



Starter

Punjabi Samosa	£8.95
Crisp pastry filled with spiced potatoes and peas, tamarind chutney	
Garlic Chilli Cassava	£8.95
Cassava tossed with garlic, chilli, curry leaves, and aromatic spices for a bold, comforting finish.	
Onion Bhaji	£8.95
Golden-fried fritters, tangy tamarind chutney	
Beetroot BomBom	£8.95
Crispy beetroot dumplings, coated with tapioca pearls, apple-mango chutney	
Aloo Tikki	£8.95
Spiced potato patties, lightly crisped and served with chutneys	
Papdi Chaat	£8.95
Crisp wafers, chickpeas, potatoes, tamarind and mint chutney	
Chilli Mushroom	£8.95
Mushroom tossed with peppers and spring onion	

Tandoor

Tandoori Mushroom	£14.95
Chargrilled cauliflower marinated with ginger, garlic, Kashmiri chilli, and traditional spices, finished with lemon	
Tandoori Gobi	£14.95
A selection of seasonal vegetables marinated in aromatic spices and mustard oil, then chargrilled	
Tandoori Soya Chaap	£14.95
Smoky tandoor-roasted soya chaap with bold spices and a tender bite.	



Main

Chana Masala

Tangy chickpea curry cooked Amritsari style

£14.95

Aloo Gobi

Cauliflower, potato bhaji tempered with garlic and tomato masala

£14.95

Tarka Dal

Yellow lentils tempered with garlic, cumin, and red chillies

£14.95

Pumpkin Curry

Slow-cooked pumpkin in spiced, aromatic gravy

£14.95

Amilo Piro Brinjal

Aubergine cooked with tamarind, onions, and Nepalese spices

£14.95

Mushroom Masala

Button mushrooms cooked in a spiced onion and tomato masala, gently simmered for a rich and comforting flavour.

£14.95

Jackfruit Curry

Tender young jackfruit simmered in a spiced onion and tomato gravy, slow-cooked for a rich, comforting flavour.

£14.95

Soya Curry

Plant-based soya chunks cooked in a spiced onion and tomato gravy, gently simmered for a hearty and satisfying flavour.

£14.95

Thimi Vegetables

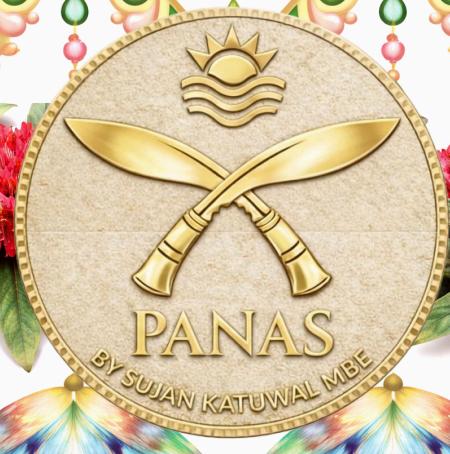
Seasonal vegetables gently cooked with cumin, turmeric, and traditional Nepali spices in a light, homestyle curry.

£14.95

Corn Saag

Sweet corn simmered with spinach and mild spices, finished with garlic for a smooth, comforting curry.

£14.95



Biryani

Mixed Vegetables Biryani

£16.95

Fragrant basmati rice layered with mixed vegetables, whole spices, and fresh herbs, gently steamed for a rich, aromatic finish.

Soya Chaap Biryani

£16.95

Aromatic basmati rice layered with marinated soya chaap, whole spices, and fresh herbs, gently steamed for a rich, aromatic finish.

Jackfruit Biryani

£16.95

Tender young jackfruit layered with basmati rice, whole spices, and fresh herbs, slow-cooked for a flavourful, aromatic biryani.

Rice and Naan

Mushroom Rice

£6.95

Steam Rice

£5.25

Jeera Rice

£5.95

Tandoori Roti

£5.95

Paratha

£6.95

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.