

MASALA ZONE

2 COURSE LUNCH MENU OR STREET FOOD PLATTER + UNLIMITED PROSECCO OR BLOODY MARY - £34 (FOR 2 HOURS)

CHOOSE A STREET FOOD PLATTER OR STARTER & ONE OF THE MAINS

STARTERS

Food bursting and bustling with local flavour and colour

Masala Papad **v/VGN/GF**

Papad drizzled with Indian salad & fresh coconut

Delhi Samosa Chaat **v**

Smashed samosas, yoghurt; a yummy chutney

Sprouted Lentil Bhel - a Crispy Salad **v/VGN/GF**

Exciting & complex dressed with three chutneys - from Bombay's famous dressing of Chowpatty beach

Vegetable Punjabi Samosa **v/VGN**

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

Chicken Punjabi Samosa

Homemade whole wheat pastry, filled with curried minced chicken & served with spiced chickpeas

Chicken 65 **v GF**

Crispy chicken, ginger & red chilli; a Chennai favourite

Gol Guppa Pops **v/VGN**

An explosion of taste - fill them up yourself with a spicy cocktail & pop into your mouth. Street food at its best

Dahi Puri **v**

Crispy whole wheat hollows with mash, yoghurt & tamarind. Our recipe comes from 8 generations of street food masters.

Pao Bhaji **v**

Bombay's most popular street snack, chilled up mash & veg - served with our home baked caramelised onion pao bread

STREET FOOD PLATTER

(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

THALI

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

REGULAR THALI

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

Nilgiri Veg Korma Thali **v GF**

Butter Chicken Thali **v GF**

Alleppey Prawn Thali **v GF**

Lamb Roghan Josh Thali **v GF**

Spice levels for Curry Items

v Medium spice **v GF** Highly spiced

v Veg options **VGN** Vegan options **GF** Gluten free options

GF* - 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 **v GF**

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

Traditional Lucknowi Lamb Biryani **v 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.

Nilgiri Veg Korma **v/VGN/GF**

From the fertile tea garden area of the Nilgiri Hills, this fresh vegetable curry has coconut, fragrant curry leaf, green chilli, ginger & cinnamon

Butter Chicken **v GF**

The proper Delhi masterpiece. Grilled chicken thigh tikka in slow cooked tomato curry, finished with sundried fenugreek. Indians only use thigh meat in their curry - they find breast meat flavourless

Chicken Mangalore **v GF**

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

Chicken Saffron Korma **GF**

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

Lamb Roghan Josh **v 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

Served with Rice or Naan (plain/butter) or 2 Chapattis

OTHER MAINS

Combination Chicken Tikka **GF**

Succulent chicken thigh with an unusual combination of two flavours - Goan Cafreal herbs and Delhi traditional spices

The item above has a 15 minutes wait & is served with Salad, Mint Raita and Rice or Naan (plain/butter) or 2 Chapattis

Mysore Veg Dosa **v**

EXTRAS **v**

Dal of the Day (Lentil) **VGN/GF** 2.75

Fresh Potato of the Day **GF*/VGN** 3.25

Fresh Veg of the Day **GF*/VGN** 3.25

Steamed Rice **VGN/GF** 2.90

Chapattis (2) **VGN** 2.90

Plain Naan 2.90

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.