



APPETISERS

Papadom

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

£ 3

Tandoori Tamarind Lamb Chops

Lamb chops marinated in tamarind and curry leaves, grilled in the tandoor.

£ 16

Hariyali Chicken Tikka

Tender chicken thighs marinated in green herbs, grilled over charcoal for a smoky finish.

£ 13

Chicken Roll

Roasted chicken and savoury potatoes, wrapped and fried.

£ 10

Curry Leaf Fried Hot Chicken

Spicy fried chicken tossed with curry leaves and chillies.

£ 14

Lamb Roll

Spiced lamb wrapped in crispy sheet with sweet and spicy chutney

£ 10

Lamb Coconut Malabar Fry

Tender lamb stir-fried with roasted coconut and bold Malabar spices.

£ 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

Palam Puri

Sweet plantain fritters, crispy golden outside, soft inside.

£ 10

Lasooni Paneer

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

£ 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.

£ 10

Potato and Peas Samosa

Crispy pastry stuffed with spiced potato and green peas.

£ 10

Masala Papdi Chaat

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

£ 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

MAIN DISHES

Chicken Tikka Masala

Char-roasted chicken pieces in either a spiced masala sauce.

£ 15

Butter Chicken

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

£ 15

Lamb Stew

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

£ 16

Nilagiri Chicken Khoruma

Tender chicken in a green herb sauce, creating a heavenly dish.

£ 15

Kadai Chicken

Spicy chicken curry with capsicum and traditional Indian spices.

£ 15

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

Malabar Meen Kulambu

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

£ 17

Goan Prawn Curry

Prawns in a spicy, aromatic onion-based gravy.

£ 17

Kadai Prawn

Juicy prawns in rich kadai gravy with bell peppers.

£ 17

Potato Masala Roast

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

£ 13

Paneer Tikka Masala

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

£ 13

Veg Khoruma

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

£ 13

Dhal Makhani

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

£ 13

Sambar

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

£ 10

Bombay Aloo

Spiced baby potatoes tossed with cumin seeds.

£ 10

DOSA & BREAD VARIETIES

Chicken Dosa £ 14

Golden dosa filled with spiced chicken and savoury potato.

Mutton Dosa £ 15

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

Plain Dosa £ 10

Crispy, thin golden dosa served with chutneys.

Masala Dosa £ 12

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

Palak Paneer Dosa £ 12

Crispy dosa filled with spinach and cottage cheese.

Paneer Tikka Masala Dosa £ 12

Stuffed dosa with smoky paneer tikka masala filling.

Plain Naan £ 3

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

Garlic Naan £ 3.50

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

Butter Naan £ 3.50

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

Parotta £ 3

Flaky, layered flatbread — perfect with gravies.

KOTHU & RICE

Veg Kothu £ 11

Shredded parotta stir-fried with vegetables and aromatic spices.

Chicken Kothu £ 13

Spiced chicken and shredded parotta with herbs and onions.

Mutton Kothu £ 15

Tender mutton with shredded parotta, onions, and spices.

Plain Rice £ 4.50

Fluffy, perfectly steamed rice.

Veg Pulao £ 8

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

Chicken Biryani £ 13

Basmati rice and succulent chicken layered with biryani spices.

Mutton Biryani £ 15

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

DESSERTS

Gulab Jamoon £ 5

Soft milk dumplings soaked in warm syrup.

Rasamalai £ 5

Creamy cottage cheese discs soaked in saffron milk.

Kulfi £ 5

Traditional Indian frozen dessert made from thickened milk.

Mango Sorbet £ 5

Refreshing, dairy-free mango dessert.

Ice Cream £ 5

Vanilla, Chocolate, Strawberry.



FOOD ALLERGY NOTICE:

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