

STARTERS

Please choose one from

Aloo Tikka Chaat (D, G, V)

A famous street food dish. Delicately spiced potato patties that are deep-fried and then topped with sweet yogurt, tamarind & coriander chutneys, onions, and spices. his scrumptious recipe is a combination of savoury, sweet, sour, and creamy.

Murgh Tikka (M, D)

Chicken thigh pieces marinated in yoghurt and traditional tandoori spices and chargrilled.

Chilli Garlic Prawns (C, D)

King Prawns tossed in chilli and garlic with red chillies and finished with lemon.

Robata Lamb Chops (D, M)

Lamb chops, marinated in ginger, garlic and mild spices.

MAINS

Please choose one from

Delhi Style Butter Chicken (D, N, M)

The veritable house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek and finished with cream.

Punjabi Lamb Curry

An all-time favourite of boneless stir-fried lamb in a rich masala.

Malabar Prawn (C)

A delightfully gentle aromatic curry from the Kerala region. The combination of earthy spices, sweetness from the coconut milk & heat from the chillies makes this a perfect curry.

Paneer Tikka Masala (D, N, V, M)

Chargrilled paneer tikka cooked in our Delhi butter sauce.

Dal Makhani (D, V)

Popular dish from Delhi, overnight simmered black lentils cooked in a creamy tomato based sauce.

All the above accompanied with pilau rice & garlic naan

DESSERTS

Please choose one from

Gulab Jamun

Cinnamon Sponge Pudding

Cheesecake of the Day

Sticky Toffee Pudding

£30.00 PER PERSON | MINIMUM 2 GUESTS

All our food contain traces of nuts. If you have an allergy, kindly inform us before you place your order.
Some of our dishes can be prepared without allergens.

G gluten | **E** eggs | **F** fish | **D** dairy | **N** nuts | **M** mustard | **S** soya | **C** crustaceans | **V** vegetarian | **VE** vegan



TERRACE

LOUNGE

SET MENU