

STARTERS

Poppadums	3.50
Served with tomato, mustard yogurt, and mango chutney	
Vegetable Spring Rolls	6.50
Crispy thin pastry stuffed with mixed vegetables	
Calcutta's Pani Puri	6.50
Atta and semolina puchkas, Calcutta's jhal potatoes, flavoured spice water	
Lucknowi Samosa Chaat	6.50
Vegetarian samosa and spiced chickpeas, topped with tamarind, mint and sweet yogurt	
Calcutta's Paneer/Chicken Kathi Rolls	9.50/10.50
Flat bread rolled with chargrilled cottage cheese/ Chicken, mixed with onions, cucumber, and mint chutney	
Chilli Paneer/Chicken/Prawns	7.50/10.50/
Pan fried paneer/chicken/prawns tossed with Szechuan sauce	
Avocado Ke Gole	7.50
Avocado dumplings served with beetroot puree and kewpie mustard	
Dahi Ke Kebab	8.50
Hung yogurt dumplings flavoured with cardamom and griddle fried	
Amritsari Fish & Chips	10.50
Crispy fish with Amritsari spiced batter served with tempered potato wedges	
Crispy Spinach Chaat	7.50
Baby spinach leaf coated with batter served with spiced chickpeas and chutney	
Schezwan Corn	7.50
Crispy corn tossed with Szechuan sauce and golden garlic crumb	
Crispy Fried Okra	7.50
Battered okra tossed with burnt garlic, salt, pepper, and chillies	
Bombay ki Bhel Puri	6.50
Puffed rice tossed with onions, tomatoes, pomegranate topped with mint, tamarind, and nylon sev	

TANDOOR

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

Tandoori Prawns	17.50
King prawns coated with hung yogurt, freshly ground pepper cooked in clay oven	
Patiala Lamb Chops	19.50
Marinated lamb chops with chef special spices cooked in clay oven	

CHARCOAL GRILL PLATTER

Chakra Mixed Grill Vegetarian Platter	19.50
Paneer tikka, Chargrilled broccoli, avocado ke gole, chilli cheese naan served with mint chutney	
Chakra Mixed Grill Non-Vegetarian Platter	25.50
Mirchi murg tikka, lamb seekh, jhinga kali mirch, Patiala lamb chops	

DESI CLASSICS

Methi Murg	13.50
Chargrilled chicken with fresh fenugreek, ginger, tomatoes, and cumin	
Classic Chicken/Lamb Korma	13.50/14.50
Chicken/texel lamb simmered in almond sauce, sundried coconut, and saffron	
Old Delhi Butter Chicken	12.50
Chargrilled chicken simmered in creamed tomatoes, dried fenugreek leaves	
Chicken Gassi	13.50
Southern spiced chicken curry with coconut, tamarind, curry leaves	
Kashmiri Lamb Rogan Josh	14.50
Slow cooked texel lamb with brown onions, Kashmiri red chillies, plum tomatoes	
Saag Chicken/Lamb	13.50/14.50
Chicken/texel lamb simmered in spinach, green chillies, and cilantro	
Nalli Nihari	19.50
8 hours slow cooked Hampshire lamb shank and Rajasthani chillies	
Fish Moilee	14.50
Marinated tilapia simmered with shallots, coconut milk, ginger, and curry leaves	
Prawn Masala	17.50
King prawns in caramelised onion sauce, coconut, roasted spices, and palm vinegar	

VEGETARIAN MAINS

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

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

BIRYANI

Vegetable Biryani	12.50
Seasonal vegetables, basmati rice, brown onions, yogurt, mint	
Chicken Dum Biryani	15.50
Braised basmati rice, chicken, fried onions, mint, saffron	
Lamb Dum Biryani	16.50
Long grain basmati rice, fried onions, mint, rose water, rose petals	
Prawn Dum Biryani	18.50
Long grain basmati rice, fried onions, prawns	

RICE

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

BREADS

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

SIDES

Cucumber and Mint Raita	4.0
Desi Salad	4.0
Melange of Bombay onions, cucumber, tomato	

DESSERTS

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