Starters

★ Chef's recommendation

STREET FOOD

Poppadum (G, D) (V)	Served with Tomato, Mint and Mango chutney	£4.50
Calcutta's Pani Puri (G) (V) (Ve)	Semolina spheres filled with potato and spiced mint and mango water	£8.00
★ **Jodhpuri Mirchi Vada (G, M)**	Green chillies stuffed with spiced potato, coated in gram flour batter and fried until golden.	£9.00
Classic Onion Bhaji (D) (V)	Crispy gram flour battered Indian fritters, made with onion, and red chillies	£9.00
Crispy Okra (M) (V) (Ve)	Battered okra tossed with burnt garlic, salt, pepper, and chillies	£9.00
★ **Lucknowi Samosa Chaat (G, D, M, S) (V)**	Crushed vegetable samosa and chickpeas topped with tamarind, mint chutney and yoghurt	£9.00
Dahi Papdi Chaat (M, G, N, D)	Crisp papdi topped with creamy yoghurt, tamarind and mint chutneys, spices and crunchy sev	£11.00
Crispy Spinach Chaat (D) (V)	Spinach leaf coated with batter served with sweet yogurt and spicy chutney	£11.00
★ **Avocado ke Gole (G, M) (V) (Ve)**	Avocado dumplings served with beetroot purée	£11.00
Kathi Roll (Paneer/Chicken) (G,D,M)	Flatbread rolled with paneer or chicken, onions, cucumber and mint chutney	£12
Chilli Paneer (C,G,S,SD) / Chicken (C,G,S,SD) / Prawn (C,Cr,G,S,SD)	Pan fried & tossed in Szechuan sauce	£12 / £14 / £16
★ **Amritsari Fish and Masala Wedges (F, D)**	Gram flour battered tilapia fillet served with masala wedges and mint chutney	£14.00

FROM THE GRILL

Khumani Paneer Tikka (D, M) (V)	Clay oven-cooked cottage cheese marinated with chilli, mustard and yoghurt, served with mint chutney	£13.00
★ **Bharva Mushroom (M, G, N)**	Mushrooms filled with spiced paneer and herbs, golden and tender	£13.00
Mirchi Murg Tikka (D, M)	Grilled chicken breast marinated with Kashmiri red chilli and homemade spice mix	£13.00
Garlic Malai Chicken Tikka (D, M)	Chicken marinated in cream, yoghurt, garlic and ginger, grilled with a smoky char	£13.00
Raunak -E- Lamb Seekh Kebab (D)	Minced lamb with spices, cooked on skewers	£14.00
Tandoori Prawns (Cr, M, D)	King prawns coated with hung yoghurt, freshly ground pepper cooked in clay oven	£21.00
★ **Patiala Lamb Chop (D, M)**	Marinated lamb chop with chef's special spices cooked in clay oven	£21.00
Chakra Vegetarian Mixed Grill Platter (G, D, M) (V)	Paneer Tikka, Chargrilled Broccoli, Avocado ke Gole, Chilli Cheese naan	£27.00
★ **Chakra Non-Vegetarian Mixed Grill Platter (Cr, D, M)**	Mirchi murg tikka, Lamb Seekh Kebab, Tandoori Prawns, Patiala Lamb Chop	£32.00

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT.
A discretionary service charge of 12.5% will be added to the bill.
C-Celery, G-Gluten, Cr-Crustaceans, E-Eggs, F-Fish, L-Lupin, D-Dairy, Mo-Mollusc, M-Mustard, N-Nuts, Se-Sesame, S-Soya, SD- Sulphur Dioxide, V- Vegetarian, Ve- Vegan

Mains

★ Chef's recommendation

NON-VEGETARIAN MAINS

Old Delhi Butter Chicken (D, N) Chargrilled chicken simmered in creamed tomatoes, dried fenugreek leaves	£18.00
★ Homemade Chicken Curry (D) A rustic chicken preparation with whole spices, browned thick slow-cooked onion gravy	£18.00
★ Chicken Tikka Masala (D) Tandoor-grilled chicken tikka simmered in a rich, creamy tomato and fenugreek sauce	£18.00
Classic Chicken Korma (D, N, M) / Lamb Korma (D, N) Chicken/Texel lamb simmered in almond sauce, sun-dried coconut and saffron	£18.00 / £19.00
Saag Chicken (D) / Saag Lamb (D) Chicken/Texel lamb simmered in spinach, green chillies, and coriander	£18.00 / £19.00
★ Kashmiri Lamb Rogan Josh (D) (Dairy-free option available) Slow-cooked Texel lamb with brown onions, Kashmiri red chillies, plum tomatoes	£19.00
Kerala Fish Curry (F, M, D) Tender tilapia fish simmered in a spiced coconut-based gravy with curry leaves and coastal spices	£19.00
Goan Prawn Curry (Cr, M) King prawns in caramelised onion sauce, coconut, roasted spices and palm vinegar	£22.00
★ Nalli Nihari (D) (Dairy-free option available) 8 hours slow-cooked Hampshire lamb shank and Rajasthani chillies	£25.00

VEGETARIAN MAINS

Dal Makhni (D) (V) 24 hours slow-cooked black lentils	£13.00
Lahsooni Tadka Dal (D) (V) (Ask for Vegan) Yellow lentils tempered with garlic, cumin and curry leaves	£13.00
Baingan ka Bharta (G, D) (V) (Ask for Vegan) Smoked aubergine mash braised with garlic, chillies, and tomatoes	£13.00
Vegetable Kadai (D, N) (V) Seasonal Vegetables with brown onions, tomato, and homemade spices	£13.00
★ Chakra Chana (D, N) (V) (Ask for Vegan) Carom seeds infused chickpeas with homemade spices	£13.00
★ Shahi Paneer (D, N) (V) Soft cottage cheese simmered in a rich, creamy tomato gravy with aromatic spices and cashew paste	£13.00
Saag Aloo (D) (V) (Ask for Vegan) Tender potatoes cooked with spinach, garlic and traditional Indian spices	£13.00
★ Corn Palak (D) (V) (Ask for Vegan) Sweet corn kernels cooked in a flavourful spinach gravy with garlic and aromatic Indian spices	£13.00
Palak Paneer (D, N) (V) Cottage cheese, Spinach, tomato, fenugreek & fresh green chilli	£13.00

BIRYANI & RICE

Steamed Basmati Rice (V) (Ve) Long grain steamed basmati rice	£5.00
Saffron Pulao (G) (V) (Ve) Saffron, whole spice infused braised long grain basmati rice topped with fried onions	£7.00
Egg/Szechuan/Veg Fried Rice (E, S) Basmati rice stir-fried with fried onions and your choice of egg, Szechuan sauce or vegetables	£11.00
★ Jackfruit Vegetable Biryani (G, D) (V) Jackfruit and vegetables slow cooked with fragrant basmati rice and whole spices served with raita	£14.00
Chicken Biryani (G, D) Braised basmati rice, flavoured chicken, fried onions, mint and saffron served with raita	£18.00
★ Lamb Biryani (G, D) Long grain basmati rice cooked with marinated pieces of lamb, fried onions, mint, rose petal served with raita	£20.00
Prawn Biryani (G, D, Cr, M) Long grain basmati rice, fried onions, prawns served with raita	£22.00

BREADS

Tandoori Roti (G) (V) (Ve) / Butter Tandoori Roti (G, D) (V) Bread made with wheat flour	£4.00
Plain Naan (G) (V) (Ve) / Butter Naan (G, D) (V) Leavened flour bread	£4.50
Garlic & Coriander Naan (G, D) (V) (Ve) Garlic and coriander infused bread	£5.00
Lachha Paratha/Pudina (G, D) (V) Flaky, layered Indian flatbread made from whole wheat flour	£5.00
Cheese Chilli Naan (G, D) (V) Soft bread stuffed with a blend of mozzarella, cheddar and chilli	£6.00
Stuffed Naan (Mix, Aloo, Paneer) (G, D) (V) Tandoor-baked naan stuffed with spiced potato, paneer or a mix of both	£7.00
Peshawari Naan (G, D, N) (V) Bread stuffed with dried fruits, coconut and nuts	£7.00
Keema Naan (G, D) Naan stuffed with spiced minced lamb, served with raita	£8.00

ACCOMPANIMENT

Lachha Pyaz (V) (Ve) Sliced red onion with lemon and spices	£4.00
Desi Salad (V) (Ve) Cucumber, tomato, red onion, green chilli and lemon	£4.00
Kachumber Raita (D) (V) Yoghurt with cucumber, tomato and onion, spiced with roasted cumin.	£5.00

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Desserts

★ Chef's recommendation

★ Mini Gulab Jamun with Vanilla Ice cream (D, N) (V)
Fried dough balls soaked in a sweet, sticky sugar syrup, served with vanilla ice cream
£9.00

Rasmalai (D, N)
Spongy cottage cheese dumplings soaked in saffron-cardamom milk, finished with pistachios and almonds
£9.00

Chocolate Fondant with Ice Cream (D)
Warm chocolate fondant with a molten centre, served with ice cream
£9.00

Homemade Kulfi (D, N) (V)
Traditional Indian ice cream. Choose from Mango, Malai & Pistachio, or Rose.
£9.00

Moong Dal Halwa (D)
Slow-cooked lentil pudding in ghee and sugar, nutty and aromatic with a hint of cardamom
£9.00

★ Ghewar (G, D, N)
A crisp, honeycomb-textured Rajasthani disc soaked in sugar syrup, topped with creamy rabri and pistachios.
£9.00

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