



## Starter - An appetising selection of Nepalese and Indian-inspired small plates

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| <b>Seekh Kebab (D)</b>  | £9.95  |
| Chargilled spiced minced lamb skewers, mixed bell peppers and onions, mint sauce  |        |
| <b>Aachari Til Chicken (Se)</b>   | £8.95  |
| Pickle-spiced chicken fillets coated in toasted sesame seeds, chargrilled to perfection   |        |
| <b>Smoky Lamb Chops (D)</b>   | £11.95 |
| Kent-produced lamb chops, chef's spices, chilli garlic yoghurt  |        |
| <b>Beetroot Bombom (Ve)</b>   | £8.95  |
| Crispy beetroot dumplings, coated with tapioca pearls, apple-mango chutney  |        |
| <b>Delhi Wali Chaat (G) (D) (V)</b>   | £8.95  |
| Indian street-food, sweet potatoes, chickpeas, yoghurt, mint, fresh pomegranate, and tamarind chutney   |        |
| <b>Onion Kale Bhaji (Ve)</b>  | £7.95  |
| Golden-fried fritters, tangy tamarind chutney   |        |
| <b>Punjabi Samosa (G) (Ve)</b>  | £7.95  |
| Crisp pastry filled with spiced potatoes and peas, tamarind chutney   |        |
| <b>MoMo (G) (S) (Se)</b>  | £8.95  |
| Steam / Chilli - Traditional Nepalese dumplings (chicken or vegetable), either delicately steamed with house chutney or wok-tossed with garlic, chilli, and peppers |        |
| <b>Achhari Paneer Tikka (D)</b>   | £9.95  |
| Pickle-spiced homemade cottage cheese, mint and beetroot sauce  |        |
| <b>Crab Cake (C)</b>  | £11.95 |
| Kerela spiced crab cake, fresh mango mint salsa   |        |
| <b>Ginger Scallops (Mustard) (Mollusc)</b>  | £11.95 |
| Jumbo scallops with pumpkin pureé and mango-mustard sauce.  |        |
| <b>Trio Chicken Tikka (Dairy) £9.95</b>   | £11.95 |
| A selection of classic chicken tikka, herbal tikka (on the bone), and achari til chicken.   |        |



## **Delicacy of Nepal - "Authentic Nepalese flavours inspired by the Himalayan region"**

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| <b>Himalayan Jimbu Chicken</b>  | £15.95 |
| Chicken breast cooked with Himalayan Jimbu spices   |        |
| <b>Lamb Bhutuwa</b>   | £16.95 |
| Tender lamb cooked with Nepalese herbs, smoked garlic, onions, tomatoes, and spring onions  |        |
| <b>Paneer Lababdar (D) (V)</b>  | £14.95 |
| Cottage cheese in a creamy tomato sauce, aromatic spices                                    |        |
| <b>Mum's Chicken Curry</b>  | £15.95 |
| Traditional home-style chicken curry, full of comfort and flavour                           |        |
| <b>Lasuni Kukhura Khursani</b>  | £15.95 |
| Fiery chicken with garlic, green chillies, onions, and peppers                              |        |
| <b>Jhaneko Masu (D) (Mu)</b>  | £18.95 |
| Tandoor-grilled lamb strips tossed with spring onions, chillies, mustard oil, and fenugreek |        |

## **Panas Tandoor - Flame-grilled delicacies from our traditional clay oven**

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| <b>Lasuni King Prawn (C)</b>  | £19.95 |
| Grilled tiger prawns served on a bed of spiced puffed rice, and balsamic reduction  |        |
| <b>Panas Grilled Platter (C) (D) (Se)</b>   | £21.95 |
| Achari til chicken, classic chicken tikka, seekh kebab, lamb chop, and king prawn, served with garlic yoghurt and mango-mustard sauce |        |
| <b>Classic Chicken Tikka (Dairy)</b>  | £15.95 |
| Boneless pieces of marinated chicken, grilled in a tandoori clay oven.  |        |
| <b>Herbal Chicken Chop (Dairy)</b>  | £15.95 |
| On-the-bone chicken marinated in fresh herbs and spices, cooked in the tandoor for a smoky, vibrant flavour.                          |        |



## Main Course - A carefully curated selection of flavourful curries, combining the rich cultural heritage of Nepal and India

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| <b>Monkfish Meen Moilee (F) (D)</b>  | £21.95               |
| Baby monkfish fillet cooked in South Indian coconut curry  |                      |
| <b>Codfish Curry (Fish) (Mustard)</b>  | £19.95               |
| Marinated cod fillet cooked in a rich coconut cream sauce, infused with aromatic spices and finished with a tempering of cumin, mustard seeds, and curry leaves. |                      |
| <b>Kerala Chicken Curry (D)</b>  | £15.95               |
| Fragrant chicken curry with black pepper and coconut masala, tempered with curry leaves and mustard seeds  |                      |
| <b>Chicken Tikka Butter Masala (D) (N)</b>   | £15.95               |
| North Indian chicken curry simmered in a butter, creamy tomato gravy   |                      |
| <b>Chicken Korma (D)</b>   | £15.95               |
| Chicken breast cooked in velvety coconut sauce   |                      |
| <b>Laal Maas</b>   | £16.95               |
| Rajasthani style fiery lamb curry in a smoky red chilli sauce  |                      |
| <b>Panas Lamb Shank</b>  | £21.95               |
| Slow-cooked baby lamb shank infused with rich spices and a flavourful broth, served with pilau rice.   |                      |
| <b>Kashmiri Lamb Rogon Josh</b>  | £16.95               |
| Tender lamb cooked with black cardamom and rattan jot, a Kashmiri spice blend.   |                      |
| <b>Vegetable/Chicken/Lamb Biryani (D)</b>  | £16.95/£17.95/£18.95 |
| Saffron-infused basmati rice layered with lamb, spices, and caramelised onions, served with boondi raita   |                      |



## Vegetables Sides

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| <b>Nepali Pumpkin Curry (Ve)</b><br>Slow-cooked pumpkin in spiced, aromatic gravy   | £8.95 |
| <b>Kadai Panner (D) (V)</b><br>Cottage cheese stir-fried with peppers, onions, and garlic in a tangy tomato base                                      | £9.95 |
| <b>Jimbu Daal Makhani (D) (V)</b><br>Slow Cooked black lentils infused with butter, cream, and aromatic Himalayan spices for a rich and creamy finish | £8.95 |
| <b>Aloo Gobi Mutter Masala (Ve)</b><br>Cauliflower, peas, potato bhaji tempered with garlic and tomato masala   | £8.95 |
| <b>Saag Bhaji / Paneer / Aloo (D) (V)</b><br>Spinach sautéed with garlic, whole red chillies, and coriander, with your choice of vegetable            | £8.95 |
| <b>Green Bean Foogath (Ve)</b><br>Fresh green beans stir-fried with mustard seeds, curry leaves, and coconut  | £8.95 |
| <b>Chana Masala (Ve)</b><br>Tangy chickpea curry cooked Amritsari style   | £8.95 |
| <b>Amilo Piro Brinjal (Ve)</b><br>Aubergine cooked with tamarind, onions, and Nepalese spices   | £8.95 |
| <b>Jeera Alu (Ve)</b><br>Baby potatoes sautéed with cumin, onion and tomato   | £8.95 |
| <b>Tarka Daal (Ve)</b><br>Yellow lentils tempered with garlic, cumin, and red chillies  | £8.95 |

## Rice, Bread and Condiments

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| <b>Pulau Rice (V)</b> | £5.95 |
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| <b>Steam Rice (V)</b>                     | £5.25 |
| <b>Lemon Rice (V)</b>                     | £6.95 |
| <b>Plain Naan (G) (D) (V)</b>             | £5.95 |
| <b>Garlic and Onion Rice (G) (D) (V)</b>  | £6.95 |
| <b>Lachha Paratha (G) (D) (V)</b>         | £6.95 |
| <b>Cheese Chilli Naan (G) (D) (V)</b>     | £6.95 |
| <b>Peshwari Naan (G) (D) (V)</b>          | £6.95 |
| <b>Multi Grain Tandoori Roti (G) (Ve)</b> | £5.95 |
| <b>Boondi Raita (D) (V)</b>               | £3.95 |
| <b>Papadum(Ve)</b>                        | £1.50 |
| <b>Mango Chutney</b>                      | £1.50 |
| <b>Carrot Chutney</b>                     | £1.50 |
| <b>Pineapple Chutney</b>                  | £1.50 |
| <b>Mix Berries Chutney</b>                | £1.50 |

*A discretionary service charge of 12.5% will be added to your bill.*

*Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.*

*Please note all game may contain shot.*