



## Starter

**Seekh Kebab (D)** £9.95

Chargrilled spiced minced lamb skewers, mixed bell peppers and onions, mint sauce

**Aachari Til Chicken (Se)** £8.95

Pickle-spiced chicken fillets coated in toasted sesame seeds, chargrilled to perfection

**Smoky Lamb Chops (D)** £11.95

Kent-produced lamb chops, chef's spices, chilli garlic yoghurt

**Beetroot Bombom (Ve)** £8.95

Crispy beetroot dumplings, coated with tapioca pearls, apple-mango chutney

**Delhi Wali Chaat (G) (D) (V)** £8.95

Indian street-food, sweet potatoes, chickpeas, yoghurt, mint, fresh pomegranate, and tamarind chutney

**Onion Kale Bhaji (Ve)** £7.95

Golden-fried fritters, tangy tamarind chutney

**Punjabi Samosa (G) (Ve)** £7.95

Crisp pastry filled with spiced potatoes and peas, tamarind chutney

**MoMo (G) (S) (Se)** £8.95

Steam / Chilli - Traditional Nepalese dumplings (chicken or vegetable), either delicately steamed with house chutney or wok-tossed with garlic, chilli, and peppers

**Achhari Paneer Tikka (D)** £9.95

Pickle-spiced homemade cottage cheese, mint and beetroot sauce

**Trio Chicken Tikka (Dairy) £9.95** £9.95

A selection of classic chicken tikka, herbal tikka (on the bone), and aachari til chicken.

**Drunken Prawn (C/S/Su)** £11.95

A selection of classic chicken tikka, herbal tikka (on the bone), and aachari til chicken.







# Delicacy of Nepal

<b>Himalayan Jimbu Chicken</b> Chicken breast cooked with Himalayan jimbu spices	£14.95
<b>Lamb Bhutuwa</b> Tender lamb cooked with Nepalese herbs, smoked garlic, onions, tomatoes, and spring onions	£15.95
<b>Paneer Lababdar (D) (V)</b> Cottage cheese in a creamy tomato sauce, aromatic spices	£14.95
<b>Mum's Chicken Curry</b> Traditional home-style chicken curry, full of comfort and flavour	£14.95
<b>Lasuni Kukhura Khursani</b> Fiery chicken with garlic, green chillies, onions, and peppers	£14.95
<b>Jhaneko Masu (D) (Mu)</b> Tandoor-grilled lamb strips tossed with spring onions, chillies, mustard oil, and fenugreek	£17.95

# Panas Tandoor

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





# Main Course

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

# Vegetables Sides

<b>Nepali Pumpkin Curry (Ve)</b> Slow-cooked pumpkin in spiced, aromatic gravy	<b>£8.95</b>
<b>Kadai Panner (D) (V)</b> Cottage cheese stir-fried with peppers, onions, and garlic in a tangy tomato base	<b>£9.95</b>







	<b>Jimbu Daal Makhani (D) (V)</b> Slow Cooked black lentils infused with butter, cream, and aromatic Himalayan spices for a rich and creamy finish	<b>£8.95</b>	
	<b>Aloo Gobi Mutter Masala (Ve)</b> Cauliflower, peas, potato bhaji tempered with garlic and tomato masala	<b>£8.95</b>	
	<b>Saag Bhaji / Paneer / Aloo (D) (V)</b> Spinach sautéed with garlic, whole red chillies, and coriander, with your choice of vegetable	<b>£8.95</b>	
	<b>Green Bean Foogath (Ve)</b> Fresh green beans stir-fried with mustard seeds, curry leaves, and coconut	<b>£8.95</b>	
	<b>Chana Masala (Ve)</b> Tangy chickpea curry cooked Amritsari style	<b>£8.95</b>	
	<b>Amilo Piro Brinjal (Ve)</b> Aubergine cooked with tamarind, onions, and Nepalese spices	<b>£8.95</b>	
	<b>Jeera Alu (Ve)</b> Baby potatoes sauteed with cumin, onion and tomato	<b>£8.95</b>	
	<b>Tarka Daal (Ve)</b> Yellow lentils tempered with garlic, cumin, and red chillies	<b>£8.95</b>	
<b>Rice, Bread and Condiments</b>			
	<b>Pulau Rice (V)</b>	<b>£5.95</b>	
	<b>Lemon Rice (V)</b>	<b>£5.95</b>	
	<b>Steam Rice (V)</b>	<b>£5.25</b>	
	<b>Plain Naan (G) (D) (V)</b>	<b>£4.95</b>	
	<b>Garlic and Onion Rice (G) (D) (V)</b>	<b>£5.95</b>	
	<b>Lachha Paratha (G) (D) (V)</b>	<b>£6.95</b>	







<b>Cheese Chilli Naan (G) (D) (V)</b>	<b>£6.95</b>
<b>Peshwari Naan (G) (D) (V)</b>	<b>£6.95</b>
<b>Multi Grain Tandoori Roti (G) (Ve)</b>	<b>£5.95</b>
<b>Boondi Raita (D) (V)</b>	<b>£3.95</b>
<b>Papadum(Ve)</b>	<b>£1.50</b>
<b>Mango Chutney</b>	<b>£1.50</b>
<b>Carrot Chutney</b>	<b>£1.50</b>
<b>Pineapple Chutney</b>	<b>£1.50</b>
<b>Mix Berries Chutney</b>	<b>£1.50</b>

*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.*