

## Appetizers

### Meat Samosas

Puff pastry triangles filled with minced beef, diced carrot and peas, seasoned with a blend of spices and a hint of chilli. (Portion of 2)

Q38

### Vegetable Samosas

Puff pastry triangles filled with a blend of mashed potato, diced carrot and peas, seasoned with spices and a hint of chilli. (Portion of 2)

Served with a Dip of your choice

Q36

### Vegetable Cutlet in Breadcrumbs

Spiced potato patties seasoned with fresh mint & corrinader, deep fried in breadcrumbs & served with your choice of dips (Portion of 2)

Q32

### Spiced Coconut Prawns

Prawns seasoned with cardomom & turmeric and cooked in coconut milk served with mini naan bread

Q38

### Aubergine Burger

Two thick slices of grilled aubergine filled with curried potato, sweet chilli sauce, Tamarind Chutney fresh cilantro & melted mozzarella

Q34

## Appetizers - Pinchos

### Chicken Tikka

Boneless chicken marinated in natural yoghurt and spices & served with a yoghurt dip & lemon wedges

Q32

### Green Tandoori Chicken

Boneless chicken marinated in natural yoghurt, fresh cilantro and Tandoori spices served with a yoghurt dip & lemon wedges

Q32

### Tandoori Chicken

Chicken chunks marinated in natural yoghurt and Tandoori spices served with a yoghurt dip & lemon wedges

Q32

### Boti Beef (Lomito)

Chunks of tenderloin beef marinated Tandoori style & served with a yoghurt dip

Q36

## Dips

Medium Q7.5    Large Q12

### Curry Sauce

Blended onion, tomato, garlic & ginger mixed with curry spices & served hot

### Sweet Chilli Sauce

Fresh Chilli mixed with Garlic & Sugar into a spicy sweet sauce

### Mint & Yoghurt Dip

Mint Chutney blended with Natural Yoghurt

### Mint Chutney

Fresh mint & cilantro blended with spices and chilli

### Tamarind Chutney

Fresh Tamarind mixed with Spices & Sugar

A 10% service charge will be added to all items on the menu

Please note that many of our dishes contain nut products, whole spices and dairy products. For information regarding the ingredients of any of our dishes, please ask a member of staff.

## Vegetarian Curries

*\*All curries served with Basmati Rice\**

- Vegetable Curry** Q58  
Fresh mixed vegetables bathed in a rich tomato based curry sauce. Served with rice.
- Dabbawala Dhal (Lentils)** Q49  
Delicious lentils cooked in coconut milk with tomato & onion. Served with rice.
- Chole Chaat** Q45  
Delicious chickpeas mixed with tomato , ginger & spices . Served with rice.

## Non - Vegetarian Curries

- Chicken Tikka Masala** Q69  
Marinated chicken tikka chunks blended into a curry sauce with a yoghurt and cream base.  
Served with Rice . Spice REange - Mild
- Chicken Korma** Q72  
Chunks of chicken breast in a deliciously spiced cream and coconut sauce seasoned with fresh corriander, cardomom and Saffron. Served with rice . Spice REange - Mild
- Chicken Madras** Q68  
Delicious medium spiced curry from the South of India . Chunks of chicken breast cooked in Madras spices and then simmered in coconut milk . Spice range - medium Hot.
- Pork Tenderloin Vindaloo** Q69  
Marinated chunks of pork in a hot and sour gravy. Originating from Goa - this is a spicy but very tasty curry. Spice range - medium Hot.

## Seafood Curries

- Goan Fish Curry** Q69  
Chunks of Dorada fillet served with a rich sauce of blended coconut ,chillies and tamarind .  
Spice Range - Medium. Served with rice
- Creamy Prawn Curry** Q82  
medium sized prawns blended into a deliciously spiced creamy coconut sauce  
spice Range - Medium. Served with rice

## Tandoori

- Tandoori Chicken** Q62  
Chunks of chicken on the bone marinated Tandoori style and served with salad, naan bread, tandoori dip and lemon wedges.
- Boti Beef Kebab** Q79  
Boneless Chunks of beef tenderloin marinated in natural yoghurt and spices & served with salad , naan bread , yoghurt dip & lemon wedges
- Chicken Tikka** Q68  
Chunks of marinated chicken breast served on a bed of lettuce with fresh onion rings, salad, naan bread, tandoori dip and lemon wedges.

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## Thalis

A Thali is an Indian set lunch or an entire meal served at together including curries , chutney , salad , rice and Indian naan bread

We offer the Thali set lunch for 1 - 4 people

Our Thali menu offers 2 types of curry , a dry potato dish , salad , raita (yoghurt) , rice, naan bread and chutney

Vegetarian Thali Q79

Non - Vegetarian Thali Q89

## Side Dishes

**Sag Aloo** Q35

Bite size chunks of potato mixed with spinach leaves and seasoned with a blend of whole spices.

**Aloo Gobi** Q35

Chunks of potato and cauliflower florets mixed with a delicious curry sauce.

**Shebu Bhaji** Q35

Bite size chunks of potato mixed with fresh dill and mustard seeds

**Raita (Yoghurt Salad)** Q28

Chopped fresh vegetables blended with natural yoghurt and seasoned with cilantro ,lemon juice and mustard seeds. Ideal to accompany hot dishes.

**Cachumber Salad** Q28

Providing raw vegetables with a tang. Chopped mixed vegetables & peanuts seasoned with lemon juice , and spices

**Chubby Chips** Q25

Thick cut English style chips.

**Chubby Chips & Curry Sauce** Q36

Thick cut English style chips.served with our delicious curry sauce

## Rice & Indian Bread (Roti)

**Plain Basmati Rice** Q16

Aromatic Basmati Rice

**Pulao Rice** Q22

Aromatic Basmati Rice seasoned with cardomom , bay leaves , cinnamon & black peppercorns

**Plain Naan Bread** Q19

Our delicious homemade Indian unleavened bread (Roti) served warm smothered with butter

**Garlic Naan Bread** Q22

Smothered with delicious homemade garlic & corriander butter

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