

STARTERS

QEEMA SAMOSA (DF) 14

freshly ground lamb / onions / cumin-coriander seasoning

LOLLIPOP CHICKEN (GF) 12

fried chicken drumsticks / house masala / tikka mayo

AUBERGINE PAKORA CHAAT (GF, VE AVAILABLE) 14

aubergine fritters / sweet yogurt / tamarind / mint chutney / pomegranate

BUN KABAB (DF) 14

beef & lentil patty sliders / onions / tomatoes / tamarind chutney

SAMOSA CHAAT (VE) 12

vegetable samosa / cholay / tamarind-chili sauce

MASALA BHEL (VE, GF AVAILABLE) 14

puffed rice / potatoes / tamarind-green chutney / toasted lentils / seasonal fruits

MAINS

CHARSI KARAHI (GF AVAILABLE) 38

chopped bone-in goat / pure desi ghee / roma tomatoes / ginger / butter naan

BIRYANI — LAMB OR CHOLAY (GF AVAILABLE) 38/52

rich lamb korma or tender chickpeas curry (vegan) / spiced potatoes / basmati rice / kachoomar / raita

TAJ-E-SABZI 26

seasonal vegetables / methi aloo / zeera rice / paratha

BUTTER CHICKEN OR PANEER (GF) 29

golden curry with butter & cream / tandoori chicken or paneer / zeera rice / kachoomar

KABABWALLA

CHICKEN TIKKA 32

chicken thighs marinated in yogurt / kashmiri chili / garam masala

BIHARI KABAB 38

beef ribeye / yogurt marinade / ginger-garlic

CHAPLI KABAB 36

ground lamb / garlic / tomatoes / cumin

** all served with biryani rice, raita and kachoomar*

BREADS

BUTTER NAAN 4

PARATHA (TWO) 7

CHUTNEYS

KADDU RAITA 6

PYAZ KACHOOMAR 6

MINT CHUTNEY 6

TAMARIND-DATE CHUTNEY 6

CHILI-GARLIC CHUTNEY 6

RICE

ZEERA RICE 7

BIRYANI RICE 8

SIDES

BUTTER SAUCE 8

METHI ALOO 7

SEASONAL VEGETABLES 8

CHOLAY 7