



À LA CARTE MENU

DESI TAPAS	BIRYANIS	BREADS
Flavour-Packed Small Plates—Perfect For Sharing Or Snacking.		
<div><div>PAPADUMS BASKET3.25 (V,D)</div><div>Mix Papadums Trail (Sago, Rice, Lentil) Served With Mango Lime Chutney</div></div> <div><div>ONION BHAJI4.40 (VG)</div><div>Spiced Onion,Potato, Gramflour Fritters Soft And Crispy Outside</div></div> <div><div>DAHI PURI (YOGHURT BOMBS)5.49 (V,D,G)</div><div>Crisp Hollow Spheres Filled With Spiced Potato, Yoghurt And Chutneys.</div></div> <div><div>GOLGAPA (TANGY, SPICY, WATER SHOTS)4.99 (V,G)</div><div>Crispy Hollow Puris Filled With Potato, Peas, And (Tangy Spiced Water Shots)</div></div> <div><div>LENTIL RICE ARANCINI5.98 (V,G)</div><div>Crispy Panko-Fried Lentil Rice Spheres, Paired With Mango Pickle, Papad Tuile, And Silky Dal Sauce.</div></div> <div><div>ALOO CHAAT TERRINE5.98 (V,D)</div><div>Crispy Spiced Potato Terrine Layered With Chutneys, Finished With Tamarind, Mint, And Yoghurt Pearls</div></div>	<div><div>VEGETABLE BIRYANI10.95 (V,D)</div><div>A Vibrant Mix Of Fresh Vegetables And Fragrant Basmati Rice, Layered With Aromatic Spices And Herbs, And Cooked To Perfection</div></div> <div><div>CHICKEN BIRYANI BONELESS12.99 (D,N)</div><div>Tender, Marinated Boneless Chicken And Fragrant Basmati Rice Cooked With Spices For An Easy-To-Eat, Flavorful Biryani.</div></div> <div><div>LAMB BONELESS BIRYANI12.99 (D)</div><div>Fragrant Basmati Rice Layered With Tender, Juicy Pieces Of Marinated Boneless Lamb And Aromatic Spices</div></div> <div><div>HYDERBADI CHICKEN DUM BIRYANI WITH BONE11.45 (D)</div><div>Succulent, Bone- In Chicken Marinated In Spices And Yogurt, Slow-Cooked With Basmati Rice For A Rich, Deep Flavor.</div></div> <div><div>HYDERABAD LAMB DUM BIRYANI WITH BONE11.99 (D)</div><div>Succulent, Bone- In Lamb Marinated In Spices And Yogurt, Slow-Cooked With Basmati Rice For A Rich, Deep Flavor</div></div>	<div><div>BUTTER NAAN3.99 (D,G)</div><div>Soft Tandoor-Baked Flatbread Brushed With Butter.</div></div> <div><div>GARLIC NAAN3.99 (D,G)</div><div>Buttery Naan With Roasted Garlic And Fresh Herbs.</div></div> <div><div>CHILLI CHEESE NAAN4.50 (D,G)</div><div>Chilli Flakes, With Cheese On Naan</div></div> <div><div>TANDOORI ROTI3.95 (D,G)</div><div>Wholewheat Flatbread Cooked In A Clay Oven.</div></div> <div><div>BREADBASKET9.30 (D,G)</div><div>A Trio Of Butter Naan, Garlic Naan & Tandoori Roti.</div></div>
		TANDOORI FIRE
		<div><div>TANDOORI PRAWNS10.99 (CR,D)</div><div>Prawns Marinated In Tandoori Spices And Yogurt, Grilled To Smoky Perfection.</div></div> <div><div>MALAI GOBI BROCCOLI8.90 (V,D)</div><div>Cauliflower And Broccoli Florets In A Creamy Malai Marinade, Chargrilled.</div></div> <div><div>ACHARI PANEER TIKKA9.99 (V,D)</div><div>Paneer Cubes In Tangy Pickling Spices, Skewered And Grilled.</div></div> <div><div>TANDOORI CHICKEN TIKKA10.85 (D)</div><div>Succulent Chicken Pieces Marinated In Fresh Ginger, Garlic, Yogurt, And Aromatic Spices, Then Flame-Grilled In A Traditional Tandoor For A Smoky, Charred Perfection.</div></div> <div><div>HARIYALI CHICKEN TIKKA10.45 (D)</div><div>Juicy 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.</div></div> <div><div>LAMB SEEKH KEBAB12.80</div><div>Minced Lamb With Aromatic Spices Grilled To Perfection</div></div> <div><div>SIZZLING PLATTER AND VEG PLATTER16.99 (V,D)</div><div>A Feast Veg Patter (Hara Bara Kebab/Malai Gobi/Achari Paneer, Florets Of Heaven</div></div> <div><div>NON-VEG PLATTER19.45 (D)</div><div>Lamb Seek Kebab, Lamb Chops , Tandoori Chicken Tikka, Malai Chicken Tikka, Hariyali Chicken Tikka, Chicken Wings</div></div> <div><div>LAMB CHOPS (3)12.45 (D)</div><div>Tender Lamb Chops Marinated In Yogurt, Fresh Herbs, And Traditional Tandoori Spices, Then Grilled To Perfection For A Smoky, Flavourful Finish.</div></div> <div><div>MASALA TANDOORI WINGS (4)8.99 (D)</div><div>Chicken Wings Marinated In A Rich Masala Blend And Tandoori Spices, Then Chargrilled For A Smoky, Flavour-Packed Finish.</div></div>
		SIDES
		<div><div>SAFFRON PULAO4.55 (V,D)</div><div>Fragrant Long-Grain Basmati Rice Infused With Saffron And Spices.</div></div> <div><div>MUSHROOM & PEAS TAWA PULAO5.99 (V)</div><div>Saffron Rice Tossed With Peas, Mushrooms, And Chilli-Garlic Masala.</div></div> <div><div>JEERA RICE4.99 (V,D)</div><div>Fluffy Basmati Rice Tempered With Roasted Cumin And Ghee.</div></div> <div><div>MASALA CHATPATA FRIES4.00</div><div></div></div> <div><div>CHEESY FRIES4.30 (V,D)</div><div></div></div> <div><div>PLAIN FRIES3.50 (VG)</div><div></div></div> <div><div>ONION & RAITA3.15 (V,D)</div><div>Onion, Yogurt, Jeera, Salt micro herbs</div></div> <div><div>BEETROOT RAITA3.15 (V,D)</div><div>Served With Kachumber Salad, Yoghurt And Sev.</div></div>
STARTERS	MAINS	
A Fusion Of Flavors From Bustling Indian Streets. Made To Share Or Indulge Solo.		
<div><div>HARA BARA KEBABS7.99 (V,D,G)</div><div>Served With Beetroot-Coconut Yoghurt And Chutney</div></div> <div><div>FLORETS OF HEAVEN8.45 (V,G,S)</div><div>Crispy Cauliflower In A Vibrant Indo-Chinese Chilli Glaze.</div></div> <div><div>DRUMS OF HEAVEN9.45 (G,S)</div><div>Crispy Chicken Lollipops Tossed In Indo-Chinese Chilli sauce.</div></div> <div><div>CHILLI PANEER9.45 (V,D,G,S)</div><div>Soft Paneer (Cottage Cheese) Tossed In A Fiery Spice Mix With Green Chillies, Garlic, Onions And Curry Leaves</div></div> <div><div>KING PRAWN GHEE ROAST11.45 (CR,D)</div><div>Succulent Prawns Slow-Roasted In Ghee With Coastal Spices, Kashmiri Chillies, Curry Leaves, And A Hint Of Tamarind.</div></div> <div><div>CHETTINAD SCALLOPS12.99 (D,M0,N)</div><div>Succulent Scallops Tossed In A Robust Chettinad Masala With Roasted Spices And Curry Leaves.</div></div> <div><div>MACHI AMRITSARI10.99 (F,M)</div><div>Crispy Cod Fillets Marinated In Ginger, Garlic, Mustard Oil, And Spices, Served With Chaat Masala, Lemon, And Mint-Coriander Chutney.</div></div> <div><div>CHILLI CHICKEN9.45 (G,S)</div><div>Tender Chicken Tossed In A Fiery Andhra Spice Mix With Green Chilies, Garlic, Onions, And Curry Leaves.</div></div> <div><div>LAMB PEPPER FRY10.99</div><div>Tender Lamb Pieces Slow-Roasted With Fresh Onions And Tomatoes, Infused With A Bold Blend Of Black And White Pepper For A Rich, Aromatic Finish.</div></div> <div><div>CHICKEN GHEE ROAST8.99 (D)</div><div>Fresh Chicken Cooked With Ginger, Garlic, Pepper, Lemon, Turmeric, Chilli Powder- Comes With Bone</div></div> <div><div>LAMB KEEMA BALLS9.45</div><div>Slow Cooked Baby Lamb Mince With Fresh Ginger Garlic And Spices</div></div>	<div><div>DAL TADKA9.45 (V,D,M)</div><div>Slow-Cooked Yellow Lentils Tempered With Cumin, Garlic, And Ghee</div></div> <div><div>DAL MAKHANI9.99 (V,D)</div><div>Slow-Cooked Black Lentils And Kidney Beans In A Creamy, Buttery Spiced Sauce.</div></div> <div><div>CHANA MASALA9.44 (V,D)</div><div>Chickpeas Slow-Cooked In A Spiced Onion–Tomato Gravy With Ginger, Garlic, And Freshly Ground Masalas</div></div> <div><div>EMERALD PANEER (SAAG PANEER)10.99 (V,D)</div><div>Paneer Cubes In A Spiced Mustard Greens And Spinach Sauce, Finished With Cream.</div></div> <div><div>KESAR BUTTER PANEER12.95 (V,D,N)</div><div>Soft Paneer Cubes Marinated In Saffron And Cashew Gravy, Delicately Spiced.</div></div> <div><div>CHICKEN TIKKA MASALA14.50 (D,N)</div><div>Chargrilled Chicken In A Creamy, Spiced Tomato Sauce.</div></div> <div><div>KODI CURRY13.45 (D)</div><div>Chef's Special Tender Chicken Simmered In A Fiery Andhra Spice Blend With Curry Leaves, Garlic, And Ginger</div></div> <div><div>BUTTER CHICKEN14.50 (D,N)</div><div>A Classic Of Old Delhi – Chicken Tikka In Rich Tomato Sauce</div></div> <div><div>KALA GOSHT14.95 (D,N)</div><div>Slow-Braised In A Rich Caramelised Coconut-Spice Gravy.</div></div> <div><div>MAYURI SPECIAL FISH MASALA15.50 (F,N)</div><div>Delicate Fish Fillets In A Spiced Tomato-Onion Gravy.</div></div> <div><div>TANDOORI COCONUT KING PRAWNS15.50 (CR,N)</div><div>Prawns Marinated In Coconut Cream And Tandoor Spice Mix,</div></div> <div><div>CHEF SPECIAL LAMB KEEMA CURRY15.50 (D,N)</div><div>Fresh Baby Lamb Cooked With Fresh Tomato, Onion, Cashew Paste And With Spices.</div></div>	
SALADS	DESSERTS	
<div><div>BEETROOT & GOAT CHEESE SALAD7.50 (V,D)</div><div>Pickled Candy Beets, Creamy Goat Cheese, Honey–Paprika Balsamic, Pea Shoots And Beet Root Gel.</div></div> <div><div>KACHUMBER GARDEN SALAD6.55 (V,D,N)</div><div>Cucumber, Cherry Tomatoes, Onions, Heritage Carrots, Roasted Walnuts With Honey</div></div>	<div><div>QUBANI KA MEETHA5.99 (V,D,N)</div><div>A Rich Hyderabad Classic — Slow-Cooked Apricots In Their Syrup, Served Warm With Vanilla Ice Cream</div></div> <div><div>ROSE MILK FALOODA5.95 (V,D,N)</div><div>Rose Milk, Vermicelli, Almond Gum, Chia Seeds, Rose Petals, Almond Flakes , Vanilla Icecream & Butterscotch Ice Cream</div></div>	
KIDS MENU		
<div><div>BUTTER CHICKEN & SAFFRON RICE WITH A CHOICE OF DRINK5.99 (D,N)</div><div></div></div> <div><div>PANEER MAKHANI & SAFFRON RICE WITH CHOICE OF DRINK5.99 (D,N)</div><div></div></div> <div><div>VEGGIE POWER BITES & FRIES KETCHUP & DRINK5.45 (V,D,G)</div><div></div></div>		

PLEASE NOTE:

- (VG) Vegan (V) Vegetarian. Contains: (D) Dairy (G) Gluten (N) Nuts (A) Alcohol, (CR) Crustaceans, (F) Fish, (MO) Molluscs, (M) Mustard, (S) Soya, (P) Peanuts, (SD) Sulphur Dioxide (SE) Sesame Seeds, (E) Eggs
 - ALL PRICES ARE INCLUDED 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.