

Vegetarian Mains

| Aloo Gobi | 9 |
|--|-----|
| Flavoured potatoes steamed cooked with cauliflower spiced with mild chillies | |
| Mumbai Royale Aloo | 10. |
| Chopped potatoes smothered in light runny gravy cooked with ginger garlic tomatoes and cumin seeds, finished with fresh coriander | |
| Vegetable Kofte Curry | 9 |
| An exotic Indian gravy dish that of balls made out of minced veggies and spices which are fried and added to a tangy, creamy and spicy onion tomato base curry. | |
| Karahi Paneer | 12 |
| A spicy, warming, flavourful and delicious dish made by cooking paneer and bell peppers in a fragrant, fresh ground spice powder | |
| Saag Paneer | 11. |
| A velvety dish made with chunks of Indian cottage cheese drenched in mustard leaves blended with aromatic spices | |
| Daal Makhani | Π. |
| Black lentils gently simmered on a low heat along with tomatoes and ginger enriched with butter and finished with finely chopped coriander and poured cream | |
| Tarka Daal | 11 |
| A classic Indian dish using vallow lentils blanded with stir fried garlic and opions | |











Non – Vegetarian Mains

| Makhani Chicken | 13. |
|---|-----|
| Dressed chicken marinated overnight, then cooked in a tandoor oven to perfect succulence added to a rich, creamy and butter (Makhani) sauce garnished with fresh coriander | |
| Palak Chicken | 13. |
| Succulent pieces of chicken smothered in finely chopped spinach blended with aromatic spices | |
| Lamb Rogon Josh | 15 |
| This Indian classic is a flavoursome dish, cooked with tender pieces of lamb and enhanced with aromatic spices and garnished with sprinkled coriander | |
| Karahi Lamb | 14. |
| Lamb pieces tempered with a spicy and flavoured sauce cooked with onions, tomatoes, garlic and ginger | |
| Masala Fish | 16 |
| Fresh cod marinated in a spicy tomato based sauce, perfectly cooked to succulence in a oven | |
| Karahi King Prawn | 19. |
| A majestic dish of prawns cooked in a pan with ginger, garlic and onions to ensure authentic flavours | |
| Desi Fish & Chips | 16 |
| Authentic Indian spices to create spicy, crispy battered cod, served with garlic, chilli and lime chips and a hot, tangy tartare sauce | |
| Mumbai Chicken Burger | 15 |
| A juicy chicken patty marinated with Indian fresh herbs and spices, cooked on a flame grill, served in a brioche buns topped with fresh onions and lightly spiced may- onnaise. Served with chips. | |
| Lamb Kebab Burger | 15 |
| Succulent lamb patty marinated with Indian spices and yogurt, cooked on a flame grill, served in a brioche buns topped with fresh onions and lightly spiced mayonnaise. | |

Served with chips.





