

For The Table

Papad & Chutney (V) (GF)

Crispy, light poppadoms with homemade chutney and pickles

3

Small Plates

Chilli Cheese Toast (V)

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

Pau Bhaji (VEO)

Velvety mashed veggies paired with toasted buns for a classic street treat

Keema Pau (DFO)

Spice minced meat served with soft, buttery buns

Samosa Chaat (V)

Vegetable samosa smothered in chutneys and spices

Original BBQ Butter Chicken Wings (GF) (N)

Juicy chicken wings covered in our signature butter chicken sauce



Large Plates

Tandoori Chicken (GF)

Juicy grilled chicken marinated in aromatic spices

Lamb Chops +5 (GF)

Front end chops robustly spiced and char-grilled

Paneer Tikka (V) (GF)

Tandoori grilled Indian cheese skewers

Butter Chicken (GF) (N)

A rich thick sauce of spiced tomato and butter

Chana Masala (V) (GF) (DF)

Slow cooked chickpea curry in a thick masala sauce

The above dishes are served with plain naan.



Sides

Black Daal (V) (GF)

Stewed black beans with cinnamon, cloves, Kashmiri chilli's and fenugreek

7

Steamed Rice (V) (GF) (DF)

4

Masala Fries (V) (GF) (DF)

Fries tossed in masala sauce

6

Plain Naan (VE)

3

Tandoori Roti (VE)

3.5



Desserts

Gulab Jamun

Soft, syrup-soaked dough balls with a hint of cardamom, a classic sweet delight

5

Falooda Ice Cream (V)

Modern take on the classic rose syrup, vermicelli layered with chilled milk and creamy ice cream

7

Chocolate Brownie

Decadent, fudgy brownie with a gooey centre and a rich chocolate finish

8



Enjoy 90 Minutes of

Bellini, Mimosa, Kir Royal, Spritz, Pornstar Martini,
House Sparkling / White / Red / Rose Wine / House Draught

