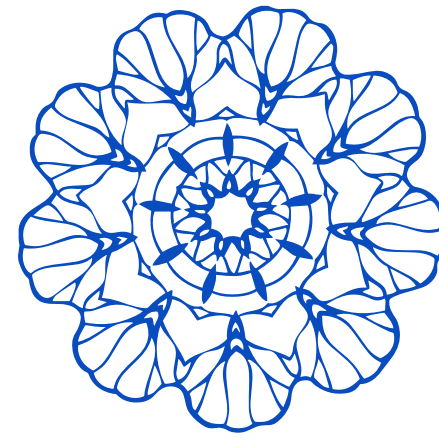


PLANT & FLAVOURS OF INDIA



TASTE & STYLE OF LONDON

## A LA CARTE MENU

### SNACKS

CHILLI TOSSED FRIED CASHEW NUTS (V)	5.50
KURMURE OKRA FRIES, CHAAT MASALA & LEMON (V)	5.50

### SMALL PLATES

ACHARI TENDER BROCCOLI, CHERRY TOMATO & SOUR CREAM (V)	6.95
SEVIYA CHICKEN WINGS, TANGY SPRING ONION DIP & CHARRED CIPOLINI ONION	7.00
BABY BITTER GOURD TAK A TAK, DELICA PUMPKIN KADI & TOASTED PUMPKIN SEED (V)	7.50
PANEER CHEESE & SPINACH BON-BON & HERITAGE TOMATO CHUTNEY (V)	8.50
JERUSALEM ARTICHOKE PAPDI CHAAT, TAMARIND & YOGHURT (V)	6.50
VENISON GILAFI SHEEK, CORIANDER CHILLI SAUCE & SPICED TAMARIND & FIG	9.50
12HRS SLOW BRAISED ANGUS SHORT RIB, RAAN SAUCE & TURMERIC HISPI CABBAGE	13.50
MARINATED TANDOOR SALMON, YELLOW MUSTARD & ACHARI RED CABBAGE SAUCE	12.50
ONE SUFFOLK LAMB CHOP TANDOORI, GARAM MASALA & YOGHURT MINT SAUCE	11.00
TWO SUFFOLK LAMB CHOPS TANDOORI, GARAM MASALA & YOGHURT MINT SAUCE	19.50

### MAINS

CORN-FED BERGAMOT LEMON CHICKEN TIKKA & MAKHANI SAUCE	15.50
SLOW COOKED DUCK LEG ON BONE, SALLY POTATO & COCONUT SAUCE	21.00
SLOW BRAISED SUFFOLK LAMB SHOULDER ROGAN JOSH	19.95
MONKFISH & KING PRAWN WITH BENGALI MALAICURRY SAUCE	24.95
PANEER KOFTA, JERUSALEM ARTICHOKE & BABY SPINACH (V)	13.95
SAUTÉED ZUCCHINI & CARROT, TOASTED COCONUT, CURRY LEAVES & GINGER CHILLI (V)	9.95
TANDOORI CHICKEN TIKKA BIRYANI, FIRST GRADE BASMATI RICE	17.95
SLOW COOKED VENISON BIRYANI, FIRST GRADE BASMATI RICE	19.95

### SIDES

SLOW COOKED BLACK LENTIL & KIDNEY BEAN MAKHANI & KASHMIRI RED CHILLI (V)	7.50
KAFFIR LIME LEAF FLAVOURED FIRST GRADE BASMATI RICE & PISTACHIO (V)	5.00
SAUTÉED CURLY KALE WITH SHREDDED HISPI CABBAGE, TURMERIC & GINGER (V)	6.00
SPICED CREAMED SPINACH COOKED WITH DILL & CHERRY TOMATO (V)	6.50
POPPY SEED & RED LEICESTER CHEESE NAAN (V)	5.50
FRESH CHILLI & GARLIC NAAN (V)	4.50
CREAMY YOGHURT WITH CUCUMBER & POMEGRANATE (V)	4.00

### DESSERTS

SHAHI BRIOCHE TUKDA, TANDOOR PINEAPPLE, PISTACHIO CRUMB & SAFFRON CREAM (V)	7.50
WARM CANDY BEETROOT HALWA, AMARKHAND & SEASONAL BERRIES (V)	8.00

(V) - VEGETARIAN

Tamarindus **indica** • Mangifera **indica** • Rhabdiolepis **indica** • Coccinia **indica** • Opuntia ficus **indica** • Morus **indica** • Canna **indica** • Oryza sativa **indica** • Garcinia **indica** • Artemisia **indica** • Coccinia **indica** • Opuntia ficus **indica** • Tamarindus **indica** • Mangifera **indica** • Rhabdiolepis **indica** • Oryza sativa **indica** • Artemisia **indica** • Morus **indica** • Garcinia **indica** • Canna **indica**

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