Street Food Corner

Chicken Lollipop (D)(M) £6.95
Tender chicken wings expertly shaped into lollipops, marinated in a blend of aromatic Indian spices.

Chicken 65 (M)(G) £6.95
A classic South Indian favourite made with bite-sized pieces of chicken marinated in a fiery blend of spices, curry leaves, ginger, and garlic, then deep-fried to crispy perfection.

Shami Kebab (E) £7.95
Made with finely ground lamb, mixed with soaked lentils, onions, garlic, ginger, and a blend of aromatic spices like cumin, coriander, and garam masala. The mixture is cooked, then ground into a smooth paste, shaped into small round patties, and shallow-fried until golden on the outside.

Chicken Tangra / Paneer Tangra (D) £7.95
Made with crispy fried pieces of chicken or paneer tossed in a flavourful sauce of garlic, soy sauce, chilli sauce, vinegar, and vegetables such as onions, peppers, and spring onions. It has a bold, savoury taste with a balance of spicy, tangy, and slightly sweet flavours. Originating from the Tangra area of Kolkata.

Papri Chaat (V)(G)(D) £5.95
Papri Chaat is a vibrant medley of crisp fried dough wafers (papri), boiled potatoes, chickpeas, and yogurt, all topped with a tangy blend of tamarind and mint chutneys. Sprinkled with chaat masala and garnished with fresh coriander and crunchy sev.

Mirch Bhaji (V)(V) £5.95
A spicy treat for chill lovers, Mirch Bhaji features large green chilies stuffed and dipped in a seasoned chickpea flour batter and deep-fried to golden perfection.

Aloo Tikki (G)(V)(V) £5.95
A beloved North Indian street food, Aloo Tikki is a crispy, golden potato patty made with mashed potatoes and a blend of aromatic spices. Pan-fried until perfectly crisp on the outside and soft inside.

Samosa Chaat (V)(D)(G) £5.95
A vibrant twist on the classic samosa, this street food favorite features a crushed, crispy samosa layered with spiced chickpeas, tangy tamarind and mint chutneys, creamy yogurt, and a sprinkle of chaat masala. Topped with crunchy sev, fresh coriander, and pomegranate seeds.

Bhutta (V)(V) £3.95
A classic Pakistani and Indian street snack, Bhutta is whole corn on the cob, roasted over open flames until charred and smoky, then rubbed with a mix of lemon juice, salt, and chilli powder. Juicy, spicy, and smoky with every bite.

Choley Bhature (V)(D)(G) £9.95
A classic Punjabi dish, Choley Bhature features a hearty serving of spiced chickpeas (choley), cooked with a blend of aromatic Punjabi spices creating a rich flavourful curry, paired with fluffy deep fried flat bread (bhatura).

Sabzi Mandi *(vegetable dishes)*

Tarka Daal (V)(V) ..... *Side* £7.95 | *Main* £11.95
A classic and comforting dish, Tarka Daal features split yellow and red lentils slow-cooked until tender, then tempered with a sizzling tarka—a fragrant infusion of ghee, cumin, garlic, and dried red chillies.

Pindi Choley (V)(V) ..... *Side* £7.95 | *Main* £11.95
A beloved dish from the heart of Punjab Pindi Choley is a robust and flavourful chickpea curry made with hearty white chickpeas cooked in a fragrant blend of spices.

Baingan Bharta (V)(V) ..... *Side* £7.95 | *Main* £11.95
Roasted eggplant (baingan) charred over charcoal, then mashed and cooked with onions, tomatoes, garlic, ginger, and a blend of aromatic spices.

Paneer Karahi (V)(D) ..... *Side* £7.95 | *Main* £11.95
Cottage Cheese cooked with fresh tomatoes, green chillies, ginger, garlic, mix peppers, onion and a blend of aromatic spices.

Punjabi Rajma (V)(V) ..... *Side* £7.95 | *Main* £11.95
Red kidney beans slow-cooked in a thick, spiced tomato gravy.

Palak (Spinach) (V)(D) ..... *Side* £7.95 | *Main* £11.95
A light yet flavourful dish, fresh spinach leaves cooked in a savoury gravy made with onions, tomato, garlic and a blend of warm spices & your choice of: potatoes, paneer or chickpeas.

Aloo Gobi (V)(V) ..... *Side* £7.95 | *Main* £11.95
A wholesome North Indian dish made with potatoes and cauliflower cooked together with aromatic spices, tomatoes, ginger, and garlic, and fresh coriander.

Bombay Aloo (V)(V) ..... *Side* £7.95 | *Main* £11.95
Classic dish from North India, slow-cooked in a fragrant, spiced gravy made with a blend of tomatoes, and aromatic spices.

Rice, Bread & Sides

Basmati Rice £3.45
Saffron Rice £3.95
Mushroom Rice £4.95
Plain Nan (D)(G) £3.45
Butter Nan (D)(G) £3.95
Garlic Nan (D)(G) £3.95
Chilli Cheese Nan (D)(G) £3.95
Peshwari Nan (D)(G)(N) £4.95
Keema Nan (D)(G) £5.95
Chapati (G) £2.45
Tandoori Roti (G) £2.95
Missi Roti (G) £3.95
Bhatura (D)(G) £3.95
Lacha Paratha (G) £3.95
Tandoori Paratha (G) £3.95
Aloo Paratha (G) £4.95
Keema Paratha (G) £5.95
Plain Yoghurt (D) £3.45
Cucumber Raita (D) £3.95
Aubergine Raita (D) £4.95
Fresh Salad £3.95
Poppadums (2pcs) £1.50
Spiced Onion £1.50
Mango Chutney £1.50
Mix Pickle £1.50
Chips £3.45
Spicy Chips £3.95
Cheesy Chips (D) £4.95
Spicy Cheesy Chips (D) £5.45

Desserts

Gulab Jamun (4pcs) (D)(G) £6.95
Rasmalai (D) £6.95
Mango Tiramisu (G)(D) £6.95
Chocolate Fudge Cake (E)(G)(D) £6.95

Set Meal for 1 - *£19.95*
2 poppadoms & spiced onions, 1 vegetable pakora or chicken pakora, any 1 chicken, lamb or Sabzi Mandi main, saffron rice or plain nan bread. Upgrade to garlic or peshwari nan for £1.50.

Set Meal for 2 - *£34.95*
2 poppadoms & spiced onions, 1 vegetable pakora, 1 chicken pakora, any 2 chicken, lamb or Sabzi Mandi mains, 1 saffron rice, 1 plain nan bread. Upgrade to garlic or peshwari nan for £1.50.

Set Meal for 3 - *£49.95*
Chat Pati Tokri, 1 vegetable pakora, 1 chicken pakora, 1 onion bhaji, any three chicken, lamb or Sabzi Mandi mains, 2 saffron rice, 1 plain nan bread. Upgrade to Garlic or Peshwari Nan for £1.50.

Set Meal for 4 - *£64.95*
Chat Pati Tokri, 2 poppadoms & spiced onions, 2 vegetable pakora, 2 chicken pakora, any 4 chicken, lamb or Sabzi Mandi mains, 2 saffron rice, 2 plain nan bread. Upgrade to Garlic or Peshwari Nan for £1.50.

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Starters

Chat Pati Tokri £4.95
Poppadoms with spiced onion, mixed pickle & sweet mango chutney.

Chef's Platter for 2 (F)(G) £14.95
Veg pakora, chicken pakora, onion bhaji, fish pakora, spicy chickpeas & veg samosa.

Tandoori Platter (F)(M)(D)(C) ..... *For 1* £14.95 | *For 2* £25.95
Mix tikka, salmon, jhinga, lamb chop & dhora seekh.

Vegetable Pakora 🌶 (V)(V) £5.95
Crispy, golden, & bursting with flavour, a popular Indian snack made by deep-frying mixed vegetables in a spiced chickpea flour (besan) batter.

Chicken Pakora 🌶 £6.95
Tender bites of chicken marinated in a blend of warming spices, dipped in a seasoned chickpea flour batter, & deep-fried to crispy perfection.

Onion Bhaji 🌶🌶 (V)(V) £5.95
Sliced onions mixed in a spiced chickpea flour batter, then deep-fried until golden & crisp.

Lahori Fish 🌶 (F) £7.95
From the heart of Lahore, this dish features succulent pieces of haddock marinated in a bold blend of spices, including ajwain, cumin, & garam masala.

House Special Starters

Mughlai Monkfish 🌶 (F)(M)(D) £8.95
Fresh monkfish marinated with Mughlai seafood spices then finished in tandoor.

Sunheri Jhinga 🌶 (C)(M)(D) £8.95
King Prawns marinated in a vibrant blend of yogurt, garlic, ginger, lemon juice, & aromatic tandoori spices. Grilled in a traditional clay oven until perfectly charred & smoky.

Punjabi Lamb Chops 🌶 (D)(M) £9.45
Succulent lamb chops marinated in a bold blend of yogurt, garlic, ginger, & traditional Punjabi spices.

Dhora Seekh 🌶 £7.95
Lamb & Chicken mince marinated with aromatic herbs & spices like cumin, coriander, garlic, & chilli, then hand-rolled onto skewers & grilled to smoky perfection.

Achari Paneer Shashlik 🌶 (D)(M)(V) £8.95
A flavourful fusion of spices, Achari Paneer Shashlik features juicy chunks of paneer (Indian cottage cheese) marinated in a tangy, spicy achari (pickle-style) masala. Skewered with bell peppers, onions, & tomatoes.

Murgh Tiranga 🌶 (M)(D) £7.95
A trio of Malai, Hariyali & traditional chicken tikka.

Khumb Khasta 🌶 (V)(D) £7.95
Crispy, golden, and packed with flavour, mushrooms stuffed with a spiced filling with cheese, coated in a crunchy batter, and deep-fried to perfection..

KIDS MEALS *£7.95 (each)*

- Chicken Nuggets & Chips
- Chicken Korma & Chips or Rice
- Chicken Tikka Masala & Chips or Rice
- Fish Finger & Chips
- Chicken Pakora & Chips
- Vegetable Pakora & Chips

ALLERGIES & INTOLERANCES
Please notify staff about allergies/intolerances before ordering.

(D) DAIRY (G) GLUTEN (M) MUSTARD (V) VEGETARIAN
(N) NUTS (F) FISH (S) SESAME (V) VEGAN
(C) CRUSTACEANS (E) EGG (P) PEANUTS

🌶 Medium
🌶🌶 Hot
🌶🌶🌶 Extra Hot

Mains

Tandoor Ke Angaray Se

All the mains are served with rice, curry sauce and salad.

Mughlai Monkfish 🌶 (M)(F)(D) £18.95
Fresh Monkfish marinated with Mughlai seafood spices then finished in tandoor.

Sunheri Jhinga 🌶 (M)(C)(D) £17.95
King Prawns marinated in a vibrant blend of yogurt, garlic, ginger, lemon juice, and aromatic tandoori spices. Grilled in a traditional clay oven.

Amritsari Salmon 🌶 (M)(F)(D) £17.95
Salmon marinated with cream, cheese, yoghurt, mustard oil and, crushed black peppers.

Manora Fish Tikka 🌶 (M)(F)(D) £19.95
Tender chunks of halibut marinated in a rich blend of yogurt, aromatic spices like turmeric, cumin, and coriander, then grilled to perfection.

Sumandri Platter 🌶 (M)(C)(F)(D) £19.95
A delightful feast for seafood lovers, this platter showcases a variety of fresh, succulent seafood including Monkfish, Salmon, Fish Tikka and King Prawns.

Kimari Sea Bass 🌶 (M)(F)(D) £15.95
Whole seabass marinated in a rich blend of fresh herbs, and aromatic spices, then grilled to perfection in a traditional tandoor.

Haryali Murgh 🌶 (M)(D) £14.95
Juicy chicken breast pieces marinated in a fragrant blend of fresh mint, coriander, yogurt, and aromatic spices.

Balochi Malai Boti 🌶 (M)(D) £14.95
Tender pieces of chicken marinated in a smooth, creamy blend of yogurt, fresh cream, cheese and a delicate mix of spices.

Traditional Murgh Tikka 🌶 (M)(D) £14.95
Succulent pieces of chicken marinated in a blend of yogurt, aromatic spices, and a hint of citrus.

Punjabi Lamb Chop 🌶 (M)(D) £17.95
Juicy lamb chops marinated in a rich blend of yogurt, garlic, ginger, and traditional Punjabi spices.

Bihari Lamb Tikka 🌶🌶 (M)(D) £17.95
Inspired by the bold flavours of Bihar, this dish features tender lamb pieces marinated in a deeply spiced mix of mustard oil, ginger, garlic, and traditional Bihari masalas.

Achari Paneer Shashlik 🌶🌶 (V)(M)(D) £15.95
A flavourful fusion of spices, Achari Paneer Shashlik features juicy chunks of paneer (Indian cottage cheese) marinated in a tangy, spicy achari (pickle-style) masala. Skewered with bell peppers, onions, and tomatoes.

Mughlai Platter 🌶 (F)(M)(C)(D) £29.95
A regal assortment of tandoori delicacies, bringing together the finest of Mughlai flavours in one grand feast. A selection of succulent Mix tikka, spicy seekh kebabs, juicy lamb chops, salmon, monkfish, fish tikka and chargrilled king prawns — all marinated in aromatic blends of yogurt, saffron, herbs, and traditional Mughlai spices.

Machli Bazar (seafood)

Monkfish Chatinad 🌶 (F)(M)(D) £18.95
A coastal twist on a South Indian classic, this dish features firm, meaty monkfish simmered in a rich Chettinad-style curry bursting with bold spices. Infused with black pepper, fennel, mustard seeds, curry leaves, and a roasted coconut base, the curry delivers deep, earthy heat balanced by tangy tamarind and aromatic garlic.

Jhinga Moilee 🌶 (C)(M)(D) £18.95
Jhinga Moilee features succulent king prawn gently simmered in a fragrant coconut milk curry infused with mustard seeds, curry leaves, green chillies, and a hint of turmeric. Light, creamy, and delicately spiced, this Kerala-style dish.

Goan Fish 🌶 (F)(M)(D) £18.95
From the shores of Goa, this curry features tender pieces of halibut simmered in a tangy, spicy coconut-based gravy. Flavoured with tamarind, red chillies, garlic, and aromatic spices, the curry strikes a perfect balance of heat and tang. Goan Fish Curry is a true taste of the Konkan coast.

Maach Makhan Malai 🌶 (F)(M)(D)(N) £18.95
Salmon marinated in a blend of yogurt and aromatic spices, and then simmered in a rich, creamy tomato and cashew nut sauce.

Lamb Dishes

All made with fresh, locally-sourced lamb.

Salli Boti 🌶 £13.95
A beloved Parsi dish consisting of tender lamb meat cooked in a tangy, and mildly spicy tomato-based gravy, topped with crispy potato straws("salli").

Kodambakkam 🌶 (D)(M) £13.95
Inspired by the vibrant Flavours of Chennai's Kodambakkam district, this South Indian-style lamb curry features tender lamb pieces simmered in a fiery, aromatic gravy with panch puran (5 Spices) finished with cream.

Kashmiri Rogan Josh 🌶 (D) £13.95
A signature dish from the valleys of Kashmir, Rogan Josh features tender lamb cooked in a deep red, aromatic curry made with Kashmiri chillies, and a blend of warming spices like fennel, ginger, and cardamom.

Rajasthani Laal Mass 🌶🌶🌶 (D) £13.95
A fiery and flavourful meat curry from the royal kitchens of Rajasthan, Laal Maas is made with tender lamb slow-cooked in a bold red chilli and gravy. Infused with smoky dried Mathania red chillies, garlic, and a rich blend of traditional Rajasthani spices

Shatkora 🌶 (M) £13.95
A fragrant and zesty dish from the Sylhet region, spicy gravy infused with the distinctive flavour of shatkora a wild citrus fruit native to the region.

Gosht Kali Mirch 🌶🌶 (D)(M) £16.95
Lamb Chops cooked with tomatoes and yoghurt based gravy and finished with wholesome amount of crushed black pepper.

Karahi Gosht 🌶 (D) ... £13.95
A classic, mouth-watering dish from the heart of Pakistan and Northern India, The Lamb meat is simmered with fresh tomatoes, green chillies, ginger, garlic, mix peppers and a blend of aromatic spices.

Railway Lamb 🌶 £13.95
Inspired by the historic "railway" kitchens of India, Railway Lamb is a rich, aromatic curry made with tender lamb slow-cooked in a flavourful gravy of onions, tomatoes, ginger, garlic, and a unique blend of spices. This dish is said to have been served on trains during the British Raj, offering a hearty, spicy meal for travellers.

Chicken Dishes

Tawa Keema 🌶 (D) £12.95
Spicy South Asian dish made by cooking minced chicken meat on a flat iron griddle (tawa) with onions, tomatoes, yoghurt, fresh herbs, and a blend of aromatic spices.

Mughlai Handi 🌶🌶 (D) .. £12.95
Original Mughlai dish made with fresh ginger, garlic, tomatoes, Mughlai spices and finished with yoghurt, chillies and coriander.

Chilli Garlic Chicken 🌶🌶 (M) £12.95
A spicy, flavour-packed curry that brings the heat, made with fresh garlic, red chillies, a punchy mix of Indian spices and pickled garlic.

Achari Murgh 🌶🌶 (M)(D) £12.95
Tender chicken cooked in a rich, tangy gravy with a unique blend of pickling spices such as mustard seeds, fenugreek, cumin, and nigella.

Chicken Lajawab 🌶 (D)(M) £12.95
Chicken Tikka finished in a stir fry with fresh mix peppers, onion and mushroom. Sweet n sour hot!

Tikka Masala 🌶 (N)(D)(M) £12.95
Succulent pieces of chicken marinated in a blend of yogurt and aromatic spices, and then simmered in a rich, creamy tomato sauce. Infused with spices like cumin, garam masala, and coriander, the gravy is smooth, mildly spiced, and full of depth.

Chicken Bhuna 🌶 £12.95
Chicken simmered in a thick, intensely flavoured gravy made from caramelized onions, tomatoes, garlic, ginger, and a robust blend of Indian spices.

Chicken Tikka Korma (D)(M) £12.95
A velvety, creamy curry, cooked with a fragrant blend of cream and coconut with aromatic spices.

Murgh Palak 🌶 (D) £12.95
A hearty and wholesome dish, combines tender pieces of chicken with a smooth, spiced spinach sauce and finished with fresh cream.

Hyderabadi Dum Biryani 🌶

An iconic dish from the royal kitchens of Hyderabad, this biryani is a fragrant medley of long-grain basmati rice and tender, marinated meat, slow-cooked together in a sealed pot (dum) to lock in all the flavours. Layered with fried onions, saffron, fresh herbs, and warming spices. Served with Raita or Curry Sauce.

Chicken (D) £14.95
Lamb (D) £15.95
King Prawns (D)(C)(M) .. £18.95
Prawns (C) £13.95
Paneer (V)(D) £13.95
Vegetable (V)(V) £12.95