



APPETISERS

Papadom

Crispy, crunchy lentil crackers perfect as a snack or accompaniment.

£ 3

Tandoori Tamarind Lamb Chops

Lamb chops marinated in tamarind based marinade then grilled in the tandoor.

£ 16

Meghna's Special Lamb pepper Fry

Fiery South Indian lamb stir-fry with black pepper and spices. 🌶️🌶️

£ 16

Lamb Roll

Spiced lamb wrapped in crispy sheet with sweet and spicy chutney

£ 6

Meghna's Special Chicken Tikka

Char-grilled chicken thighs marinated in spiced yoghurt in the tandoor with a smoky finish

£ 14

Chicken Roll

Roasted chicken and savoury potatoes, wrapped and fried.

£ 6

Chicken Shishlik

Chicken marinated in special sauce roasted with pepper, tomato and onion.

£ 14

Curry Leaf Fried Hot Chicken

Spicy fried chicken tossed with curry leaves and chillies

£ 14

Chettinad Grilled Prawn

Prawns marinated in 16 Chettinad spices and grilled to smoky perfection.

£ 14

Fish Pollichathu Kerala Style

Masala-coated kingfish fillets wrapped in banana leaf and slow-cooked.

£ 14

VEGETARIAN

Palam Puri

Sweet plantain fritters, crispy golden outside, soft inside.

£ 10

Lasooni Paneer

Garlic-flavoured Indian cottage cheese, char-grilled to perfection.

£ 10

Paneer Shashlik

Paneer marinated in special sauce roasted with pepper, tomato and onion.

£ 10

Malai Broccoli

Broccoli marinated in creamy malai and chargrilled.

£ 10

Crispy Okra

Crispy spiced okra fritters, deep-fried for a crunchy texture.

£ 10

Onion Bhajiya

Crispy, spiced onion fritters served with tangy chutney.

£ 6

Special Samosa

Crispy pastry stuffed with spiced special savory fillings.

£ 6

Masala Papdi Chaat

Crispy pastry topped with chickpeas, herb chutney, and sweet yogurt.

£ 10

Chaat puri

Crispy puris filled with tangy, spicy, sweet chaat goodness.

£ 10

Samosa Chaat

Crushed samosa topped with chutneys, yoghurt and mint chutney.

£ 10

Aloo Tikki Chaat

Fried potato patties with chutneys, onions, and spices.

£ 10

Kachumber Salad

Juliennes of cucumber, carrot, onion and tomato, seasoned with lemon juice and chaat masala.

£ 8

MAIN DISHES

CHICKEN

Chicken Tikka Masala

Char-roasted chicken thigh in spiced masala sauce. 🌶️

£ 15

Butter Chicken

Char-roasted chicken pieces in rich tomato-fenugreek gravy.

£ 15

Chicken Jalfrezi

Boneless chicken thigh tossed with onion, pepper, and green chillies. 🌶️🌶️

£ 15

Chicken Khoruma

Tender boneless chicken thigh in rich and creamy sauce.

£ 15

Kadai Chicken

Spicy chicken curry with capsicum and traditional Indian spices. 🌶️

£ 15

Chicken Vindaloo

Spicy, tangy chicken curry inspired by traditional Goan-Portuguese vindaloo flavours. 🌶️🌶️🌶️

£ 15

LAMB

Lamb Stew

A delicate curry of lamb with ginger and coconut milk — rich and fragrant.

£ 16

Lamb Jalfrezi

Lamb shoulder diced and tossed with onion, pepper, and green chillies. 🌶️🌶️

£ 16

Lamb Kulambu

Flavourful lamb curry with shallots, ginger, garlic, coconut, and masalas. 🌶️

£ 16

Kadai Lamb

Tender lamb cooked with peppers, onions, and kadai spices. 🌶️

£ 16

Lamb vindaloo

Succulent lamb chunks in a robust, spicy Goan vindaloo with vinegar and chili. 🌶️🌶️🌶️

£ 16

SEAFOOD

Malabar Meen Kulambu £ 17

Fish simmered in creamy coconut-tamarind gravy with onions and spices.

Salmon Moiley £ 17

Pan-roasted salmon in coconut and mustard sauce.

Goan Prawn Curry £ 17

Prawns in a spicy, aromatic onion-based gravy.

Kadai Prawn £ 17

Juicy prawns in rich kadai gravy with bell peppers.

VEGETARIAN

Paneer Tikka Masala £ 13

Grilled paneer in a tangy, spiced onion-tomato gravy.

Paneer Butter Masala £ 13

Char-roasted paneer tikka in rich tomato-fenugreek gravy

Kadai paneer £ 13

Soft cooked Paneer with peppers, onions, and kadai spices.

Potato Masala Roast £ 10

Golden and crispy on the outside, soft and fluffy inside.

Veg Khoruma £ 10

Vibrant mix of carrots, cauliflower, potatoes, beans, and peas in creamy curry.

Veg Jalfrezi £ 10

Mixed vegetables tossed with onion, pepper, and green chillies.

Dhal Makhani £ 10

Hearty black lentil stew with a hint of greens — comforting and nutritious.

Dal Fry £ 10

Classic homestyle lentils, subtly spiced, rich in flavour and warmth.

Sambar £ 10

Traditional South Indian lentil and vegetable stew with tamarind and spices.

Bombay Aloo £ 10

Spiced baby potatoes tossed with cumin seeds.

RICE

Plain Rice £ 4

Fluffy, perfectly steamed rice.

Veg Pulao £ 7

Aromatic one-pot rice dish with spices and mixed vegetables.

Chicken Biryani £ 15

Basmati rice and succulent chicken layered with biryani spices.

Mutton Biryani £ 16

Juicy mutton and spiced rice, cooked with traditional biryani flavours.

DOSA & BREAD VARIETIES

DOSA

Chicken Dosa £ 15

Golden dosa filled with spiced chicken kheema.

Mutton Dosa £ 16

Crispy dosa topped with spiced mutton, egg, and fresh garnishes.

Plain Dosa £ 10

Crispy, thin golden dosa served with chutneys and sambar

Masala Dosa £ 12

Crispy crepe filled with spiced potatoes, onions, tomatoes, and coriander.

Palak Paneer Dosa £ 14

Crispy dosa filled with spinach and cottage cheese.

Paneer Tikka Masala Dosa £ 14

Stuffed dosa with smoky paneer tikka masala filling.

BREAD

Plain Naan £ 3

Soft, fluffy naan, baked golden — ideal with curries.

Garlic Naan £ 4

Fragrant garlic naan, warm and soft with rich garlic flavour.

Butter Naan £ 4

Soft Indian flatbread, golden-baked and brushed with rich butter.

Cheese Naan £ 5

Naan bread stuffed with mozzarella cheese.

Pheshawari Naan £ 5

Coconut-sweet naan.

Parotta £ 3

Flaky, layered flatbread — perfect with gravies.

DESSERTS

Gulab Jamoon £ 5

Soft milk dumplings soaked in warm syrup.

Rasamalai £ 5

Creamy cottage cheese discs soaked in saffron milk.

Kulfi (Contains Nuts) £ 5

Traditional Indian frozen dessert made from thickened milk.

Mango Sorbet £ 5

Refreshing, dairy-free mango dessert.

Ice Cream (Vanilla, Chocolate, Strawberry) £ 5

⚠️ FOOD ALLERGY NOTICE

Please be advised that dishes prepared in our kitchen may contain: Coriander, dairy, nuts, coconut, ginger, garlic, eggs, and spices. If you have allergies or special dietary requirements, kindly inform your server. We are happy to assist you.

