

## STARTERS

<b>Poppadums</b>	3.50
Served with tomato, mustard yogurt, and mango chutney	
<b>Vegetable Spring Rolls</b>	7.50
Crispy thin pastry stuffed with mixed vegetables	
<b>Calcutta's Pani Puri</b>	7.50
Atta and semolina puchkas, Calcutta's jhal potatoes, flavoured spice water	
<b>Lucknowi Samosa Chaat</b>	8.50
Vegetarian samosa and spiced chickpeas, topped with tamarind, mint and sweet yogurt	
<b>Calcutta's Paneer/Chicken Kathi Rolls</b>	8.50/9.50
Flat bread rolled with chargrilled cottage cheese/ Chicken, mixed with onions, cucumber, and mint chutney	
<b>Chilli Paneer/Chicken/Prawns</b>	7.50/10.50/
Pan fried paneer/chicken/prawns tossed with Szechuan sauce	
<b>Avocado Ke Gole</b>	8.50
Avocado dumplings served with beetroot puree and kewpie mustard	
<b>Dahi Ke Kebab</b>	8.50
Hung yogurt dumplings flavoured with cardamom and griddle fried	
<b>Amritsari Fish &amp; Chips</b>	10.50
Crispy fish with Amritsari spiced batter served with tempered potato wedges	
<b>Crispy Spinach Chaat</b>	7.50
Baby spinach leaf coated with batter served with spiced chickpeas and chutney	
<b>Schezwan Corn</b>	9.50
Crispy corn tossed with Szechuan sauce and golden garlic crumb	
<b>Crispy Fried Okra</b>	8.50
Battered okra tossed with burnt garlic, salt, pepper, and chillies	
<b>Bombay ki Bhel Puri</b>	8.50
Puffed rice tossed with onions, tomatoes, pomegranate topped with mint, tamarind, and nylon sev	

## TANDOOR

<b>Paneer Tikka</b>	9.50
Chargrilled spiced cottage cheese, mixed peppers, and onions	
<b>Chargrilled Malai Broccoli</b>	10.50
Marinated chargrilled broccoli florets	
<b>Mirchi Murg Tikka</b>	11.50
Grilled chicken thighs marinated with Kashmiri red chilli and homemade spice mix	
<b>Malai Murg Tikka</b>	12.50
Greek yogurt, cheese and Indian spice marinated grilled chicken breast	
<b>Raunak-E- Lamb Seekh Kebab</b>	11.50
Mine lamb galette with spices cooked on skewers	

<b>Tandoori Prawns</b>	17.50
King prawns coated with hung yogurt, freshly ground pepper cooked in clay oven	
<b>Patiala Lamb Chops</b>	20.50
Marinated lamb chops with chef special spices cooked in clay oven	

## CHARCOAL GRILL PLATTER

<b>Chakra Mixed Grill Vegetarian Platter</b>	20.50
Paneer tikka, Chargrilled broccoli, avocado ke gole, chilli cheese naan served with mint chutney	
<b>Chakra Mixed Grill Non-Vegetarian Platter</b>	27.50
Mirchi murg tikka, lamb seekh, jhinga kali mirch, Patiala lamb chops	

## DESI CLASSICS

<b>Methi Murg</b>	16.50
Chargrilled chicken with fresh fenugreek, ginger, tomatoes, and cumin	
<b>Classic Chicken/Lamb Korma</b>	16.50/17.50
Chicken/texel lamb simmered in almond sauce, sundried coconut, and saffron	
<b>Old Delhi Butter Chicken</b>	16.50
Chargrilled chicken simmered in creamed tomatoes, dried fenugreek leaves	
<b>Chicken Gassi</b>	16.50
Southern spiced chicken curry with coconut, tamarind, curry leaves	
<b>Kashmiri Lamb Rogan Josh</b>	17.50
Slow cooked texel lamb with brown onions, Kashmiri red chillies, plum tomatoes	
<b>Saag Chicken/Lamb</b>	16.50/17.50
Chicken/texel lamb simmered in spinach, green chillies, and cilantro	
<b>Nalli Nihari</b>	20.50
8 hours slow cooked Hampshire lamb shank and Rajasthani chillies	
<b>Fish Moilee</b>	16.50
Marinated tilapia simmered with shallots, coconut milk, ginger, and curry leaves	
<b>Prawn Masala</b>	18.50
King prawns in caramelised onion sauce, coconut, roasted spices, and palm vinegar	

## VEGETARIAN MAINS

<b>Palak Paneer</b>	10.50
Cottage cheese and creamed mustard leaf, tempered with burnt garlic, chilli	
<b>Malai Kofta</b>	11.50
Vegetable and cheese dumplings in caramelised onions, tomatoes	
<b>Paneer Butter Masala</b>	11.50
Cottage cheese cooked in creamy tomato sauce, dried fenugreek leaves	
<b>Pataka Aloo/Saag Aloo</b>	10.50
Battered potatoes tossed in tomato sauce, finished with curry leaves	
<b>Bhindi Taza</b>	10.50
Okra tossed with onions and tomato with homemade spices	
<b>Veg Kadai</b>	10.50
Seasonal Vegetables with brown onions, tomato, and homemade spices	
<b>Baingan Ka Bharta</b>	10.50
Smoked eggplant mash braised with garlic, chillies, and tomatoes	

Please advise a member of staff about any allergen information. Our menu is prepared using many ingredients including allergens. Whilst every care is taken, we cannot completely eliminate the risk of allergen transfer.

<b>Pindi Channa</b>	10.50
Carom seeds infused chickpeas with homemade spices	
<b>Dal Makhani</b>	10.50
24 hours slow cooked black lentils	
<b>Lahsooni Tadka Dal</b>	10.50
Yellow lentils tempered with cumin, curry leaves	

## BIRYANI

<b>Vegetable Biryani</b>	13.50
Seasonal vegetables, basmati rice, brown onions, yogurt, mint	
<b>Chicken Dum Biryani</b>	16.50
Braised basmati rice, chicken, fried onions, mint, saffron	
<b>Lamb Dum Biryani</b>	17.50
Long grain basmati rice, fried onions, mint, rose water, rose petals	
<b>Prawn Dum Biryani</b>	18.50
Long grain basmati rice, fried onions, prawns	

## RICE

<b>Steamed Basmati Rice</b>	4.50
<b>Saffron Pulao</b>	5.50
Sargol saffron, whole spice infused braised long grain basmati rice	
<b>Mushroom Rice</b>	7.50
Long grain basmati rice, mushroom	
<b>Egg Fried Rice</b>	7.50
Long grain basmati rice, fried onions, and eggs	

## BREADS

<b>Tandoori Roti</b>	3.50
Bread made with wheat flour	
<b>Plain Naan</b>	4.50
<b>Butter Naan</b>	4.50
<b>Garlic Naan</b>	4.50
<b>Plain Paratha</b>	5.50
Whole wheat flour paratha	
<b>Lal Mirch Ka Paratha</b>	5.50
Whole wheat flour paratha with red chilli	
<b>Keema Naan</b>	6.50
Chargrilled miced lamb stuffed naan served with cucumber and mint raita	
<b>Chilli Cheese Naan</b>	6.50
Aged cheddar cheese and chilli stuffed bread	
<b>Peshawari Naan</b>	6.50
Dried fruits, dry coconut and nuts stuffed bread	

## SIDES

<b>Cucumber and Mint Raita</b>	4.0
<b>Desi Salad</b>	4.0
Melange of Bombay onions, cucumber, tomato	

## DESSERTS

<b>Gulab Jamun</b>	6.0
An Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup	
<b>Rasmalai</b>	6.0
A Bengali dessert, soft paneer balls immersed in chilled creamy milk	
<b>Gajar Ka Halwa</b>	6.0
Carrot-based sweet dessert pudding with milk and sugar	
<b>Belgian Chocolate Brownie served with Vanilla Ice cream</b>	6.0
A universally popular intense chocolate indulgence made with Belgian chocolate and California walnuts	
<b>Sorbet of the day</b>	6.50
<b>Mango Kulfi</b>	6.50
A frozen dessert made with pure full fat milk, mango pulp, sugar, and a flavouring ingredient like cardamoms or saffron	
<b>Malai Kulfi</b>	6.50
A frozen dessert made with pure full fat milk, sugar, and a flavouring ingredient like cardamoms or saffron	
<b>Pistachio Kulfi</b>	6.50
A frozen dessert made with pure full fat milk, Pistachio nuts, sugar, and a flavouring ingredient like cardamoms or saffron	