



À la Carte Menu



PLEASE SCAN THE QR CODE
TO VIEW OUR MENU ONLINE



WE KEEP THE MENU AS UP-TO-DATE AS POSSIBLE WITH INFORMATION ON THE 14 MAJOR ALLERGENS, AND OUR EASY-TO-USE ALLERGEN GUIDE IS AVAILABLE FOR YOU TO USE. OUR FOOD AND DRINKS ARE PREPARED WHERE CROSS-CONTAMINATION MAY OCCUR, AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL,
AND ALL PRICES INCLUDE VAT AT THE CURRENT RATE.



VEGETARIAN DISH



VEGAN DISH



GLUTEN-FREE DISH



SIGNATURE DISH

Nibbles

ASSORTED MINI PAPADS

4.95

Mini papads served with homemade chutneys, including our signature prawn chutney.

ALLERGENS: MUSTARD, CRUSTACEANS, FISH, MOLLUSCS, SULPHITES, GLUTEN | [VEGETARIAN / VEGAN OPTION AVAILABLE](#)

Street Food



POTATO BASKET CHAAT V CF

9.95

A golden, crispy potato basket filled with spiced chickpeas and roasted sweet potato, layered with creamy yoghurt, fresh coriander, date and tamarind chutney, crispy moong dal and sev, then finished with fresh pomegranate. This dish traces its roots to the rich culinary traditions of North India.

ALLERGENS: DAIRY, SULPHITES



AVOCADO DUMPLINGS CHAAT V

9.95

Crispy avocado dumplings topped with tomato and lime chutney, beetroot yoghurt, date and tamarind chutney, fresh coriander chutney and fresh pomegranate.

ALLERGENS: DAIRY, GLUTEN, SULPHITES

BOMBAY BATATA WADA PAV V

6.95

Mumbai's most iconic street food, made with a chickpea batter-coated potato dumpling served in a soft saffron roll with fresh coriander, date and tamarind chutney.

ALLERGENS: DAIRY, MUSTARD, GLUTEN, SULPHITES



CHICKEN PAPDI CHAAT

9.95

A traditional Indian street food, combining the flavours of classic Indian chaat with smoky, spiced tandoori chicken, onions, crispy savoury wheat crisps, beetroot yoghurt, fresh coriander, date and tamarind chutney.

ALLERGENS: DAIRY, MUSTARD, GLUTEN, SULPHITES

TRUFFLE MUSHROOM KEEMA PAV V

10.95

A rich plant-based keema of oyster mushrooms and soya, infused with truffle oil and slow-cooked with aromatic spices. Served with a buttered saffron roll. It blends Mumbai street-food heritage with modern vegetarian and global flavours.

ALLERGENS: GLUTEN, SOYA, DAIRY | [GLUTEN-FREE OPTION AVAILABLE](#)

VEGETABLE SAMOSAS V

6.95

Crisp samosa pastry filled with spiced vegetables, served with spiced chickpeas, fresh coriander, date and tamarind chutney.

ALLERGENS: GLUTEN, SULPHITES

LAMB SAMOSAS

7.95

Crisp samosa pastry filled with spiced minced lamb and green peas, served with spiced chickpeas, fresh coriander, date and tamarind chutney.

ALLERGENS: GLUTEN, SULPHITES

Please also see our Chef's Specials

Tandoori & Grill

CHARGRILLED APPLEWOOD CHICKEN

12.95

Chargrilled chicken breast marinated in yoghurt, smoked Applewood cheese, coriander stems and roasted spices. Served with smoky red pepper chutney and fresh coriander chutney.

ALLERGENS: CELERY, DAIRY, SULPHITES

NILGIRI CHICKEN TIKKA

12.95

Chargrilled chicken breast marinated with the fresh herbs and aromatic spices of the Nilgiri Hills, served with smoked pepper and fresh coriander chutney.

ALLERGENS: CELERY, DAIRY, SULPHITES

RAJPUTANA LAMB CHOPS

19.95

Tender lamb chops marinated in ginger, cumin and aromatic Rajasthani sula masala, chargrilled to perfection and served with refreshing mint yoghurt.

ALLERGENS: DAIRY, MUSTARD, SULPHITES, TRACES OF GLUTEN

LAMB SEEKH KEBAB

14.95

Minced lamb delicately spiced with green chilli, coriander and cumin, hand-skewered and chargrilled in the tandoor, served with a vibrant pineapple and fresh coriander chutney.

ALLERGENS: DAIRY, SULPHITES

TANDOORI BURNT GARLIC WILD PRAWNS

18.95

Wild tiger prawns (shell-on), marinated in spiced yoghurt with Kashmiri chilli, masala, curry leaves and burnt garlic, then chargrilled in the tandoor for a deep, smoky finish.

ALLERGENS: CRUSTACEANS, DAIRY, MUSTARD, SULPHITES

KAFFIR LIME TANDOORI SALMON

15.95

Succulent salmon fillet marinated in yoghurt, aromatic Indian spices, kaffir lime and lemongrass, then tandoor-charred for a smoky, tender finish with a vibrant citrus lift.

ALLERGENS: DAIRY, FISH, MUSTARD, SULPHITES

KASUNDI MALAI PANEER TIKKA

14.95

Chargrilled Indian cottage cheese marinated in a rich blend of Kasundi mustard and cream, creating a perfect balance of bold and creamy flavours.

ALLERGENS: CELERY, DAIRY, MUSTARD, SULPHITES

CHARGRILLED BROCCOLI FLORETS

9.95

Tender broccoli florets marinated with red chilli, cumin and yoghurt, then chargrilled to a smoky finish. Served with pineapple and fresh coriander chutney.

ALLERGENS: DAIRY, MUSTARD, SULPHITES

Salads

GARDEN SALAD

6.95

A vibrant mix of fresh mango, carrot, cucumber, tomatoes, and fresh garden leaves, topped with crunchy pumpkin seeds and finished with a zesty yoghurt dressing.

ALLERGENS: DAIRY, MUSTARD, SULPHITES

ADD PROTEIN TO YOUR SALAD:

TANDOORI CHICKEN

+ 5.00

ALLERGENS: DAIRY, MUSTARD, SULPHITES

TANDOORI SALMON

+ 5.00

ALLERGENS: DAIRY, FISH, MUSTARD, SULPHITES

PAPAYA AND GREEN MANGO SALAD

7.50

Raw papaya and crisp green mango tossed with pomegranate, fresh herbs, and a zesty honey, mustard and ginger dressing.

ALLERGENS: MUSTARD, SULPHITES

TANDOORI ONION SALAD

2.50

A traditional accompaniment of marinated onions, perfectly paired with our tandoori grills.

ALLERGENS: SULPHITES

Biryanis

CHICKEN DUM BIRYANI

21.95

Fragrant basmati rice layered with spiced chicken thighs and slow-cooked in the traditional dum style for rich, aromatic flavour, served with raita and onion salad.

ALLERGENS: DAIRY

HYDERABADI LAMB BIRYANI

22.95

Tender lamb layered with fragrant basmati rice and aromatic spices, slow-cooked in the traditional Hyderabad style, served with raita and onion salad.

ALLERGENS: DAIRY

JACKFRUIT AND VEGETABLE BIRYANI

19.95

Tender jackfruit and seasonal vegetables layered with fragrant basmati rice and aromatic spices, slow-cooked in the traditional dum style, served with raita and onion salad.

ALLERGENS: DAIRY

Authentic Curry

OLD DELHI BUTTER CHICKEN

19.95

Tandoori chicken simmered in a rich tomato and fenugreek butter sauce.

A timeless Delhi favourite, also known as Murgh Makhani.

ALLERGENS: DAIRY, MUSTARD, SULPHITES

NH19 (CHICKEN CURRY)

18.95

Tender boneless chicken slow-cooked in a rustic tomato and onion curry inspired by the legendary roadside dhabas along India's National Highway 19 (NH19).

ALLERGENS: NONE OF THE 14 DECLARABLE ALLERGENS

MALAI PRAWN CURRY

19.95

Tiger prawns cooked in a rich coconut and cream curry inspired by the flavours of Bengal.

ALLERGENS: CRUSTACEANS, DAIRY, EGG, FISH, GLUTEN, MOLLUSCS, MUSTARD

SPICED MONKFISH IN GREEN MANGO

23.95

Monkfish cooked in a fragrant Kerala-style curry with green mango, coconut and aromatic spices.

ALLERGENS: FISH, MOLLUSCS, MUSTARD

MARATHA LAMB CURRY

22.95

Tender lamb slow-cooked in a traditional Maharashtrian kaala masala with roasted coconut, caramelised onions, green chillies and freshly ground spices, creating a rich, aromatic curry with deep smoky flavours.

ALLERGENS: DAIRY

KERALA BEEF CURRY

21.95

Slow-braised beef cooked with caramelised onions, black pepper, fresh curry leaves and house-roasted spices in a traditional Malabar-style curry.

ALLERGENS: NONE OF THE 14 DECLARABLE ALLERGENS

JAIPUR VEGETABLE MASALA

17.95

A hearty vegan curry inspired by the vibrant flavours of Jaipur. Crispy fried green gram cakes and seasonal vegetables are simmered in a rich, aromatic Rajasthani masala, creating a wholesome and satisfying North Indian classic.

ALLERGENS: NONE OF THE 14 DECLARABLE ALLERGENS

PANEER BUTTER MASALA

18.95

Soft cubes of chargrilled paneer tikka simmered in a smooth, velvety and mildly spiced rich tomato-and-fenugreek butter sauce. A popular North Indian curry.

ALLERGENS: DAIRY, MUSTARD, SULPHITES

Side Dishes

SPINACH AND MUSHROOMS

7.95

Fresh spinach and mushrooms cooked with aromatic Indian spices, finished with a fragrant garlic tempering for a rich, earthy finish.

ALLERGENS: DAIRY, GLUTEN

ALOO ROAST

7.95

Crispy roasted potatoes tossed with aromatic Indian spices for a perfectly spiced, golden finish.

ALLERGENS: MUSTARD, SULPHITES

ROASTED BABY AUBERGINE MASALA

8.95

Roasted baby aubergines simmered in a rich Andhra-style masala made with peanuts, sesame, coconut and aromatic spices, deeply spiced and full of flavour.

ALLERGENS: PEANUTS, SESAME

CHANA MASALA

7.95

Slow-simmered chickpeas in a rich onion and tomato masala with warming spices.

ALLERGENS: SULPHITES, GLUTEN



DAL BOMBAY

8.95

A luxurious, slow-cooked dal makhani, simmered for 12 hours with whole black lentils in a rich, creamy gravy. This dish offers a smooth, velvety texture, making it the perfect accompaniment to naan or rice.

ALLERGENS: DAIRY

CUCUMBER AND MINT RAITA

3.95

Cooling yoghurt with cucumber, fresh mint and toasted cumin, delicately seasoned to balance the spice, creating a smooth, creamy finish.

ALLERGENS: DAIRY

SALADS

Try one of our delicious salads with your main course. See previous page.

Rice, Naans & Breads

STEAMED BASMATI RICE

4.50

ALLERGENS: NONE

ZAFRANI PULAO RICE

4.95

Fragrant basmati rice delicately infused with saffron.

ALLERGENS: DAIRY

PLAIN NAAN

4.50

ALLERGENS: DAIRY, EGG, GLUTEN

GARLIC NAAN

4.95

ALLERGENS: DAIRY, EGG, GLUTEN

CHEESE CHILLI NAAN

5.50

ALLERGENS: DAIRY, EGG, GLUTEN

PESHAWARI NAAN

5.50

Soft naan filled with dried fruits and nuts.

ALLERGENS: DAIRY, EGG, GLUTEN, NUTS

LACHHA PARATHA

4.95

Traditional layered wholewheat flatbread baked in the tandoor.

ALLERGENS: DAIRY, GLUTEN

TANDOORI ROTI

4.50

Traditional wholewheat flatbread baked in the tandoor.

ALLERGENS: DAIRY, GLUTEN

FREE FROM GLUTEN ROTI

5.50

Made with premium gluten-free flour and baked in the tandoor.

ALLERGENS: DAIRY

OUR BREADS ARE PREPARED IN AN ENVIRONMENT WHERE CROSS-CONTAMINATION MAY OCCUR.

Desserts

CHOCOLATE BRULEE WITH AMARENA SORBET

7.95

Silky chocolate custard with a crisp caramelised top, served with Amarena cherry sorbet and a delicate cinnamon tuile.

ALLERGENS: DAIRY, EGGS, GLUTEN | [GLUTEN-FREE OPTION AVAILABLE](#)

GOLDEN MANGO CHEESECAKE V

8.50

Creamy Alphonso mango cheesecake with a soft rasmalai centre, caramelised white chocolate and strawberry

ALLERGENS: DAIRY, GLUTEN

PISTACHIO TIRAMISU

8.95

Our take on the classic Italian dessert, layered with filter coffee, Tia Maria and roasted pistachios.

ALLERGENS: DAIRY, EGG, GLUTEN, NUTS

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

7.50

Warm Belgian chocolate brownie served with creamy vanilla ice cream.

ALLERGENS: DAIRY, EGG, SOYA, GLUTEN

SELECTION OF ICE CREAMS V GF

6.95

Two scoops of your choice | Chocolate | Vanilla

ALLERGENS: DAIRY

EXOTIC COCONUT DELIGHT VG GF

8.95

Light coconut mousse served with sweet pineapple and zesty passionfruit.

ALLERGENS: NONE OF THE 14 DECLARABLE ALLERGENS

Dessert Drinks

AFTER EIGHT

10.95

Dessert style cocktail with notes of chocolate and mint; Crème de Menthe, Crème de Cacao and Baileys Irish Cream. It's like drinking melted After Eight ice cream.

ALLERGENS: DAIRY

THE MACKENZIE

10.95

This creamy Baileys drink includes Amaretto, Tia Maria and Vodka, making the perfect dessert cocktail.

ALLERGENS: DAIRY

CUBANOS

13.95

This after-dinner cocktail is a sophisticated mix of Cognac, Angostura Amaro and Suze, enhanced by Chocolate and Orange Bitters served warm with a smoky finish.

ALLERGENS: NONE

RESERVE DULONG SAUTERNES (100ML)

6.95

Bordeaux, France

ALLERGENS: SULPHITES

10YR TAWNY PORT (75ML)

6.95

Quinta do Vallado, Portugal

ALLERGENS: SULPHITES