

STARTER

Chicken Tikka / Tandhi Mumtaj

Succulent chicken pieces, delicately cooked in a traditional tandoor, infused with exotic Indian spices and a creamy yogurt marinade.

Seekh Kabab

Richly flavored minced lamb, masterfully blended with a unique mix of spices, expertly charred in a charcoal tandoor to perfection.

Vegetable Manchurian

Crisp, golden orbs of mixed vegetables, bathed in an authentic Manchurian sauce, topped with fresh spring onions for a delightful crunch.

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Butter Chicken

Classic Punjabi tandoori chicken, bathed in a luxuriously creamy tomato sauce, enriched with butter and aromatic spices that tantalize the palate.

Lamb Handi Lazeez

Exquisite lamb morsels, slow-cooked with a symphony of spices, tomatoes, onions, and a hint of chili, crafting a dish that's both bold and comforting.

Lassuni Daal Tarka

Silky yellow lentils simmered to perfection with tomatoes and onions, then tempered with cumin, coriander, and a whisper of garlic to create a heartwarming delight.

ACCOMPANIMENTS

Assortment of breads

A handpicked selection of fresh, warm breads including Tandoori roti, Butter naan, Garlic naan, and flaky Laccha paratha, perfect for savoring with the main dishes.

Zeera Pulao Rice

Fragrant Basmati rice speckled with cumin seeds, offering a subtle aroma and fluffy texture that complements every bite.

Cucumber Raita

Cool, creamy yogurt raita, dotted with crisp cucumber and a hint of spice, offering a refreshing counterpoint to the rich flavors.

Kuchumber Salad

A vibrant mix of freshly chopped vegetables dressed lightly, serving as a crisp and refreshing palate cleanser.

DESSERTS

Gajjar ka halwa

A luxurious, slow-cooked confection of fresh carrots, rich milk, and aromatic cardamom, adorned with khoya and a drizzle of ghee, offering a perfect sweet finale.

£19.95