

## À La Carte

Chef Patron Shilpa Dandekar is one of the waves of hands-on female chefs in London . Her cooking experience with French Classical & Traditional Indian, has created her own style of Modern Indian food. She is regarded by all our regular guests as the finest female chef around.

Dietary options Gluten free, Halal, Lactose intolerance, Nut allergies, Peanut allergy, Vegan dishes, Vegetarian dishes

### Pre - Starter

Papad, Tomato and Mango Chutney

£2.25

Taste of Mumbai

£6

Bhel (rice crispies salad), pani poori, papdi chaat (wheat crisp toppings)

### Starter

Raw Jackfruit Galouti

£9

Melt in the mouth smoked raw jackfruit kebab, pickle onion relish, mint

Patra Chaat

£8

Colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev

Spinach, Sundried Tomatoes & Goat's Cheese Parcels

£9

Roasted butternut squash, chilli chutney

Smoked Paprika Honey Sesame Chicken

£8

Panko breadcrumb chicken strips with paprika, honey and sesame

Mix Seafood Tukra

£10

Assortment of squid, shrimps, fish tossed with peppers and onions

Crab Soup

£10

Flavourful soup of cornish crab with lemongrass, herbs, shrimps' avocado salad

Seared Scallops

£12

Rhubarb chutney, kiwi mango salsa, nibbed roasted hazelnuts

Andhra Shrimps

£9

Shrimps tossed in spicy fennel flavoured masala

Lamb Pepper Fry

£10

Black pepper and curry leaves spiced lamb on a millet bread dollop of mint yoghurt

Try Our Sharing Board

£18

Methi malai chicken tikka, seekh kebab tandoori paneer & vegetables, chilli fried squid, spinach salad, curried cashewnut

### From Tandoor

Achari Broccoli and Spiced Smoked Yoghurt

£10

Broccoli florets in pickling spices and almond flakes

Dakshini Paneer Tikka

£10

Cottage cheese marinated in yoghurt, curry leaves and mustard  
Tandoori Stuffed Baby Peppers

£9

Jasmine tea-soaked sultanas, brown cashew, cheddar, cottage cheese stuffed mini peppers  
Methi Malai Chicken Tikka

£11

Chicken marinated in cream, fenugreek leaves, cardamom and mace  
Orange and Tamarind Chicken Tikka

£11

Chicken marinated in orange and tamarind sauce  
Hariyali, Kalonji and Sesame Tandoori Chicken

£17

Coriander, green chilli, mint marinated half tandoori chicken  
Seekh Kebab

£12

Fine minced lamb flavoured with aromatic spices, finely chopped onion and fresh coriander  
Herb Crusted Lamb Chops

£17

French trimmed lamb rack, turnip roastie and lamb sauce  
Dill and Pink Peppercorn Salmon

£14

with coriander, horseradish chutney and pickled vegetables – cauliflower, red radish, gherkins  
and baby onion

## **Game**

Khade Masala Ka Tandoori Duck

£18

Barbary duck breast in blend of mix whole spices, sweet potato mousseline, duck orange jus  
Grilled Venison Steak (05 Oz)

£21

Venison marinated in yoghurt and blend of spices, red chilli powder, fruit & roquette salad and  
roasted hazelnut

## **Chicken**

Southern Spiced Chicken

£14

Slow cooked whole breast of chicken cooked in chef shilpa's own blend of spices  
Murgh Khatta Pyaaz

£14

Chicken cooked with pickled silver skin onion and onion tomato masala  
Mangalorean Chicken

£14

Succulent pieces of chicken cooked with coconut and byadgi chillies  
Pistachio Chicken Curry (Mild)

£14

Chicken breast in pistachio and fresh coriander sauce

## **Lamb**

Bhure Pyaaz Ka Gosht

£16

Lamb on the bone slow cooked in brown onion paste, peppercorn, kashmiri chilli  
Nalli Ghosht

£18

Slow cooked lamb shank with fennel, nutmeg, yoghurt and coriander  
Lamb Sukke

£16

Maharastrian style lamb preparation cooked in spice blend of cloves and chili

## **Seafood**

Telangana Prawn Masala

£17

Prawns cooked in ginger, curry leaves, chilli and tomatoes

Kasoondi Mustard Panfried Stonebass

£19

with mussel sauce and samphire pakoras

Halibut Fish Curry

£19

Chef shilpa's own recipe of fish curry

Lobster Rechaedo

£22

Chilli, cinnamon, goan vinegar, cloves, ginger

## **Vegetarian**

Lasooni Palak

£9

Creamy spinach with brown garlic and dry fenugreek leaves

Bhindi Anardana

£9

Bhindi masala given a twist with dry and fresh pomegranate

Baingan Bharta

£9

Roasted aubergine fresh cooked with diced tomato, diced onion, roasted ground cumin seeds and fresh ginger julienne

Chana Masala

£9

Chick peas cooked in tomato and onion masala

Paneer Corn Bhurji

£9

Scrambled cottage cheese, corn and peppers tempered with fresh ginger cumin and tomatoes

Aloo Gobi

£9

Potato and cauliflower tossed in spices

Asparagus and Pinenut Porial

£9

Mustard, curry leaves tempered asparagus and pine nut with coconut.

Dal Tadka

£8

Yellow lentils tempered with tomatoes, cumin and mustard seeds, curry leaves and garlic

Dal Makhani

£9

Traditional preparation of black lentils slow cooked overnight, mildly spiced

## **Biryanis & Rice**

Biryani – Chicken

£16

Traditional rice dish cooked with chicken and aromatic spices

Biryani - Lamb

£17

Traditional rice dish cooked with lamb and fragrant spices

Chives and Brown Garlic Pulao

£3.5

Pea and Jeera Pulao

£3.5

Saffron Pulao

£3.5

Steamed Rice

£3

## **Breads & Accompaniments**

Butter Naan

£2.5

Plain

Butter Naan

£3

Garlic/ chilli coriander

Peshawari Naan

£3.5

Sweet bread made with coconut, cashewnut and cream

Kheema Naan

£3.5

Minced lamb stuffed bread

Tandoori Roti

£2.5

Laccha Paratha

£3.5

Raita

£2.5

Yoghurt

£2