Western India’s Farsan - Namkeen
(Starters & Snacks - Served Hot)

DAAL SOUP £2.90
A creamy soup mixed with dal, rice and spices
BHAJIA £3.80
Mixed vegetable dipped in gram flour and deep fried
PATTI SAMOSA (Plate of three) £3.90
Stuffed with spicy vegetable mix, served with chutney
ONION BHAJIA (Plate of three) £3.80
Sliced onions dipped in gram flour and spices, deep fried until golden
ALOO TIKKI CHAT £3.90
Served with spiced curried chick pea, yoghurt and chutney
MIXED STARTER £3.90
Bhajia, samosa and onion bhajia, served with chutney
SPRING ROLLS (Plate of three) £3.90
Filled with vegetable and served with chutney
SPECIAL PLATTER £4.25
Chef’s selection of appetising starter

Mumbai’s Chatpawty
(Traditional Tasty Snacks & Chat - Served Cold)

BHEL POORI £3.80
A delicious mixture of poore, puffed rice croutes, sev, potatoes, onions, green chillies, sweet & sour sauce and special spices
DAHL VADA (or Dahi bhallas) £3.80
Black lentil seasoned with yoghurt and served with flat bread & sweet sauce, garnished with special spices
PAANI POORI (or Gol Gappe or Puchka) £3.80
Delicious small, hollow, crispy whole wheat poorels, served with sweet & sour sauce as well as chile powder
ALOO CHANA BHAT £3.80
Chickpeas and potatoes, served on poorels with sweet and sour sauce, topped with chutney and garnished with special spices
POTATO POORI (or Sev Poore) £3.80
Flat crispy poorels mixed with potatoes, onions, tamarind and date sauce, garlic chilli and chutney topped, served with yoghurt and finally covered with sev
DAHI BHALLE CHAT £3.80
Dahi vada and chick pea served on poorels with sweet and sour sauce topped with yoghurt and garnished with special spices
SPECIAL POORI £5.95
Pani poorels stuffed with potatoes, seasoned with yoghurt, served with sweet & sour sauce, garnished with blended spices

Set Menu from South India
The variety of flavours and spices from South India, with a traditional customization by the chef
£15.95 per person
MEAL SNACKS
Quantity of poorels and spices made given with a selection of chutney’s and pickles
STARTER
Selection of freshly prepared finger foods
MAIN COURSES
(With only a touch of oil)
Thirun – traditional seasonal vegetable cooked Malabar style with coconut, mustard seeds and lightly spiced. Three varried curries – cooked in traditional Kerala style
RICE: Lemon rice or Coconut rice
DESSERT: Various types of deserts

Thali from Gujarat & Punjab
(Traditional Indian Style Set Meals)

MYSORE THALI (Complete 3 Course Meal)
Traditional Indian style meal consisting of dal (lentil), 2 vegetables, bhajia, rice, poorels or chapatis and puli jaman (dessert)
£11.95
SHANKAR THALI (Complete 3 Course Meal)
The hours specially cooking of dal, pudina, bhajia, dal, veg and a choice of dessert (shrikhand, gulab jamun or jhal)
£12.95
PUNJABI THALI £10.95
Served with a chick peas curry, mint sauce, salad and dessert
RICE & DAAL OR VEGETABLES £6.95
VEGETABLE WITH PARATHA £6.95
CHAPATIS OR POORIS £6.95
MALAI KOFTA WITH PARATHA £7.50
Vegetable balls in a thick creamy sauce served with paratha, keer and salad
MUTTER PANEER WITH PARATHA £9.95
CHAPATIS OR POORIS £9.95

Side Dishes
(Vegetable Specialities)

EXOTIC KARAI MIX £5.10
Several fresh vegetables cooked in a karai, with tomato, garlic and onions, all moderately spiced
SAAG BHJAYE £5.10
Fresh spinach cooked in our chef’s special recipe
ALOO GOBI £5.10
Fresh potatoes & cauliflower cooked in traditional light spices
SAAG ALOO £5.10
Flavourful spinach and potatoes with medium spices
MUSHROOM BHJAYE £5.25
Mushroom cooked in fresh tomatoes and onions
BHINDI BHJAYE £5.25
Ladies fingers cooked in fresh tomato and onions
BRINjal BHJAYE £5.25
Aubergine cooked in vegetable oil and lightly spiced
BOMBAY ALOO £5.10
Potatoes cooked Bombay style. Hot!!!
VEGETABLE KORMA £4.95
Mildly spiced mixed vegetables
DAAL £4.95
Mixed lentil, a popular dish - found in every Indian home
TARKA £5.10
CHANA MASALA £5.10
Chickpeas cooked with onions, herbs and tomatoes
ROYAL BHENTA £5.25
Fresh baby aubergine cooked in a rich tomato and onion sauce

Paneer Dishes

PANEER KARAI £5.35
Cottage cheese in a karai with tomato, garlic & onion, medium spiced
MUTTER PANEE £5.35
Green peas and cottage cheese with special sauce
PANEER PALAK £5.35
Cottage cheese with spinach and special sauce
ACCHI PANEER £5.35
Special achari sauce with cottage cheese
PANEER KOFRA £5.35
Cottage cheese balls with special cashew nut sauce
PANNEER KORMA £5.35
Cottage cheese with special korma sauce (Mild)
CHILLI PANEE £5.35
Cream of wheat pancake served with separate mildly spiced vegetable filling, coconut chutney and sambar
CHUTNEY & PICKLES £1.75 RAITA £1.30
PLAIN YOGHURT £1.00

Tandoori Dishes

PANEER TIKKA £6.95
VEGETABLE SHASHLICK £7.57

Lunch Buffet £6.95
Monday to Friday: 12:00 to 3:00
Saturday: 12:00 to 5:00
Sunday: All Day

Prices include VAT at current rate. An optional charge of 10% will be added to all bills. There is no cover charge.

Accomplishment
(Traditional Indian Style Set Meals)

Breads

PAPADUM (plain or spicy) £0.80
CHUTNEY & PICKLES £1.75
RAITA £1.30
PLAIN YOGHURT £1.00
SALAD £1.95
SAMBHAR (small or large) £1.60 / £3.15

Daily Specials

MIDAY:
CAULIFLOWER, POTATO AND CURRY £6.95
A cauliflower, potato and curry served with chapati, salad and a dessert

TUESDAY:
VEGETABLE BIRYANI WITH CURRY £7.10
Basmati rice specially cooked with vegetable and topped with fried onions and coconut rice. Served with vegetable curry of the day, a sauce and a salad

WEDNESDAY:
ALOO PALAK WITH CHAPATI £6.95
Potato cooked with fresh spinach and pure vegetable oil and lightly spiced served with chapati, salad and a dessert

THURSDAY:
SAAG PANNEER WITH CHAPATI £6.95
Home made cottage cheese cooked with fresh spinach and lightly spiced served with chapati, salad and a dessert

FRIDAY:
VEGETABLE BIRYANI WITH KOFRA £7.10
Basmati rice specially cooked with vegetable and topped with fried onions and coconut rice, served with vegetable kofta, sauce and a dessert

SATURDAY:
KADHU DAAL £6.95
A traditional dish enjoyed by people in this time, cooked with red kidney beans and chana dal

SUNDAY:
CHANA BHATURA £6.95
Specially prepared bread fried in a vegetable oil, served with a chilli pepper curry, mint sauce, salad and dessert
Beverages

KASHMIRI FALOODA £3.30
Milk with china grass and ice cream and topped with rose syrup

MANGO MILKSHAKE £2.80

SWEET OR SALTY LASSI (£gogurt drink) £2.60

MINERAL WATER (£glass or bottle) £2.45 / £3.75

PASSION / MANGO / PINEAPPLE (£Fruit Drinks) £2.50

TEA / COFFEE £1.90

LEMON / MASALA / HERBAL TEA £1.90
Fresh mint, lemon and ginger

FRESHLY SQUEEZED £3.20
Orange / Apple / Carrot

Beer

TIKKA GOLD PREMIUM BEER (£500ml bottle) £4.45

COBRA BEER (£660ml bottle) £4.95

COBRA BEER (£330ml bottle) £3.25

KINGFISHER (£660ml bottle) £4.95

KINGFISHER (£330ml bottle) £3.25

White Wines

SAUVIGNON BLANC £17.95

SOAVE £17.95

FRASCATI SUPERIORE £18.95

CHABLIS £23.50

Red Wines

COTES DU RHONE £17.95

BEAUJOLAIS £17.95

CHIANTI £18.95

ST. EMILION £18.95

House Wines

WHITE £12.95

RED £12.95

WINE BY THE GLASS (£125ml) £2.95

Exclusive Indian Wines

From the award winning Soul Tree Wines selected for their pairing with our dishes and to complete your Indian Dining Experience

SOUL TREE SAUVIGNON BLANC (white) £3.25 / £16.50

SOUL TREE ROSÉ £3.25 / £16.50

SOUL TREE CABERNET SAUVIGNON (red) £3.25 / £16.50

Organic & Vegetarian Wines

Suitable for Vegetarians & Vegans

Bordeaux Sec £17.95

This fresh well balanced wine from the Bordeaux region is fruity and easy going

Vin de Pays de L'Aude £16.95

A delicious Chardonnay blend from Southern France with lots of appealing tropical fruit flavours

Vin de Pays de Cote de Lastours Domaine de Brau (red) £16.95

A soft, fruity red that delivers a real juicy mouthful

Desserts

DESI KHEER £2.60

A delicious rice pudding bursting with flavour in a mixture of almonds, sultanas and a hint of cardamom and mace

KULFI £3.25

A nice blend of frozen pure milk flavoured with exotic fruits, nuts and herbs. Choice of badam (almond), pista (pistachio) or mango. Please state your choice

ICE CREAM £2.30

Vanilla ice cream

SHRIKKHAND £2.60

A very rich dish made with yoghurt whipped with sugar, saffron, spices and herbs

GULAB JAMUN £2.75

Spongy milk bread soaked in rose water flavoured syrup with cardamom and saffron

RASMALAI £2.75

A delicious sweet made from milk, topped with cream and garnished with nuts

GAJAR HALWA £2.75

A delicious Indian dessert recipe made with grated carrot, milk, khoya and loaded with nuts and dried fruits

Food Allergies & Intolerances

Please be advised that food prepared here may contain these ingredients:

- Milk • Wheat • Eggs • Soybeans
- Peanuts • Tree Nuts • Shellfish • Fishes