



## Thele Mein Se

seen on the roadside, these colourful food carts serve traditional dishes on the go.

<b>Poppadoms V</b>	<b>2.5</b>
<b>Nachodoms V</b>	<b>5</b>
<b>Dahi Puri V</b> Semolina shells filled with potatoes, chickpeas, yogurt and chutneys	<b>6</b>
<b>Pani Puri V</b>	<b>6</b>
<b>Sev Puri V</b> Crispy wheat puri topped with potatoes and chutneys	<b>6</b>
<b>Bhel Puri V</b> Puffed rice tossed with potatoes and onion and finished with chutneys	<b>6</b>
<b>Samosa Chaat V</b> Punjabi samosas topped with yogurt and chutneys	<b>7</b>
<b>Palak Chaat V</b> Crispy spinach pakora topped with sauces and yoghurt	<b>8</b>
<b>Jalebi Chaat V</b> Unique combination of sweet jalebi with a mix of homemade chutneys	<b>8</b>
<b>Masala Chips V</b>	<b>5.5</b>
<b>Chips V</b>	<b>4.5</b>

## Khao Gully Se

Every district has a food market selling local dishes using recipes handed down through generations. This is our selection of some of our favorites.

<b>Vada Pav V</b> Deep-fried potato fritters with pav	<b>4.5</b>
<b>Pav Bhaji V</b> Mashed vegetables cooked with butter with pav	<b>7</b>
<b>Jalfrezi Naanza</b> Chicken <b>10</b> Paneer <b>V 10</b> A Pizza-style naan bread base, topped with our favourite jalfrezi, select either	
<b>Amritsari Fish</b> Deep fried basa fish	<b>10</b>

<b>Chole Bhature V</b> Chickpea Curry with bhature and pickle	<b>9</b>
<b>Bombay Birria Tacos</b> Tacos filled with pulled lamb, served with stew	<b>11</b>
<b>Tawa Pomfret</b> Shallow-fried fish cooked in a tomato and tamarind sauce	<b>11</b>
<b>Masala Dosa V</b> Rice pancake filled with mashed potato with lentil soup and coconut chutney	<b>8</b>
<b>Chilli Garlic Mogo V</b> Cassava chips tossed with garlic and achaari masala	<b>7</b>

## Sigdi Se

Cooked on an open grill and bursting with punchy flavours.

<b>Lasooni Murgh Tikka</b> Chicken thighs marinated with roasted garlic paste and yogurt	<b>9</b>
<b>Chops (4) N</b> 24-hour mustard and mint marinated chops, cooked on the char-grill	<b>15</b>
<b>Ananas Paneer Tikka V</b> Indian cottage cheese marinated with pickling pineapple	<b>10</b>
<b>Gilafi Seekh Kebab</b> Grilled minced lamb kebab spiced with cumin and herbs, coated with diced pepper and cooked on the char-grill	<b>8</b>

<b>Sholay Wings</b> Chilli-coated wings cooked on a grill	<b>8</b>
<b>Tandoori Chicken</b> Half chicken marinated with yoghurt and traditional spices and cooked in the tandoor oven	<b>9.5</b>
<b>Grilled Tofu V</b> Tofu marinated with dry spices and cooked in the grill	<b>8</b>
<b>Tandoori Momo V</b> Street food style vegetable dumplings, marinated in tandoor masala and cooked in the tandoor	<b>9</b>
<b>Mixed Grill N</b> Lasooni murgh tikka, Lamb chops, seekh kebab, tandoori chicken and sholay wings	<b>24</b>

## Hindi-Chini Bhai Bhai

Indo-chinese, the fusion of Indian and Chinese food and flavours, a long-established popular cuisine.

### Chicken Lollipop

Dry **9**      Saucy **10**  
Deep-fried, tender chicken wing lollipops. An Indo-chinese speciality

**Chilli Paneer V** **9**  
Cubes of fried crispy paneer tossed in a spicy Indo-chinese sauce

**Kolkata Chilli Chicken** **9**  
Deep-fried chicken cubes tossed with our soya based spicy sauce

**Chicken 65 Chow Mein** **13**  
A perfect Indo-chinese combination of chicken 65 and chow mein noodles

### Bao Buns (2)

Korean Chicken **10**      Pulled Lamb **12**  
Steamed Bao buns stuffed with pulled lamb with peppers or Korean fried chicken

### Dhamaka .....

Chicken **10**      Prawns **12**  
Crispy prawns or chicken in our signature spiced mayonnaise

**Vegetable Chow Mein V** **8.5**  
Oriental vegetables stir-fried with noodles and a lightly spiced sauce

**Schezwan Fried Rice** **8.5**  
Stir fried hot and spicy rice topped with egg

## Salad

Perfect on the side to compliment your meal.

<b>Kachumber Salad V</b>	<b>5</b>
<b>Laccha Onion Salad V</b>	<b>4</b>
<b>Fattoush Salad V</b>	<b>5</b>

Please note:  
Chaats will be served first, hot food will be served as it is ready

## Sarak Ki Shaan

Take a journey around the regions of india with our unique collection of curries.

### Butter Chicken N 14

Our authentic combination of grilled chicken, rich tomato, cream and butter sauce

### Chicken Changezi 14

Mughlai flavoured chicken curry originating from the Genghis Khan era

### Karahi Gosht 14

Spiced lamb, slow cooked to perfection on the bone in a thick sauce

### Lamb Rogan Josh 15

Kashmiri lamb delicacy slowly cooked with yoghurt and spices

### Daal Makhani V 9

Black lentils slowly cooked overnight in the tandoor oven

### Taadka Daal V 9

Most popular indian lentil curry tempered with garlic, cumin and red chillies

### Vegetable Handi V 10

Exotic mixed vegetables cooked on a slow flame with traditional spices

### Methi Matar Malai Paneer V 12

Rich smooth white gravy with fresh fenugreek, green peas and paneer

### Prawn Chettinad 14

South indian style coconut based prawn curry

### Bamboo Murgh Biryani 16

Chicken biryani traditionally cooked in bamboo

### Nihari Biryani 17

Slow-cooked nihari lamb shank biryani

### Kathal Biryani V 10

Hyderbadi style biryani with raw jackfruit, tofu and dum cooked saffron rice

### Pilau Rice V 4.5

## Roti Shoti

A Selection of Indian flat breads

### Tandoori Naan 2.8

### Tandoori Roti 2.5

### Garlic Naan 3.5

### Keema Naan 4.5

### Roomali Roti 4

### Peshwari Naan N 4

### Chapati 2

### Malabar Paratha 2

## Thaali

our sharing platters are a selection of our favourite dishes.

A balanced meal, as eaten in indian homes.

### Chandni Chowk to China 28

Spring roll, chilli paneer, kolkata chicken, veg chow mein, dhamaka prawns, chicken lollipop, lamb bao bun, fried rice, prawn cracker and gulab jamun

### Lucknowi Darbaari N 28

Mini Samosa, chops, sholay wings, lamb rogan josh, butter chicken, chicken biryani, garlic naan, naan, far far, onion salad and kheer

### Shakahari V N 25

Paneer tikka, tandoori momo, mini samosa, methi matar malai paneer, tadka daal, kathal biryani, onion salad, garlic naan, naan, far far and kheer

## Drinks

### Mocktails

Lychee Ginger Coolie	6
Virgin Mojito	6
Strawberry Mojito	6
Passion Fruit Fire Mojito	6
Peach & Mango Daiquiri	6
Strawberry Daiquiri	6
Bubblegum Daiquiri	6
Pina Colada	6
Watermelon cooler	6

### Mocktail Jug 14

unavailable with daiquiri

### Fresh Juices

Orange/Pear and Apple/Carrot/Lemon	5
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### Soft Drinks

coke/coke zero/fanta/sprite	2.9
still water/sparkling water	2

### Milkshakes

Ferrero Rocher <span>N</span>	6
Oreo	6
Kinder Beuno <span>N</span>	6
Snickers <span>N</span>	6
Strawberry	6

### Indian Drinks

Falooda <span>N</span>	6
Mango Lassi	5
Lassi Jug	12
Limbu Sherbet	4.5
Thums up	3.5
Limca	3.5

### Chai

Tandoori Chai	3.5
Masala chai	3
Karak chai	3
Kashmiri chai <span>N</span>	3
English Tea	3
Mint tea	3
Karak Coffee	3

## Desserts

Classic Indian desserts with a modern twist. Can be shared but you might not want to!

### Rasmalai Cake N 8

Inspired by a favourite west Bengal dessert; cake drenched with saffron and cardamom milk, topped with whipped cream and pistachio

### Tiramisu Milk Cake 8

Inspired by the favourite italian dessert, cake drenched with coffee and topped with mascarpone cheese and coco

### Kheer N 5

Traditional rice pudding, rich and creamy, flavored with cardamon

### Fried Kulfi Falooda N 9

A delicious variation of the street food dessert, kulfi wrapped in filo pastry and deep fried

### Fried Ice Cream N 8.5

Ice cream fried in filo pastry, with chocolate sauce and strawberries

### Brownie Sizzler 8.5

Warm chocolate brownie with a rich chocolate sauce and vanilla ice cream

### Cinnamon Doughnuts N 8.5

Hot doughnut dusted with cinnamon sugar with vanilla ice cream, chocolate sauce and strawberries

### Baklava Sandwich N 9

Baklava laced with pistachios and honey served with vanilla ice cream

### 1 Scoop of Ice Cream 2.5

Vanilla, bubble gum, coconut, chocolate, strawberry, pistachio