

Our Menu

Welcome to our luscious cuisine.

Our focus from the beginning has been to create food and drinks, combining British ingredients with authentic flavours, aroma and spices of Indian sub-continent.

Pre Starters

Poppadums with our own special Chutneys . [VG]	£4.50
Bangalore Chilli Chips . [VG]	£4.85
Bangalore Cheesy Chilli Chips . [V]	£5.85

Starters

Chana Sev Dahi Poori Chat . [V]	£8.75
Bangalore Hara Kebabs (Quinoa, Spinach & Potato Cakes) . [VG] . [V]	£8.75
Indo-Chinese Chilli Paneer . [V]	£10.00
Indo-chinese Salt 'N' Pepper Mushrooms . [VG] . [V]	£10.00
Vegetarian Manchurian . [V]	£9.75
Vegetable Samosa Chaat . [V]	£8.75
Kurkuri Bhindi (Crisp Fried Peri Peri Okra Chips) . [VG] . [V]	£10.50
Onion Bhajis with Tapioca Poppadums . [VG] . [V]	£8.75
Idli Bhajis . [VG] . [V]	£8.75
Paneer Momos (Steamed Paneer Dumplings) . [V]	£9.50
Vegetable Momos in Schzewan Sauce . [VG] . [V]	£9.00
Pao Bhaji (Buttery Vegetable Mashe, Brioche Bape) . [V]	£8.75
Malai Soya Chaaps (Creamy Soya Bean Kebabs) . [V]	£8.75
Paneer Tikka with Malai Corn . [V]	£9.50
Kerala Egg Roast .	£10.00
Tawa Monk Fish (Masala Pan Fried Monk Fish & Spring Onions)	£12.50
Amritsari Fish (Masala Fried Tilapia Fish)	£10.50

Fish Tikka (Salmon, Coriander, Green Chilli & Kasundi Mustard)	£11.50
Jhinga Mirchi (Jumbo King Prawns, Carum Seeds)	£15.50
Prawn Pepper Fry	£15.50
Duck Tikka (Duck Breast & Tandoori Spices)	£13.50
Chicken Tikka (Chicken, Kashmiri Chilli & Aromatic Spices)	£9.75
Ghee Roast Chicken Dry	£10.00
Indo-chinese Chilli Chicken	£9.75
Chicken Momos (Steamed Chicken Dumplings)	£9.50
Lamb Chops	£13.75
Seekh Kebab Roll	£10.50
Pao Keema (Buttery Minced Lamb, Brioche Baps)	£10.50
Mutton Chilli Fry	£15.50

Sharing Mixed Grill

LONDON's Largest Jumbo Platter

Fish amritsari, Jumbo king prawns, Lamb chops, Ghee roast chicken, Chicken tikka, Seekh kebab, Onion bhajis £185.00

Vegetarian

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Soya chaaps, Paneer tikka, Tandoori cauliflower . [V]
£25.00

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Fisherman's Catch

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Fish amritsari, Tawa monk fish, Salmon tikka
£29.00

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Deluxe Grill

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Jumbo king prawns, Lamb chops, duck tikka
£36.00

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Big Plates & Thalīs

Bangalore Idlis, Dosas & Uttappam

Bangalore Thatta Idli (Podi, Ghee) with Sambar & Chutney . [VG] . [V] £14.50

Floating Idli (Sambar Idli) . [VG] . [V] £14.50

Onion, Jalapenos & Sundried Tomatoes Uttapam . [VG] . [V] £15.50

Ghee Roast Dosa (Plain Dosa with Ghee) . [V] £13.50

Masala Dosa . [VG] . [V] £15.50

Podi (Spice Powder) Masala Dosa . [VG] . [V] £16.50

Paneer Chilli Cheese Dosa . [V] £17.50

Pao Bhaji Dosa . [V] £17.00

Prawn Dosa £22.50

Pepper Chicken Dosa	£19.50
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Mutton Masala Dosa	£20.50
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Dum Biryanis

Aromatic Blend Of Rice & Fish, Meat Or Veg In A Sealed Pot
(Served With Side Salad, Curry Sauce & Raita)

Seasonal Vegetable Biryani . [V]	£16.50
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King Prawn Biryani	£23.50
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Pepper Chicken Biryani	£19.50
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Mutton Biryani	£21.50
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Deluxe Thalis

Deluxe Veg Thali	£24.00
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Deluxe Meat Thali	£28.00
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Traditional Thalis

Individually Plated Meals

(Served with Black Lentil, Chana Masala, Corn, Coconut Samosa, Cucumber Raita, Salad,
Bread & Rice)

Paneer Lababdar Thali	£20.00
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Prawn Curry Thali	£26.00
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Fish Curry Thali	£22.50
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Chicken Curry Thali	£22.00
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Duck Curry Thali £24.00

Dry Roast Lamb Thali £24.00

Deluxe South Indian Tiffin

Mini Masala Dosa, Idli - Sambar, £24.00
Chutneys
Thoran
Masala Vada
Tamarind Rice
Curd Rice
Sweet

Curry plate matrix

AN ODE TO THE ENGLISH CURRY HOUSES

Build your own Curry Plate Matrix £24.00

+ £2.00 for naan upgrade / £1.50 for rice upgrade Try a new combination each time.

Comes with rice & naan bread.

1. Choose between

- Mixed Vegetables . [VG] . [V]
- Paneer Cheese
- Fish
- Chicken
- Lamb

2. Choose a Curry

- Mild Korma . [V]
- Medium Tikka Masala . [V]
- Medium Rogan Josh . [VG] . [V]
- Hot & Sour Dhansak . [VG] . [V]
- Super Hot Naga Chilli . [VG] . [V]

3. Choose a Side

- Yellow Lentil . [V]
- Chana Masala . [VG] . [V]
- Bombay Potatoes . [V]
- Corn & Coconut . [V]

- Chilli Chips . [VG] . [V]

Back To The Basics

Soya Chaap Kholapuri (Spicy) . [V]	£13.50
Paneer Butter Masala . [V]	£13.50
Paneer Lababdar (Paneer in a Rich Onion & Tomato Curry) . [V]	£14.50
Saag Paneer Bhurji (Paneer & Pureed Spinach Curry) . [V]	£13.50
Methi Malai Mutter . [V]	£14.50
Baigan Bharta (Roast Aubergine Mashed with Peas) . [V]	£13.50
Bhindi Do Piazza (Okra & Onion Stir Fry) . [VG] . [V]	£14.50
Chettinadu Egg Curry .	£15.50
Keralan Fisherman's Prawn Curry	£22.50
King Prawn Vindaloo (Hot & Sour Goan Prawn Curry)	£22.50
Malabar Fish Curry (Tilapia in Coconut, Tomato & Roasted Spices)	£18.50
Monk Fish Moilee (Monk Fish & Zesty Coconut Curry)	£19.00
Pista Chicken (Mild Korma Curry with Pistachios)	£16.50
Butter Chicken (Tandoori Chicken & Buttery Tomato Curry)	£16.50
Chicken Lababdar (Chicken Tikka & Rich Onion-tomato Curry)	£16.50

Chicken Jhal Frezi (Spicy Chicken, Tomatoes & Peppers)	£16.50
Dhaba Style Baby Chicken on the Bone Curry	£16.50
Junglee Duck Curry (Boneless Duck in a Rustic Medium Hot Curry)	£19.00
Lamb Shank Nihari (Lamb Shank in a Rich, Aromatic & Velvety Broth)	£22.50
Lal Maas (Boneless Mutton in Super Hot Curry)	£18.00
Bhindi Gosht (Medium Spiced Mutton & Okhra Curry)	£18.50
Hyderabadi Mutton Curry	£18.50

Traditional dishes

Sides

Chana Masala (Chickpea Curry) . [VG] . [V]	£8.50
Dal Makhani (Creamy Black Lentils) . [V]	£8.50
Dal Schezwan Tarka (Tempered Yellow Lentils) . [V]	£7.75
Cucumber Raita (Spiced Yoghurt, Cucumber Relish) . [V]	£4.75
Indian Salad . [VG] . [V]	£6.50

Breads

Naan / Tandoori Roti

Chilli Cheese Naan

Laccha Parantha / Butter Naan

Peshwari Naan (Nuts & Coconut Stuffed)

Keema Naan (Minced Lamb)

Onion Kulcha

Chappattis (2 pcs)

Rice

Basmati Rice . [VG]

Saffron Pilau Rice

Tamarind Rice

Mushroom Rice / Jeera Fried Rice (Cumin & Ghee)

Coconut Rice