

DINNER MENU FEATURING **MODERN INDIAN**
SMALL AND LARGE SHARING PLATES



TANDOOR & KADHAI

Junglee Malai

guinea fowl breast, cardamom, white pepper, dry mango, red pepper chutney 8.5

Chicken Pear Chaat

tandoori chicken tikka, pear, charred gem lettuce, mint, mango thyme dressing 7.2

Goan Prawns

roasted garlic, Goan chilli, rock samphire, cinnamon, tempered coconut rice 8.2

Seekh Kebab

Welsh lamb, green chilli, rock salt, coriander, garam masala, kachumber raita 7.5

Kandahari Quail

pomegranate molasses, roasted cumin seeds, honey, coriander, red chilli 8.2

CHAAT & SABZI (V)

Galouti Kebab

seasonal vegetable kebab, cardamom, minted cheese, apple beetroot chutney 6.5

Schezwan Paneer

paneer pepper skewers, sesame seeds, Indo-Chinese chilli Schezwan dip 6.5

Sigri Aubergine

grilled aubergine steaks, smoked aubergine onion crush, Hyderabad salan 6.8

Sabz Kofta *

vegetable 'kofta', stuffed romero pepper, kale, amaranth cress, sesame tamarind kari 11.5

Malai Paneer *

pan fried paneer, cumin shiitake, fenugreek, tomato lime chutney, malai methi tari 11.8

* large plates

MEAT & SEAFOOD

Butter Chicken *

tandoor cooked chicken thighs, fenugreek 'makhani', crispy spinach, melon seeds, miso 'malai' 14.8

Dum Ka Gosht *

slow cooked Welsh lamb shoulder, saffron, Kashmiri & green chilli, mushroom spinach, 'achar' 16.8

Coconut Prawns *

fennel, turmeric, coconut milk, Chai Ki seaweed 'podi', tempered mooli, snow peas, curry leaf 15.0

Salmon Moilee *

grilled salmon, honey, orange zest, green chilli, lime leaf coconut moilee, fennel beetroot also crush 15.8

BREAD, RICE & SIDES (V)

Naan

garlic 2.8 | plain 2.6

Malabar Paratha

layered bread 2.5

Rice

steamed basmati 1.9 | 3.5

Burnt Ginger Rice

stir-fried 2.5 | 4.5

Raita

cucumber yoghurt 2.5

Dhal Fry

black lentils, Punjabi spices 4.8

Green Chilli

chopped chilli 1.0

Pickles

carrot & mooli 2.0