



Chaat Corner

SOCIAL BHEL (N) (D) (G) Toasted corn & puffed rice, tossed in tangy house chutneys	8.5
DAHI SEVPURI (D) (G) Crisp puri bites loaded with potato, yogurt & chutneys.	8.5
MANGO AVO- CHICKPEA CHAAT Chickpeas, zingy onions, green chilli & a mango-avo kick.	9.0
SAMOSA CHAAT (D) (G) Mini punjabi samosas, masala chana & sweet-sour yogurt.	9.0
CRISPY SPINACH SALLI CHAAT (D) Spiced spinach with crunchy salli & chatpati chutney.	9.0
ALOO TIKKI CHAAT (D) Crispy potato cake, fiery chana, chutney & yogurt drizzle.	9.0

Vegetarian Starters

VEGETABLE SAMOSA (G) Homemade crisp filo pastry stuffed with fresh vegetables	6.0
VADA PAV (G) (D) (M) Fried potato dumplings in a soft bun	9.0
ONION & POTATO BHAJIAS Spiced onion & potato fritters, crisp and irresistible	7.5
GUNPOWDER IDLI (M) (D) Fluffy idlis, spicy gunpowder kick in every bite.	10.0
BUTTER ROAST BROCCOLI (D) Golden buttered broccoli with cheesy cardamom burst	10.5
CRISPY CHILLI CAULIFLOWER (G) Batter-crisp cauliflower, spiced with chilli & pepper	11.0
PAV BHAJI (D) (G) Veggie medley, buttered buns, street-food magic.	11.0
CHILLI PANEER (D) (G) Sautéed paneer, crunchy veggies, bold chilli garlic kick.	11.0
TANDOORI GRILLED PANEER (D) Smoky tandoori paneer, juicy pineapple & tangy olives.	11.0
VEG PLATTER (D) (G) A feast of crispy pakoras, grilled paneer, samosa & broccoli bites	18.5

Non Veg. Starters

CHICKEN TIKKA (D) Smoky, tender chicken tikka with Kashmiri chilli punch.	12.0
TANDOORI CHICKEN (D) (M) Juicy tandoori chicken with a charred, smoky crust.	12.0
1990'S CHILLI CHICKEN (D) (G) Fried chicken bites with a fiery sweet-chilli glaze.	12.0
CHICKEN MOMO (G) (M) Tender chicken momos served with smoked tomato dip.	11.0
TANGRA CHICKEN WINGS (D) (M) Golden chicken wings served with zesty kaffir lime & samphire.	11.0
MEAT SAMOSA (G) Flaky pastry pockets with hot, spiced meat	6.5
KHEEMA PAV (G) Savory minced lamb paired with warm mini buns.	12.0
LAMB CHOPS (D) (G) Succulent lamb chops with spiced malt vinegar finish.	15.0
AMRITSARI FISH FRY Crispy fish coated in aromatic Indian spices.	12.0
BASIL FISH TIKKA (M) (D) Tender fish tikka infused with basil and Indian spices.	14.0
SALT & PEPPER CALAMARI (G) (C) Crispy squid bites with fiery sambal dip.	14.0
GUNPOWDER PRAWNS (M) Fried prawns with bold, smoky gunpowder kick.	14.0
GARLIC & CHILLI PRAWNS (G) Succulent lamb chops with spiced malt vinegar finish.	14.0
TANDOORI KING PRAWNS (M)(C)(D) Tender king prawns, marinated in mustard, char-grilled.	16.0
PAN SEARED HARISSA SCALLOPS Tender scallops kissed with smoky harissa spice.	16.0
GRILLED MEAT PLATTER (D) (G) Tandoor-grilled chicken, prawns, fish tikka & lamb chops	27.0

Vegetarian Mains

PALAK PANEER (D) Cottage cheese in a velvety spinach purée	12.5
PANEER BUTTER MASALA (D) Rich tomato gravy with tender paneer cubes	12.5
BHINDI / TOSS OKRA Okra stir-fry with zesty onions and tomatoes.	11.5
TAWA VEGETABLES Seasonal veggie medley in vibrant masala sauce.	11.5
ADRAKI ALOO GOBI Spiced potatoes and cauliflower with bold ginger notes	11.5
CHANA MASALA Masala-coated chickpeas with a tomato-onion twist.	11.5
HOUSE BLACK DAL (D) Rich, creamy black lentils cooked gently with butter	11.5
KHATTE MEETHE BAINGAIN Tangy-sweet roasted eggplant cooked with tomato and onion.	11.5

Bread, Rice & Biryani

ROTI (G)	3.0
PLAIN NAAN (G)	3.5
BUTTER NAAN (D) (G)	3.5
GARLIC NAAN (D) (G)	4.0
CHEESE & CORIANDER NAAN (D) (G)	4.5
PESHWARI NAAN (D) (G)	4.5
LACHHA PARATHA (D) (G)	4.5
KEEMA NAAN (D) (G)	5.5
PLAIN BASMATI RICE	4.5
PILAU RICE	4.75
MUSHROOM RICE	4.75
VEG BIRYANI (D)	14.0
CHICKEN BIRYANI (D)	16.0
LAMB SHANK BIRYANI (D)	17.0

Non Veg. Mains

PAN SEARED SEABASS (D) Sea bass in silky coconut sauce with broccoli	16.0
KADAI PRAWNS Juicy tiger prawns tossed in spicy kadhai masala	16.0
SPICY PRAWNS CURRY Succulent prawns in rich, tangy Malabar coconut curry.	16.0
SOCIAL CHICKEN CURRY Home style chicken curry	14.0
BUTTER CHICKEN (D) Chicken breast in rich creamy tomato sauce	14.0
CHICKEN TIKKA MASALA (D) Boneless chicken thigh in fenugreek tomato sauce	14.0
SAAG CHICKEN (D) Tender chicken thigh, aromatic spinach and fenugreek.	14.0
LAMB BHUNA KEEMA Minced lamb with onion, tomatoes and green peas	15.0
RAILWAY LAMB CURRY Fiery lamb curry with baby potatoes	15.0
BELIRAM LAMB CURRY Juicy lamb on the bone simmered in a spiced Punjabi curry.	16.0
LAMB SHANK MADRAS Slow-cooked Lamb shank, fiery Madras masala.	16.0

Accompaniments

PAPAD BASKET	4.5
PIRI PIRI CHIPS	6.0
GREEN SALAD	4.5
ONION SALAD	3.5
RAITA (D)	3.5

A 12.5% discretionary service charge is added to all bills. This goes directly to the team.

Please make your server aware of any allergens : (G) Gluten, (D) Dairy, (N) Nuts, (E) Egg, (M) Mustard, (S) Shellfish-Mollucus, (C) Crustaceans