

DINING ROOM *Downstairs*

FOLLOW US  **rotichai**

MODERN INDIAN DINING

Tandoori Grills • Regional Specials

SAMPLE MENU



STARTERS

- Chicken sixty five** Chennai style chicken with cumin smoked chilli chutney 7.5
- Seasonal pav bhaji** V spiced vegetable mash with buttered 'pav' bread roll 6.9
- Bengali crab & fish cake** rustic railway station patties with onion seeds & cumin 8.5
- Saffron chicken tikka** marinated with cream, green cardamom & saffron 7.5
- Paneer pakora** V spiced paneer cutlets with an Indo-Chinese chilli dip 7.2
- Dakshini duck** South Indian spiced pulled duck in a grilled butter paratha wrap 8.2
- Gilafi seekh kebab** rustic tandoor cooked Elwy Valley Welsh lamb kebab 7.9
- Chilli garlic prawns** Goan chilli, roasted garlic, rock samphire, coconut rice 8.5
- Dhaba tandoori chicken** with traditional tandoori masala rub 8.5 breast | 7.5 leg
- Palak papri chaat** V spinach, wheat crisps, yoghurt & sweet chutney 6.8

ROTI CHAWAL V

- Orange zest naan** 3.2
- Tandoori roti** 2.5
- Garlic naan** 2.9
- Pudina lacha paratha** 2.9
- Vegetable kulcha** 3.0
- Roti** bread selection 6.5
- Basmati rice** steamed 3.8
- Shahi veg pulao** spiced vegetable rice 5.8

MAINS

- Butter chicken** Old Delhi style chicken thigh tikka, 'makhani' butter gravy, fenugreek 14.8
- Jackfruit masala fry** V with curry leaf aubergine pickle & vegetable lentil 'sambar' 12.8
- Koliwada fish kari** traditional fisherman style with tilapia, coconut and South Indian spices 15.5
- Malai methi paneer** V Indian cheese, mushrooms, baby corn, fenugreek sauce 12.8
- Achari murgh** chicken breast, pickling 'achari' spices, turmeric, mustard, beetroot 14.8
- Malabar mooli prawns** coastal style spiced prawns, mooli, snow peas, fine beans 15.8
- Saagwala gosht** slow cooked Elwy Valley Welsh lamb with cumin tempered spinach 15.8
- Baigan mirch ka salan** V aubergine steak, aubergine crush, stuffed pepper, salan 12.8
- Raan e baluchi** 16 hour slow cooked lamb shoulder shank, cumin tandoori masala 16.9
- Sabz duo** V pairing of North Indian spiced chickpeas and baby potato & aubergine 11.8

SABZI V

- Tarka dhal** tempered yellow lentils 4.5
- Curry leaf aloo** South Indian style 4.8
- Palak paneer** spinach and paneer 5.8
- Honey cumin sabzi** broccolini, mange tout 5.8
- Raita** mint and cucumber yoghurt 2.5
- Green chilli** and chopped onions 1.0

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements before ordering. A 12.5% discretionary service charge will be added to your bill. Prices include VAT.