

MASALA ZONE

2 COURSE LUNCH MENU OR STREET FOOD PLATTER

+ UNLIMITED APEROL SPRITZ OR PIMMS & LEMONADE
OR PROSECCO OR BLOODY MARY - £39
(FOR 2 HOURS)

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

STARTERS

Food bursting with local flavour & colour from
India's streets – crafted into sumptuous starters
& snacks

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 dessioning 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

Aloo Tikki Chaat **V/GF**

Spiced mash cake with yoghurt & chutney

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. An explosion of tastes,
spectacularly served on a stainless steel platter.
Each irresistible little dish adds its own magic to a perfectly
balanced, nutritious meal

HOME THALI

- 4 oz of curry • 2 freshly made vegetables
- 1 freshly made dal (lentil) • Raita • Basmati rice (or 2 chapattis)
- Papad & chutney

Nilgiri Veg Korma Thali **V/VGN *For Vegan option see below**

Butter Chicken Thali

Goa Prawn Thali

Lamb Roghan Josh Thali

Spice levels for Curry Items

V Medium spice **VV** Highly spiced **DF** Dairy Free options

V Vegetarian 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 **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

Every curry tells a story

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 **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 **VVGF**

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 **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

Goa Prawn Curry **GF**

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

OTHER MAINS

Combination Chicken Tikka **GF**

Made with two different marinades - Goan Cafreal with green
herbs. Delhi Tandoori with traditional red spices
*The item above has a 15 minutes wait & is served with Salad, Mint
Raita and Rice or Naan (plain/butter) or 2 Chapattis*

EXTRAS **V**

Dal of the Day (Lentil) VGN/GF	3.00
Fresh Potato of the Day GF*/VGN	3.75
Fresh Veg of the Day GF*/VGN	3.75
Steamed Rice VGN/GF	3.25
Chapattis (2) VGN	3.25
Plain Naan	4.90

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