



After the fall of Delhi as the capital of the Mughal Empire, all the artisans, royal family and cooks moved to Lucknow. It became the epicentre of fine food, culture and art, and arguably became the most refined cuisine in India incorporating aroma, presentation and taste.

CHAATS

MASALA PAPADS [v][gf]	5
Cumin, chilli and tapioca papads, tomato chutney	
DAHI PURI CHAAT [v]	5
Crisp flatbreads, stuffed with white peas, yoghurt, tamarind & mint chutney	
KALA CHANA SAMOSA CHAAT [v]	8
Vegetable samosas on spiced black chick peas with sweet yoghurt and mint chutney	

KAWABS

PATTAR KE CHOPS [gf]	8.50(pc)	KASUNDI JHEENGA [gf]	16
Lamb chops marinated in stoneflower and whole spices, served with fenugreek chutney		Prawns marinated in mustard and ginger, served with mint chutney	
SHAMMI KAWABS [gf]	9.5	SHAHLIK PANEER TIKKA [v][gf]	11
Finely ground lentil and lamb patties, mint chutney		Tandoori paneer, green pepper, red onion	
TULSI MURGH TIKKA [gf]	12	ANJEERI DAHI KAWABS [v]	7
Chicken thigh wrapped in basil, green chilli and black pepper		Fig stuffed yoghurt patties, tomato and curry leaf chutney	

BIRYANIS

Our biryanis are cooked under 'dum' with layers of rice, saffron and screwpine essence, and served with a pineapple and pomegranate raita

NAWABI LAMB NECK BIRYANI [gf]	18	AWADHI CHICKEN BIRYANI [gf]	16
TAKARI SABZI BIRYANI [v][gf]	12		
Broad beans, broccoli, carrot and green beans			

CURRIES

NALLI NIHARI Whole lamb shank simmered in trotter stock and brown onion for 8 hours	18	AWADHI FISH SALAN (gf) Tilapia fillets, marinated and fried, served in a tomato & onion curry	14
GOSHT DEGHI QORMA (gf) Lamb neck cooked in whole spices, yoghurt and caramelised onion with kashmiri chilli	17	LASOONI PALAK PANEER (v)(gf) cottage chees slow cooked with spinach and tempered with garlic	14/10 12/8
MURGH DUM PUKHT (gf) Chicken thigh marinated with tomato and onion, cooked under 'dum' and smoked with charcoal	16	ACHARI DUM ALOO (v)(gf) Baby potatoes cooked under 'dum' with tomato, yoghurt and tempered with our house pickle	
HARI MIRCH MURGH (gf) Chicken thigh cooked with padron pepper, green chilli and poppy seeds	16	DAL MAKHANI (v)(gf) Green mung lentils slow cooked with tomato and onion for 4 hours	12/8 12/8

BREADS

WARQI LACCHA PARATHA (v)	4
GARLIC & CORIANDER NAAN (v)	4
TANDOORI ROTI (v)	3
ASSORTED BREAD BASKET (v)	8

SIDES

JEERA RICE (v)	5
HOUSE SALAD (v)(gf) Fennel, cucumber, mint and chaat masala	5
LACCHA ONION SALAD (v)(gf)	3
RAITA (v)(gf) Pineapple and pomegranate raita	3
HOUSE PICKLE (v)(gf)	2

DESSERTS

KALA GAJJAR KA HALWA (v)(gf) Purple carrot halwa served with blackberry, mango and rose cream	6	SHAHI TUKDA (v) Honey soaked fried bread topped with homemade cream, pistachio and dried raspberries	6
--------------------------------------------------------------------------------------------------	---	---------------------------------------------------------------------------------------------------------	---

FOOD ALLERGIES & INTOLERANCES please speak to our staff about the ingredients in your meal when placing your order. Thank you.

(gf) GLUTEN FREE (v) VEGETARIAN

All our dishes contain traces of nuts.

A discretionary service charge of 12.5% will be added to your bill.

