

APPETISERS

MAKALI FRY (mo) £12.45
Crispy squid rings with chilli lime dressing, zesty salad

KARARA KEKDA (cr,e) £14.95
Golden- fried crispy soft shell crab delicately spiced with Kashmiri chilli, apple and corn salad, passion fruit chilli chutney

TANGRA CHILLI PRAWNS (cr,so,gl) £15.95
Kolkata inspired batter-fried king prawns, peppers, spring onions, chilli garlic sauce

KHASTA MURG (d,gl) £13.45
Atul's signature chicken tikka pie with mixed berry compote

GILAFI LAMB SEEKH KEBAB (d) £14.45
Fine spiced minced lamb coated with peppers, onions, feta cheese skewered in the tandoor

ANDHRA CHILLI DUCK (d,gl) £16.95
Crispy Gressingham Duck glazed with a fiery Andhra Chilli, roasted garlic and ginger, tempered with curry leaves and green chillies, fresh lime

MURG TIRANGA (d) £13.95
Lehsuni malai tikka, guntur chicken fry, bhatti ka murg

TANDOORI RATTAN (d,cr) £21.95
An assortment of signature kebabs: chargrilled king prawn, lamb chop and lehsuni malai tikka

SUBZ KA KHAZANA (d) £12.75
Rampuri paneer tikka, broccoli malai and tandoori portobello mushrooms, parmesan shavings

TOKRI CHAAT (d) ① £12.95
Regal street food, straw potato basket, spiced green chickpeas and potato, splash of chutneys, yoghurt foam, Mumbai sev, fresh pomegranate

MAIN COURSES

ESSENCE KEBAB PLATTER (d,cr,mu) £27.95
A selection of kebabs: lime scented king prawns, lamb chop, mustard salmon, bhatti ka tikka and lehsuni malai tikka served with a zesty salad

TANDOORI JHINGA (d,cr) £25.95
Tandoori grilled king prawns marinated with kafir lime, caraway seeds and lemongrass marinade

SAMUDRI KHAZANA (cr,mu) £26.95
Pan-seared king prawns, sea bass, hand-dived scallops and green mussels, grilled asparagus, idiayyapam, moillie sauce

MEEN KUDAMPULI £25.95
Pan-seared Kerala-style halibut simmered in a red chilli and spiced gravy, finished with curry leaves and tangy Malabar tamarind.

VENISON KATCHI MIRCH KA SALAN (d,n) £25.95
Delicately braised venison in a refined Hyderabadi salan of green chilli, roasted sesame, fresh green peppercorns, peanut and coconut, finished with aromatic yoghurt sauce, masala baby potatoes

STEAK MADRAS (d,mu) £29.95
Chargrilled Angus fillet steak, with beef Madras curry, gunpowder chips

TANDOORI MURG (d) £19.45
Chargrilled half spring chicken, mace and dried chillies marinade, roast baby potatoes, makhni sauce

AWADHI NALLI LAMB NIHARI (d,gl) £25.95
Slow-braised lamb shank in an aromatic Nihari gravy, infused with whole spices and ginger, finished with fresh coriander, green chilli and a delicate touch of lime

JUNGLEE MAAS (mu) £24.95
Tender diced kid goat, slow-cooked in a bold Rajasthani curry of Mathania chillies, garlic and aromatic whole spices, with a rich, fiery finish

DUM KA MURG (d) £19.95
Saffron-infused chicken supreme, slow-cooked on dum with caramelised onion and aromatic spices

MAIN COURSES

DILLI KA BUTTER CHICKEN (d) £19.95
Chargrilled boneless chicken tikka cooked in an aromatic tomato-onion sauce tinged with fenugreek – a reminiscent of old Delhi royalty

SHAHI JACKFRUIT KA KOFTA (d,n) £15.95
Delicate jackfruit kofta in a velvety, aromatic tomato and cashew sauce

BANARASI GOBI ① £16.95
Roasted cauliflower, delicately spiced with Banarasi aromatics and roasted whole spices

VEGETABLES

PANEER KALI MIRCH (d) £9.95
Cottage cheese batons cooked with black pepper, cream and aromatic spices

SAAG MAKAI (d) £8.95
Creamed spinach with baby corn, tempered with garlic

CHATPATI ALOO GOBI MUTTAR MASALA ① £8.95
Crisp cauliflower florets, potatoes and peas tossed in a vibrant, tangy masala with aromatic spices

BHARLI VANGI (n) ① £9.95
Baby aubergines stuffed with aromatic Maharashtrian spices, coconut and roasted peanuts

DAL MAKHNI (d) £8.95
Speciality of the house

DAL PANCHAMEL ① £8.95
A melange of five lentils cooked to perfection – A Rajasthani speciality

ALOO UDAIGIRI ① £8.45
Spiced baby potatoes tossed with aromatic spices, fresh herbs, garam masala

PUNJABI CHOLE ① £9.95
Spiced chickpeas and potatoes cooked in an aromatic onion-tomato masala tinged with caraway seeds

GREEN CHILLI PAKODA ① £8.45
Crisp Dutch green chillies dipped in a delicate spiced gram-flour batter and fried to golden perfection

Despite our best efforts and whilst we have strict controls in place, our food and drink is prepared in areas where cross contamination may occur, and therefore, we are unable to guarantee that our dishes are free from any allergens. Not all ingredients are listed in each dish, please inform your server of any allergies, or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill
Allergens: (CR)-Crustaceans, (MO)-Mollusc, (M)-Mussels (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan, (C)-Celery

RICE AND BREAD

SADE CHAWAL	£4.95
JEERA PULAO	£5.75
LEMON RICE (V)	£5.95
GOSHT KI BIRYANI (d,gl)	£24.75
Tender pieces of lamb, cooked with saffron basmati rice, served with salan and raita	
KOLKATA CHICKEN BIRYANI (d,e,gl)	£22.75
The famous Kolkata inspired chicken biryani cooked with masala potatoes, spiced boiled egg served with salan and raita	
VEGETABLE BIRYANI (d,gl)	£19.95
A melange of vegetables, cottage cheese cooked Awadhi style served with salan and raita	
TANDOORI ROTI (gl) (V)	£4.95
TANDOORI NAAN (d,e,gl)	£5.25
PESHAWARI NAAN (d,e,n,gl)	£5.95
LACHHA PARATHA (d,gl)	£5.95
KEEMA NAAN (d,gl,e)	£5.95
CHEESE NAAN (d,gl,e)	£5.95
GARLIC NAAN (d,gl,e)	£5.95
BREAD BASKET (d,gl,e,n)	£14.95
PINEAPPLE & CUCUMBER RAITA	£5.95
SADA DAHI (d,gl)	
PUNJABI SALAD	£5.45
PAPAD	£5.95
Assorted papad with three homemade chutneys	

TASTING MENU

Tokri Chaat (d)
Regal street food, straw potato basket, spiced green chickpeas and potato, splash of chutneys, yoghurt foam, Mumbai sev and fresh pomegranate
Karara Kekda (cr,e)
Golden-fried crispy soft shell crab delicately spiced with Kashmiri chilli, apple and corn salad, passion fruit chilli chutney
Chapel Down Brut Reserve, Kent, England
Meen Kudampuli
Pan-seared Kerala-style halibut simmered in a red chilli and spiced gravy, finished with aromatic curry leaves and tangy malabar tamarind
Riesling, Scheifer, Steillage, Mosel, Germany
Exotic Sorbet
Dum Ka Murg (d)
Saffron-infused chicken supreme, slow-cooked on dum with caramelised onion and aromatic spices
Pinot Noir, Wildsong Organic, New Zealand
or
Venison Katchi Mirch Ka Salan (d,n) (£10 Supplement)
Delicately braised venison in a refined Hyderabadi salan of green chilli, roasted sesame, fresh green peppercorns, peanut and coconut, finished with aromatic yoghurt sauce, masala baby potatoes
Primitivo di Manduria 'Talò', Italy
Textures of Lamb (d,mu,gl,e)
Fennel scented lamb chop, jungle gosht, garlic naan
Rioja Reserva, Monte Real, Spain
Dessert Platter Chef's Choice (d)
Royal Tokaji, Late Harvest, Hungary
Tasting Menu £76.95 + Wine Pairing £49.50

Tasting menu applies for the entire table and cannot be used in conjunction with the à la carte menu. Pescatarian, vegan and vegetarian menus available.

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