

healthy salads

papadoms basket with home made chutney's (g, d)

(selection of papadums with tomato, mint & mango)

£5.00



avocado, mango, baked millets (vegan)

(avocado, seasonal mango, baked millets pops & house dressing)

£9.00

cilantro super grain (vegan, n, m)

(quinoa, mixed sprouts, apples, edamame beans, young beets & toasted seeds)

£9.00

bhutta bandh gobhi namkeen (vegan, n)

(grated cabbage, crispy namkeen, pinenuts, roasted almonds, pomegranate, house dressing)

£9.00

classic chaats

chatpata papdi (veg, g, d)

(classic street food favourite, chickpeas, potatoes, crispy puri, trio of chutneys)

£9.00



old delhi choley tikki (veg, n, d)

(crispy potato patty served with authentic chickpeas curry & homemade chutneys)

£9.00

chatori samosa chaat (g, d)

(crispy punjabi samosa, sev, trio of chutneys)

£9.00

chatkara shots (g)

(our take on classic pani puri)

£9.00

yoghurt bombs (g, d)

(classic dahi puri, sev & pomegranate)

£9.00

small plates

peshwari lamb chops (1 pcs)

(24 hours marinated welsh lamb in colonial recipe, mint chutney)

£8.00



malai chicken tikka (d)

(chicken breast marinated with hung yoghurt, cream cheese, idukki cardamom, black pepper)

£9.00

chicken 65 (g)

(fiery chennai-born fried chicken with chilli, garlic & curry leaves)

£9.50

smoked broccoli (veg, d)

(idukki cardamom, hung yoghurt, cream cheese)

£10.50

achari paneer (veg, d)

(paneer, pickles, hung yoghurt, hand pound indian spices)

£11.50

smoked monk fish (f, m)

(monk fish, kasundi mustard, smoked in tandoor)

£12.50

malabar prawns (d, s)

(fresh water prawns, curry leaves, coconut, chilli, tomato chutney)

£12.50

tilwale scallops (molluscs)

(hand dived orenkey scallops, sesame seeds, house chutney)

£12.50

lamb sheek kebab

(punjabi spice blend, carrom seeds, mint chutney)

£12.50

to share

taste of cilantro veg (d, m)

(achari paneer, smoked broccoli, samosa, dahi puri)

£18.00

taste of cilantro (d)

(peshwari lamb chop, malai chicken tikka, malabar prawns, sheek kebab)

£19.50

authentic curries

madurai kozhi varutha curry

(classic recipe from chettinadu region of tamil nadu, tender chicken thigh, hand pound mixture of 15 spices)

£18.00

amirtsari butter chicken (d, m, n)

(succulent chicken simmered in a velvety tomato and cashew sauce, infused with aromatic punjabi spices)

£18.50

malvani prawns (s)

(malvani coconut and red chilli sauce, balanced with coastal spices)

£18.50

bengal fisherman's curry (molluscs, f)

(bay of bengal coastal recipe, prawns, scallops, monk fish)

£18.50

signature lamb curry (d)

(slow-braised lamb in a rich, aromatic gravy, infused with hand-ground spices and finished with fresh herbs)

£18.50

lucknowi nalli gosht

(lamb shank delicately braised with saffron, cardamom, and lucknow spices)

£19.00

duck madras

(rich chennai curry with tender duck, roasted spices, coconut)

£19.00

jackfruit kofta curry (d)

(a plant-based delicacy — jackfruit koftas in velvety aromatic gravy)

£13.50

nawabi palak paneer (d)

(silken spinach sauce with paneer, delicately infused with cumin and garlic)

£13.50

panner lababdar (d)

(soft paneer in a luscious, spiced cashew-tomato curry)

£13.50

aloo baigan masala (vegan)

(tender aubergine and potatoes simmered in aromatic masala)

£13.50

okra masala royale (vegan)

(tender okra tossed with caramelized onions and delicate spices)

£13.50

gobi mutter hara pyaz (vegan)

(north indian classic — cauliflower, peas, and hara pyaz in gentle spices)

£13.50

our biryani's

seasonal vegetable biryani veg (d, g)

(aged himalayan basmati rice, seasonal vegetables and authentic spices, raita)

£17.00

chettinadu dum chicken (d, g)

(hand pound chettinadu spiced chicken, raita)

£18.00

gosht dum biryani (d, g)

(classic lucknowi lamb, aged basmati rice, raita)

£19.00

bread / rice

roti (g)

(flatbread made with wholemeal wheat flour)

£4.00

naan garlic / butter / plain / cheese / chilli garlic / coconut & medjool dates (g, d)

(a leavened flat bread cooked in tandoor)

£4.00

malabar paratha

(flaky layered everyday favourite from southern india)

£4.50

steamed rice

(aged himalayan long grain basmati rice)

£4.50

saffroni dum pulao (d)

(aged himalayan long grain basmati rice, iranian saffron)

£4.50

sides

dal makhani (veg, d)

(velvety black lentils enriched with butter, cream, and spices)

£8.50

smoked mix dal tadka (vegan)

(a medley of lentils tempered with spices and infused with smoky aroma)

£8.50

jeera aloo (vegan)

(baby potatoes tempered with roasted cumin and mild spices)

£8.50

urban chole (vegan)

(bold, spiced chickpea curry with tangy tomatoes and fresh herbs)

£8.50

desserts

gulab jamun (d, n)

(classic indian sweet made with milk solids, sugar, rose water, cardamom)

£7.00

kulfi (d, n)

(choice of mango, malai & pistachios)

£7.00

rasmalai (d, n)

(bengal's favourite - milk solids, soaked in saffron flavoured milk)

£7.00

roasted vermicelli payasam (d, n)

(southern comfort, vermicelli, milk, nuts)

£7.00



If we made you smile today, please leave us a review. ❤️

Important Notice:

We do not operate an allergen-free kitchen and cannot accommodate requests for allergen-free meals. A discretionary 12.5% service charge is added to all dine-in bills and is distributed fairly among our staff.