

MASALA ZONE

GLUTEN-FREE MENU

GRAZING SMALL PLATES SHOWCASE

Masala Papad V/VGN/GF/DF	4.95
Papad drizzled with Indian salad & fresh coconut	
Chilli Garlic Desi Potato Chips V/GF	5.50
Chips with masala sprinkle & chaat ketchup. "Desi" means real Indian	
Bombay Sprouted Lentil Bhel – a Crispy Salad with Tamarind V/VGN/GF/DF	6.50
Exciting & complex, dressing of three chutneys - from the famous Chowpatty beach	
Aloo Tikki Chaat V/GF	6.85
Spiced mash cake with yoghurt & chutney	
Punjabi Chicken Wings GF	8.15
Cooked with North Indian spices, mustard oil & yoghurt	
Madras Chicken 65 GF	7.95
Crispy chicken, ginger & red chilli; a Chennai favourite	
Goan Crispy Fried Prawns GF	8.50
With the authentic vindaloo mayo dip	

CURRIES

Konkan Veg Curry V/VGN/GF	14.75
Chunky pieces of seasonal red pumpkin, okra, Indian aubergine, hing, Kashmiri chilli, & coconut	
Mixed Veg Peshawari Korma GF/V	14.75
Fresh soya & veggies simmered in a rich spicy tomato, cashew nut, onion and yoghurt gravy	
Paneer Makhanwalla V/GF	15.00
Freshly kitchen made Indian pressed cheese in a spicy, rich tasting, slowly caramelised, tomato curry. It is finished with fresh fenugreek leaves	
Butter Chicken GF	15.00
The delhi masterpiece- chicken thigh tikka in a slow cooked tomato curry	
Chicken Saffron Korma GF	15.25
Zero chilli dish with highly - prized saffron, turmeric & cardamom	
Malabar Green Chicken Curry GF/DF	15.25
Kerala recipe with fresh coriander, curry leaf & cloves	
Lamb Rogan Josh GF	17.25
Complex lamb curry of Kashmiri chilli, 15 spices & onion, fresh herbs, tomato	
Goa Prawn Curry GF	15.75
Fiery blend of spices stone ground, slow cooked and mellowed with coconut extract	

GRILLED & GRIDDLED

Paneer Tikka V/GF	16.50
Our freshly kitchen made paneer marinated in yoghurt, fresh Fenugreek leaves, yellow chilli	
Tofu Tikka VGN/GF	16.50
Tofu (bean curd) marinated in a blend of vegan cheese, cardamom, coriander stem & other spices; served with chutneys	
Lucknowi Lamb Seekh Kebab GF/DF	16.75
Finely minced lamb with spices & fresh coriander - from the gourmet Mughal city of Lucknow	

BIRYANI

Hyderabadi Mumtazi Veg Biryani V/GF	18.50
Mumtaz's unusual family recipe with fresh green herbs, saffron & turmeric - served with raita	
Shahi Mughlai Chicken Biryani GF	18.75
North Indian spices, chicken and basmati rice is cooked in a sealed pot and perfumed with saffron & ittar - served with raita	
Traditional Lucknowi Lamb Biryani GF	20.75
Boneless lamb & spices slow cooked with basmati rice till the flavours infuse and the rice is cooked - served with raita	

SIDES

Papad & Chutney GF/VGN/DF	4.50	Fresh Veg of the Day GF	5.25
Black Dal (Lentil) GF	5.25	Baby Spinach with Garlic GF/VGN/DF	5.50
Dal of the Day (Lentil) VGN/GF	4.50	Steamed Rice VGN/GF	4.35

Spice levels for Curry Items

 Medium spice  Highly spiced

V Vegetarian options **GF** Gluten free options **VGN** Vegan options **DF** Dairy free options