

## BEFORE THE MEAL

Curried Butternut Squash Soup (V, GF)..... 6	
Roasted butternut squash, curry spices, ginger, lemon, coconut milk.	
Spicy Corn Soup (V, GF)..... 6	
Roasted corn, red peppers, ginger, fresh cilantro.	
Vegetable Samosas (V)..... 8	
Crispy turnovers, spiced potatoes, green peas, dry mango.	
Lassuni Gobi (V, GF)..... 9	
Crispy cauliflower, tangy tomato garlic sauce.	
Ragda Patties (V, GF)..... 9	
Spiced potato patties, chickpeas, shallots, tamarind and date chutney.	
Dahi Papri Chaat ..... 8	
Tongue tingling combination of mint & tamarind chutney, yoghurt with crisp papri and chickpeas.	
Onion Bhajia (V, GF)..... 8	
Classic Indian starter: crispy chickpea battered pomegranate & onion fritters.	
Chicken Mur-muri Rolls..... 10	
Tangy chicken samosa rolls, mint cilantro chutney.	
Tandoori Chicken (GF)..... Half 17 Full 25	
Spring chicken, chillies, ginger, garlic, garam masala, lemon, BBQ'd in Tandoor.	
Chicken Tikka Achari Kebabs (GF).....18	
Chicken breast, mustard, fennel, ginger, garlic, yogurt, lemon.	
Salmon Tandoori (GF)..... 21	
Boneless salmon, lime leaves, ginger, garlic, lemon pickle, mustard.	

## FRESH BAKED INDIAN FLAT-BREADS

Naan.....3.5

Garlic Naan.....4.5

Onion Kulcha.....4.5

Chili Cilantro Naan.....4.5

Kashmiri Naan.....5  
Golden raisins, almonds, cashews, coconut.

Roti.....3.5

Tandoori Paratha.....4.5

## ENTREES

Chicken Tikka Masala (GF) ★..... 19	
Grilled chicken tikka, tomato, ginger, honey.	
Madras Chicken (GF) ★..... 19	
A 'deviled' chicken curry - Cooked in a black pepper sauce, from a region which 'exported' black pepper to the world	
Chicken Curry Baby Spinach (GF) ★..... 19	
Traditional Punjabi chicken curry, baby spinach, garam masala.	
Chicken Badami Korma (GF) ★..... 19	
Boneless chicken, almonds, cardamom, javitri powder, fennel, saffron.	
Chicken Biryani (GF) ★..... 20	
Basmati rice saffron flavored, sealed with chicken and cooked on slow fire to seal the flavors in. Served with raita.	
Goan Shrimp Curry (GF) ★..... 21	
Shrimp, coconut, coriander, roasted peppers, tamarind, Goan spice blend.	
Lamb Roganjosh (GF)..... 22	
Tender lamb, saffron, dry ginger, fennel, traditional Kashmiri spices.	
Lamb Vindaloo (Vindaloo) (GF)..... 22	
Lamb cubes, aged vinegar, onions, mustard and a blend of spices - a Goan speciality.	
Paneer Makhani (GF) ★..... 18	
Paneer (Indian cottage cheese), tomato, fresh ginger, honey, fenugreek.	
Malai Kofta (GF) ★..... 18	
A vegetarian delight of paneer balls - 'Koftas', simmered in a delicious rich gravy.	
Palak Paneer (GF)..... 18	
Paneer, slow cooked spinach, fresh dill, cumin.	
Tofu Green Peas Curry (V, GF) ★..... 18	
Tofu, green peas, toasted cashews, onion and tomatoes curry.	
Baingan Bharta (V, GF)..... 16	
Grilled eggplant, onions, garlic, tomatoes, herbs.	
Gobi Aloo Mutter (V, GF)..... 16	
Cauliflower, potatoes, green peas, cumin, ginger.	
Navrattan Korma (GF) ★..... 16	
Medley of vegetables, puffed lotus seeds, cashews, almonds, onion yogurt korma sauce.	
Bhindi Masala (V, GF)..... 16	
Okra delicately spiced and tossed with Onions, tomatoes and mango powder.	
Egg Curry (GF) ★..... 17	
Eggs in an exquisitely aromatic & flavorful sauce. Naturally meat-free, it's one of India's most popular curries!	
Egg Biryani (GF) ★..... 18	
Eggs Dum Biryani, a splendid rice indulgence with fresh mint, caramelized onions and spiced eggs. Served with raita.	
Channa Masala (V, GF)..... 15	
Chickpeas, ginger, ajwain, cumin, pomegranate, green mango powder.	
Dal Makhani (V, GF)..... 15	
Slow cooked black lentils, ginger, tomatoes.	
Yellow Dal Tarka (V, GF)..... 15	
Yellow lentils, cumin, onions, tomatoes, heing.	
Vegetable Biryani (V, GF)..... 18	
A vegetarian delight - seasonal vegetables simmered in gravy & basmati rice, layer upon layer, make for a royal treat. Served with raita.	

## ACCOMPANIMENTS

EXTRA Basmati Rice..... 4	
Cumin flavored Basmati Pulao.	
Plain Yogurt / Raita..... 4	
Raita with Cucumber	
Mango Chutney..... 2	
Lachha Pyaaz..... 2	
Red Onion & Chillies	

## SODAS AND BEVERAGES

Sodas..... 2.25	
Coke / Diet / Sprite / Gingerale	
Mango Lassi..... 4.50	
A refreshing mango yogurt drink.	

## DESSERTS

Gulab Jamun..... 7	
Rasmalai..... 7	
Saffron Kheer..... 6	
Indian Rice Pudding. Served Chilled, flavored with saffron & cardamom	

Our kitchen prepares menu items that include dairy, gluten, nuts, shellfish and soy. We cannot guarantee menu items to be completely allergen free. Please consider this when ordering from our menu. Please advise us of your food allergies (★ - This dish contains nuts / V - Vegan / GF - Gluten-Free)