



CHAAT CORNER

- BOMBAY BHEL (N) (G) - 7.00**
Toasted corn, puffed rice blended with assorted chutneys.
- DAHI SEVPURI (D)(G) - 7.50**
Crispy puri stuffed with spicy potatoes, yoghurt and chutneys.
- NETAJI KE GOL GAPPE (G) - 7.00**
Pani puri served with sweet-tangy and spicy water.
- BHALLA PAPDI CHAAT (D) (G) - 7.50**
Lentil dumplings & papdi, topped with sweet yoghurt, assorted chutney
- MANGO CHANA CHAAT - 7.50**
Chickpeas, red onion, green chili, fresh lemon juice with a mango twist.
- AMRITSARI TIKKI CHAAT (D) - 8.50**
Potato cutlets, spicy chick peas seasoned with yoghurt, mint and tamarind chutneys.
- PUNJABI SAMOSA CHAAT (D) (G) - 8.50**
Punjabi samosa, masala chana with mint, tamarind chutneys and sweet yoghurt.
- PALAK PATTI KI CHAAT (D) - 8.00**
Crispy spinach with potatoes, sweet yoghurt, onion rings and chutneys.

VEGETARIAN STARTER

- VEGETABLE SAMOSA (G) - 6.00**
Homemade triangles of light, crisp, filo pastry stuffed with fresh vegetables
- VADA PAV (G) (D) (M) - 7.50**
Fried potato dumpling, sandwiched in buns with chutneys and spicy red masala.
- PAV BHAJI (D) (G) - 10.00**
Mumbai speciality. Mashed vegetables with hot buttered buns.
- MIXED PAKORAS - 7.50**
Deep fried crispy fritters of mixed vegetables.
- VEG SHAMI KEBAB - 8.00**
A healthy indian vegetable snack made with potatoes & green peas.
- CRISPY CHILLI CAULIFLOWER (G) - 9.50**
Batter-coated crispy cauliflower with spring onions, green chillies, salt and pepper
- STEAMED VEG MOMO DUMPLING (G) - 9.00**
Classic momos, steamed and served with traditional chutney.
- PANEER & PINEAPPLE TIKKA (D) - 11.00**
Grilled cottage cheese & grilled pineapple.
- ASSORTED VEG PLATTER (D) (G) - 18.00**
Paneer tikka, malai broccoli, pakora, samosa.
- TANDOORI SOYA CHAAP (G) - 10.00**
Soya cooked in chef special tandoori marination and chargrilled.
- CHILLI PANEER (D) (G) - 10.00**
Diced paneer wok fried with spring onions and peppers blended with chilli sauce.
- MALAI BROCCOLI (D) - 10.00**
Broccoli florets marinated in cream, cheese and grilled to perfection.

NON-VEGETARIAN STARTER

- CHICKEN TIKKA (D) - 11.00**
Chicken marinated in chef’s special Tandoori spices & grilled to perfection
- CHICKEN LOLLIPOP (G)**
Chicken winglet, perfectly seasoned and cooked in Indo-Chinese fusion spices.
- TANDOORI CHICKEN (D) - 11.50**
Chicken marinated overnight in chef special spices then grilled to perfection
- CHILLI CHICKEN (G) - 11.00**
Boneless chicken stir fried with bell peppers, fresh green chillies, garlic & soya sauce
- CHICKEN 65 (E) - 10.50**
Delicacy from south india. Chicken pieces tempered with spices and curry leaves.
- STEAMED CHICKEN MOMO DUMPLING (G) - 10.00**
Minced chicken filled momo, steamed to perfection.
- MEAT SAMOSA (G) - 6.00**
Handmade triangles filo pastry filled with minced meat.

- SPICY KEEMA PAV (D) (G) - 11.00**
Minced lamb served with lightly toasted butter buns.
- LAMB SHEEKH KEBAB (D) (E) - 11.00**
Minced lamb flavoured with ginger, garlic & roasted ground spices.
- LAMB CHOPS (D) - 14.00**
Lamb chops marinated in garlic, green chillies, and coriander, then cooked in a clay oven.
- DHABA FISH FRY - 11.50**
Battered fish in indian spices, golden fried for crunch and lightness.
- TANDOORI FISH TIKKA (D) - 13.00**
Tender fish marinated in classic Indian tandoori masala & cooked to perfection.
- TANDOORI GRILL BY DHABA (D) (E) - 23.00**
A medley of chicken tikka, lamb chops, lamb kebab and fish tikka.

- GARLIC CHILLI PRAWNS (G) - 14.00**
Crispy fried prawns tossed in special chilli garlic sauce with assorted peppers.
- TANDOORI KING PRAWNS (D) (M) - 16.00**
King prawns marinated in creamy mustard garlic sauce & cooked in our tandoor.
- GUNPOWDER PRAWNS (D) (M) - 16.00**
Spicy battered deep fried prawns covered in spice mix from western India.

VEGETARIAN CURRIES

- MIXED TAWA VEGETABLES - 10.50**
Seasonal vegetables cooked in finger licking homemade spices served on a tawa
- HOUSE BLACK DAL (D) - 10.50**
Slow-cooked mixed lentils in North Indian dhaba style. A house specialty.
- YELLOW DAL TARKA - 10.50**
Yellow lentils tempered with mixed masala and corriander.
- KARAHI PANEER (D) - 11.50**
Paneer cooked with special karahi masala.
- PANEER BUTTER MASALA (D) - 11.50**
Paneer simmered with tomato sauce fresh cream and butter.
- PANEER TIKKA BABY SPINACH (D) - 11.50**
Grilled cottage cheese cooked with baby spinach and spices.
- BHINDI MASALA - 10.50**
Home style cooked okra.
- BAINGAN KA BHARTHA - 11.00**
Fire-roasted aubergines, mashed and cooked with Indian spices.
- PUNJABI CHANA - 10.00**
Spicy and tangy chick pea preparation served medium hot.
- KARAHI SOYA (G) - 11.00**
Soya cooked with karahi masala.
- CURRY LEAF POTATOES (M) - 10.00**
Baby potatoes, curry leaves, garlic & ginger, mustard.
- MALAI KOFTA (D) - 11.50**
Potato and cheese dumplings cooked in a rich creamy gravy.

NON VEGETARIAN CURRIES

- PATIALA CHICKEN CURRY (D) - 12.50**
Baby chicken on the bone cooked in a North Indian dhaba style. A house specialty.
- AFGHANI CHICKEN CURRY (D) - 12.50**
Marinated tender chicken pieces on the bone cooked in rich creamy yoghurt based sauce.
- RAILWAY CHICKEN CURRY - 12.50**
Rustic and luscious chicken and potato curry, served since colonial times in the Indian railway
- BUTTER CHICKEN (D) - 12.50**
Tandoori roasted chicken cooked with tomato, butter & cream
- CHICKEN TIKKA MASALA (D) - 12.50**
Grilled boneless chicken simmered in fenugreek flavoured plum tomato sauce
- LAMB SHANK MADRAS (M) - 14.50**
Tender end of lamb leg slowly braised with Indian spices to infuse the flavour
- LAMB ROGANJOSH - 13.50**
Tender pieces of lamb slowly cooked in onion, tomato, ginger & spices.
- KARAHI MEAT - 13.50**
Small pieces of lamb cooked in special karahi masala.

- KEEMA MATAR - 13.00**
Minced lamb cooked with peas, onion, tomato, ginger & garlic, blended with spices.
- KERALA FISH MOLEE (M) - 14.00**
A rich & creamy Kerala style fish curry where fish is cooked in a subtly spiced coconut based gravy
- KARAHI PRAWN MASALA - 15.00**
Prawns cooked in indian spices and the famous karahi gravy.

RICE, BIRYANI & BREADS

STEAM RICE	4.00
PILAU RICE	4.50
MUSHROOM RICE	4.50
VEGETABLE BIRYANI (D)	13.00
CHICKEN BIRYANI (D)	14.00
LAMB BIRYANI (D)	15.00
TANDOORI ROTI (G)	3.00
PLAIN NAAN (G)	3.25
BUTTER NAAN (D) (G)	3.50
GARLIC NAAN (D) (G)	4.00
CHILLI GARLIC NAAN (D) (G)	4.00
PESHAWARI NAAN (D) (G)	4.50
KEEMA NAAN (D) (G)	4.50
LACHHA PARANTHA (D) (G)	4.50
DHABA ROTI (D) (G)	3.75
CHEESE CORIANDER NAAN (D) (G)	4.50

ACCOMPANIMENTS

HARA BHARA SALAD	3.50
ONION SALAD	3.50
PLAIN YOGHURT	2.50
CUCUMBER, TOMATO & ONION RAITA	3.50
PAPPADUM BASKET	4.50