

APPETIZERS

Banjara Chicken Tikka

Succulent North Indian chicken, marinated in a fusion of ginger, garlic, yogurt, and vibrant spices, offering a traditional taste with a bold twist.

Gilafi Seekh Kebab

Juicy lamb mince, harmoniously blended with Indian spices, fresh peppers, and chillies, encased in a flavorful gilafi for a burst of intense flavors.

Vermicelli Potato Balls

Golden potato orbs, mashed and mixed with a rich tapestry of Indian spices, then encrusted with crunchy vermicelli for a delightful textural contrast.

Punjabi Samosa

A crispy pastry shell envelops a spicy mix of Bombay potatoes and peas, deep-fried to golden perfection, embodying the spirit of Punjabi cuisine.

MAIN COURSE

Chicken Handi

A traditional preparation where chicken is bathed in a medley of Indian spices, capturing the essence of rustic Indian cooking.

Lamb Shank Rogan Josh

Tender lamb shank, slow-cooked with onions and tomatoes, enriched with a special blend of spices and topped with fresh coriander.

Paneer Mutter Masala

Soft cubes of cottage cheese paired with green peas in a lush, creamy tomato sauce, creating a comforting and hearty vegetarian delight.

Tarka Dal

Yellow lentils simmered to perfection with tomatoes and onions, then tempered with cumin and coriander for a dish that's subtly spiced and soothing.

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.

Bundi Raita

Whipped yogurt with tiny pearls of fried chickpea flour, seasoned lightly to balance the rich flavors of the main dishes.

Mixed Salad

A fresh and crisp assortment of seasonal vegetables, lightly dressed, providing a refreshing counterpoint to the hearty mains.

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.

Mango Kulfi

Homemade mango kulfi, crafted from the chef's special recipe, offers a creamy, refreshing end to the meal.

£24.95