Classic Of Old Delhi – Chicken Tikka In Rich Tomato Sauce KALA GOSHT14.5 (D) Slow-Braised In A Rich Caramelised Coconut-Spice Gravy. MAYURI SPECIAL FISH MASALA14.95 Delicate Fish Fillets In A Spiced Tomato-Onion Gravy. TANDOORI COCONUT KING PRAWNS15.50 Prawns Marinated In Coconut Cream And Tandoor Spice Mix,	
D E S S E R T S		
	QUBANI KA MEETHA5.99 (V,D,N) A Rich Hyderabad Classic — Slow-Cooked Apricots In Their Syrup, Served Warm With Vanilla Ice Cream ROSE MILK FALOODA6.50 (D,N) Rose Milk, Vermicelli, Almond Gum, Chia Seeds, Rose Petals, Almond Flakes , Vanilla Icecream & Butterscotch Ice Cream	
S A L A D S		
	BEETROOT & GOAT CHEESE SALAD7.50 (V,D) Pickled Candy Beets, Creamy Goat Cheese, Honey–Paprika Balsamic, Pea Shoots And Beet Root Gel. KACHUMBER GARDEN SALAD6.55 (V,N) Cucumber, Cherry Tomatoes, Onions, Heritage Carrots, Roasted Walnuts With Honey	
K I D S M E N U		
	BUTTER CHICKEN & SAFFRON RICE WITH A CHOICE OF DRINK6.50 (D) PANEER MAKHANI & SAFFRON RICE WITH CHOICE OF DRINK6.50 (D) VEGGIE POWER BITES & FRIES KETCHUP & DRINK6.00 (VG)	

T A N D O O R I F I R E

TANDOORI PRAWNS10.99 (D) Prawns Marinated In Tandoori Spices And Yogurt, Grilled To Smoky Perfection. MALAI GOBI BROCCOLI8.90 (D) Cauliflower And Broccoli Florets In A Creamy Malai Marinade, Chargrilled. ACHARI PANEER TIKKA9.99 (D) Paneer Cubes In Tangy Pickling Spices, Skewered And Grilled. TANDOORI CHICKEN TIKKA10.85 (D) Succulent Chicken Pieces Marinated In Fresh Ginger, Garlic, Yogurt, And Aromatic Spices, Then Flame-Grilled In A Traditional Tandoor For A Smoky, Charred Perfection. HARIYALI CHICKEN TIKKA10.45 (D) Uicy Chicken Pieces Marinated In A Vibrant Blend Of Fresh Mint, Coriander, Cumin, And Creamy Yogurt, Then Grilled To Perfection In A Traditional Tandoor For A Fragrant, Herb-Infused Flavour. MALAI CHICKEN TIKKA10.99 (D) Tender Chicken In Cream And Yoghurt Marinade, Grilled To Succulent Perfection. LAMB SEEKH KEBAB12.80 Minced Lamb With Aromatic Spices Grilled To Perfection SIZZLING PLATTER AND VEG PLATTER16.99 A Feast Veg Patter (Hara Bara Kebab/Malai Gobi/Achari Paneer, Florets Of Heaven NON-VEG PLATTER20.99 Lamb Seek Kebab, Lamb Chops , Tandoori Chicken Tikka, Malai Chicken Tikka, Hariyali Chicken Tikka, Chicken Wings
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S I D E S

SAFFRON PULAO4.95 (D) Fragrant Long-Grain Basmati Rice Infused With Saffron And Spices. MUSHROOM & PEAS TAWA PULAO5.90 Saffron Rice Tossed With Peas, Mushrooms, And Chilli-Garlic Masala. JEERA RICE4.96 (D,V) Fluffy Basmati Rice Tempered With Roasted Cumin And Ghee. MASALA CHATPATA FRIES4.00 CHEESY FRIES4.30 (V,D) PLAIN FRIES3.50 (VG) ONION & RAITA3.15 (V,D) Onion, Yogurt, Jeera, Salt micro herbs BEETROOT RAITA3.15 (V,D) Served With Kachumber Salad, Yoghurt And Sev.

PLEASE NOTE:

- (VG) Vegan (V) Vegetarian (D) Contains Dairy (G) Contains Gluten (N) Contains Nuts (A) Contains Alcohol
- Our Prices Include VAT. For Parties Of 8 Or More, A Discretionary 10% Service Charge Is Kindly Added.
- If You Have Any Allergies Or Dietary Requirements Please Inform Your Server When Ordering.

Whilst We Have Strict Controls In Place, Unfortunately It Is Not Possible To Guarantee Our Dishes Will Be 100% Allergen Or Contamination Free.