

TO START

MIXED POPPADOMS 🍷 🌱	28	BOMBAY CHAAT MEDLEY 🌶️ 🌱 🌿	68
Assorted lentil poppadoms served with mint chutneys.		Popular Indian street food: spinach leaf crisps, papdi crackers, masala yoghurt, tamarind chutney and Bombay mix.	
MIRCHI BHAJI 🌶️ 🌱	48	BEER-BATTERED AMRITSARI FISH 🌿	68
Stuffed long green peppers coated in a gram flour and spice infused batter and then fried.		Fillet of sole fish fried in a batter of Kingfisher Lager, rice flour, carom seeds and spices.	
SAMOSAS 🌿	48/58	ALOO TIKKI 🌱 🌿	48
PEA & POTATO 🌱 or MINCED LAMB KEEMA		Mashed potato croquettes flavoured with onions and garam masala.	
Warm crispy goodness - our comfort food.		GANDERI KEBAB 🌿	58
SAMOSAS & VADA MEZZE PLATE 🌱 🌿	78	Breaded chicken flavoured with cardamom served on sugarcane skewers.	
Pea and potato samosas and lentil fritters served with masala hummus, tomato chutney and mint chutney.		NARGISI KOFTA 🌿	48
SOFT SHELL CRAB "65" 🌶️ 🌱	98	The original Scotch egg: A soft-boiled egg wrapped in spiced lamb mince, breaded and fried till crispy.	
Battered soft shell crab in a Madrasi spice supposedly introduced in 1965.			

SALADS

BEEF AND CILANTRO SALAD	68
Strips of beef fillet cooked with garam masala and sesame, served with baby spinach, carrots and cucumbers.	
CHICKPEA CHAAT SALAD 🌱	48
Diced onions, cucumber and tomato tossed with blanched Indian chickpeas topped with lime juice and chaat masala.	
CUCUMBER RAITA 🌱	38
Indian yogurt with diced cucumber.	
MIXED RAITA 🌱	38
Indian yogurt mixed with diced onions and tomato.	

SOUPS

FISHERMAN'S RASSAM	48
Assorted seafood simmered in a staple South Indian broth of sambar lentil and tomato.	
TOMATO & CORIANDER SHORBA	38
A wholesome preparation of Indian tomato soup seasoned with black pepper and coriander.	

🌶️ Spicy 🍷 Mild 🌱 Suitable for vegetarians 🌿 Contains gluten

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FRESH FROM THE [TANDOORI] OVEN

TIKKA TRIO	78/88
CHICKEN or PANEER 🌿 Trio of classic, creamy malai and mustard seed tikkas of either chicken or paneer.	
SPICED LAMB CHOPS 🌶️	168
Marinated overnight in a mixture of onion, garlic and warm dark spices. Blackened by the grill.	
CHAPLI KEBAB	68
Pashtun style minced beef patties flavoured with cumin and coriander.	
SEEKH KEBAB	88
Minced lamb kebabs marinated with lime, cumin and coriander and then grilled.	
TANDOORI CHICKEN 🌶️	78
Old Delhi style tandoori-roasted chicken (half) served traditionally with slivered onions and mint chutney.	
TANDOORI SALMON	138
Pieces of salmon filet marinated in yogurt and mild spices.	
GRILLED MASALA PRAWNS	128
Each one charred slightly at the edges and dressed in lime juice. Succulent and simple.	
AFGHANI POTATOES 🌿	58
The original potato skins. Roasted red potatoes stuffed with cottage cheese and spices.	
STUFFED MUSHROOMS 🌿	68
Whole button mushrooms stuffed with a spiced paneer mixture.	
MIXED GRILL	198
An assortment of chicken tikka, seekh kebab, tandoori salmon, tandoori mushrooms and Afghani potatoes, perfect for big groups.	

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MAINS

PALAK PANEER 🍴	78	SALIM RAAN	228
A classic dish of Indian cottage cheese cooked in mildly spiced spinach cream.		Our signature dish. Whole roasted leg of lamb marinated with onion, ginger-garlic paste and...well, the rest is a secret.	
AUBERGINE KORMA 🍴🌱	68	BUTTER CHICKEN 🍴	78
Whole baby aubergine cooked in a rich gravy with cardamom, clove and mace.		The classic crowd-pleaser.	
THREE CHEESE KOFTA 🍴🌱🌿	78	BEEF VINDALOO 🍴	88
French goat's cheese, ricotta and paneer kofta stuffed with figs and pistachios, then smothered in a rich tomato sauce.		Beef marinated with garlic and red wine, cooked slowly in a fiery Goan style curry.	
PUNJABI CHOLE 🍴	68	DUCK CURRY KUZAMBU 🍴	88
A hearty serving of spiced chickpeas that will bring you straight to the streets of Delhi.		Spicy coastal duck curry, best mopped up with lacha paratta.	
DAL MAKHANI 🍴🌱	68	MATTAR PANEER 🍴🌱	78
Black lentils cooked overnight, finished with dairy cream.		Vegetarian makhani curry consisting of a pan-seared paneer roll and spicy green peas.	
DAL METHI 🍴	68	BEEF CHETTINAD 🍴	118
Yellow lentils cooked with clarified butter and dried fenugreek.		Tender strips of beef in a spicy South Indian gravy served on a bed of steamed basmati rice.	
MASALA CRUSTED COD, GREEN MANGO & COCONUT PORIYAL	138	PRAWN MALAI CURRY 🍴	98
Black cod fillet, Asian greens, snow peas and asparagus in a coconut curry sauce.		A Bengali Classic. Prawns prepared with green chili, cardamom, turmeric and coconut milk.	
ROGAN JOSH 🍴	88	CHICKEN TIKKA MASALA	78
Slow-cooked lamb in a Kashmiri spiced stew.		Tandoori-roasted pieces of chicken in a creamy spice infused tomato curry.	
BOMBAY BERRY PILAU	98	ALOO GOBI 🍴🌱	68
LAMB or CHICKEN or VEGGIE 🍴		Homely Punjabi fare consisting of a spicy cauliflower floret and potato stir-fry.	
A century-old recipe from Irani hotels in Bombay. Cooked with your choice of lamb, chicken or vegetables and topped with sour dried berries.		MIXED GREENS 🍴	68
		Beans, snow peas, spinach and broccoli cooked in mild spices.	

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BREADS

PARATTA 🌿	28	STUFFED NAAN 🌿	48
LACHA or MINT or CHILI 🌶️		MINCED LAMB KEEMA or PANEER 🍴	
NAAN 🌿	28	BREAD BASKET 🌿	68
BUTTER or GARLIC or METHI		Includes lacha paratta, butter naan and tandoori roti.	
TANDOORI ROTI 🌿	22		

RICE

STEAMED BASMATI RICE	28
SPICED PILAU RICE	38
Cooked with cumin and mustard seeds.	

DESSERTS

GAJAR HALWA	48
Sweet carrot pudding.	
KULFI ZAFRANI	48
Saffron and pistachio ice cream, prepared the Indian way.	
APPLE KHEER	58
Green apple pudding with flavoured with cardamom and cinnamon.	
GULAB JAMUN	38
Irresistibly sweet and syrupy Indian doughnuts.	