

SMALL PLATES

Papad & Chutney [V] – 3.5

Crispy, light poppadoms with homemade chutney and pickles

Dahi Puri [V] – 8

Crunchy puris filled with a burst of yogurt, spices, chickpeas and sweet tamarind

Chilli Cheese Toast [V] – 6.5

Bombay's version of cheese on toast with cheddar and green chilli

Corn Ribs [VE] [GF] [DF] – 7

Whole corn on the cob, spiced, grilled and cut into ribs

Chicken 65 [DF] – 9

Deep fried chicken breast tossed with curry leaves and Kashmiri chilli

Amritsari Fish [GF] [DFO] – 9.5

Lightly dusted cod fillets with Punjabi spices

Pau Bhaji [V] – 8

Velvety mashed veggies on toasted buns for a classic street treat

Keema Pau [DFO] – 9

Spiced minced meat served with soft, buttery buns

Vegetable Samosa [V] – 8

Punjabi style samosas served with chutneys

Okra Fries [VE] [GF] [DF] – 7

Crispy golden lady finger strips dusted with spice, a twist on fries

Crispy Pakora [VE] [GF] [DFO] – 6.5

Potato fritters fried to perfection, with a kick of spice and a side of chutney

Samosa Chaat [V] – 8.5

Vegetable samosa smothered in chutneys and spices

Chilli Paneer [V] – 9

Paneer cubes tossed with peppers, onions, and fiery chilli sauce

Jeera Lollipop [DFO] – 9

Bite sized chicken lollipops seasoned with cumin and spices

Gunpowder Potatoes [V] [GF] – 8.5

Pan-grilled with onion, green chilli and garlic then tossed with gunpowder

Kerala Prawns [GF] [DF] – 12

King prawns infused with coconut and Kerala spices

Gobi Manchurian [VE] [GF] [DF] – 8

Crispy cauliflower florets tossed in an Indo-Chinese sauce

Chana Bhatura [VEO] [DFO] – 9

Fluffy, deep-fried bread served with slow cooked chickpea curry

BIRYANI

Chicken Dum Biryani [GF] 13.5

Fragrant rice layered with tender, marinated chicken cooked in aromatic spices & caramelised onions. Served with raita

Lamb Dum Biryani [GF] 14.5

Fragrant rice layered with tender, marinated lamb cooked in aromatic spices and caramelised onions. Served with raita

Paneer Dum Biryani [V] [GF] 13.5

Soft paneer cubes layered with fragrant rice, spices and caramelised onions. Served with raita

SIDES

Pilau Rice [V] [GF] – 4.5

Fragrant pilau rice

Steamed Rice [V] [GF] [DF] – 4

Fragrant basmati rice

Masala Fries [VE] [GF] [DF] – 6

Fries tossed in masala sauce

Fries [VE] [GF] [DF] – 5

Chutneys [V] [GF] – 1.5

Selection of housemade chutneys- Mint, Mango and Chilli

Raita [V] [GF] – 4

Yogurt in cucumber and onion dip

Kachumber Salad [VE] [GF] [DF] – 4.5

A simple salad of onion, tomato, cucumber, pomegranate and green chilli

Fried Green Chillies [VE] [GF] [DF] – 2.5

Pan fried like padron peppers but much, much hotter