

MASALA ZONE

2 COURSE LUNCH MENU OR SMALL PLATE SELECTION + UNLIMITED APEROL SPRITZ OR PIMMS & LEMONADE

OR PROSECCO OR BLOODY MARY - £37 (FOR 2 HOURS)

CHOOSE A SMALL PLATE SELECTION OR A SMALL PLATE & ONE OF THE MAINS

SMALL PLATE

Food bursting and bustling with local flavour and colour

Masala Papad ^{V/VGN/GF}

Papad drizzled with Indian salad & fresh coconut

Madras Chicken 65 ^{GF}

Crispy chicken, ginger & red chilli; a Chennai favourite

Bombay Sprouted Lentil Bhel – a Crispy Salad with Tamarind

^{V/VGN/GF/DF}

Exciting & complex, dressing of three chutneys – from famous Chowpatty

Angrezi Cheese Balls with Green Chilli ^V

Angrezi means English. A favourite anglo-indian monsoon grazing snack. From the famous clubs

Gol Guppa Pops ^{V/VGN/DF}

An explosion of taste – fill them up yourself with a spicy cocktail & pop into your mouth

Lucknow Dahi Puri ^V

Crispy whole wheat hollows with mash, yoghurt, tamarind. From 8 generations of street food masters

Punjabi Vegetable Samosa ^{V/VGN/DF}

Homemade whole wheat pastry stuffed with spiced veg & served with chickpeas

Bombay Pao Bhaji ^V

Chilled up mash & veg – served with our home baked caramelised onion pao bread

SMALL PLATE SELECTION

(minimum 2 persons)

Masala Papad, Bhel, Vegetable Samosa, Gol Guppa Pops, Dahi Puri, Pao Bhaji & Chicken 65 or Samosa Chaat (Chicken 65 unavailable after 3pm)

MAINS

HOME THALI

This is how Indians eat at home. Each irresistible little dish adds its own magic to a perfectly balanced, nutritious meal.

- 4 oz of curry • Papadam & Chutney • 2 Vegetables
 - Dal (Lentil) • Rice or Naan (plain/butter) or 2 Chapattis
- All items except the curry change daily

Mixed Veg Peshawari Korma Thali ^V

Butter Chicken Thali

Goa Prawn Thali

Lamb Roghan Josh Thali

Spice levels for Curry Items

^V Medium spice ^{VV} Highly spiced

^V Veg options ^{VGN} Vegan options

^{GF} Gluten free options

^{GF*} – Changes daily – Please speak to the manager

^{GF/VGN*} – Changes daily – Please speak to the manager

MAINS

HOUSE BIRYANIS

Hyderabadi Mumtazi Veg Biryani ^{V/GF}

Mumtaz's unusual family recipe with fresh green herbs, saffron & turmeric - served with raita

Shahi Mughlai Chicken Biryani ^{GF}

Traditional north Indian spices with saffron & himalayan screwpine flower - served with raita

Traditional Lucknowi Lamb Biryani ^{GF}

Boneless lamb & spices slow cooked with basmati rice until the flavours infuse & the rice is cooked - served with raita

CURRIES

Our curries map a mouth-watering journey across India's diverse regional cuisine. Each crafted with local knowledge and love for their individual traditions, to preserve their deliciously distinct character.

Mixed Veg Peshawari Korma ^V

Fresh veggies simmered in a rich spicy tomato, cashew nut, onion and yoghurt gravy

Paneer Makhanwalla ^{V/GF}

Indian cottage cheese in a tangy tomato based sauce

Butter Chicken ^{GF}

The proper Delhi masterpiece. Grilled chicken thigh tikka in slow cooked tomato curry, finished with sundried fenugreek. Indians only use thigh meat

Chicken Mangalore ^{VV}

Heat of red chilli and warming spices - black pepper, clove, ginger - is balanced out with coconut milk and lime to produce delicious & intense flavours

Chicken Saffron Korma ^{GF}

Zero chilli dish with highly – prized saffron, turmeric & cardamom

Lamb Rogan Josh ^{GF}

Staple dish of north India – Kashmiri chilli & a blend of 15 spices together with onion, fresh herbs, tomato are slow cooked over 4 hours for a rich & complex tasting lamb curry

Goa Prawn Curry ^{GF}

Fiery blend of spices stone ground, slow cooked and mellowed with coconut extract

OTHER MAINS

Malai Chicken Tikka

Marinated in a sophisticated combination of spices including cardamom, fresh coriander stems & cashew nut with yoghurt & fresh cream

Each marinated, some overnight with carefully blended spices, then grilled & cooked to order.

EXTRAS ^V

Dal of the Day (Lentil) ^{VGN*/GF}

2.90

Fresh Potato of the Day ^{GF*}

3.40

Fresh Veg of the Day ^{GF*}

3.40

Steamed Rice ^{VGN/GF}

3.40

Chapattis (2) ^{VGN}

3.40

Plain Naan

3.40

Garlic Naan

3.85

Service charge is discretionary but a recommended 12.5% is added to your total bill, all of which is distributed to our staff.

We regret that we are unable to serve customers with peanut allergy / intolerances at our restaurants. We cook extensively with nuts & there could be cross-contamination. We are therefore unable to advise that any dish is nut-free. We are unable to accept liability as a result of this.