

## OUR MENU

### SMALL PLATES

To open the palate before indulging or to be enjoyed in a tapas style.

#### **Chicken Pakora (D E) 5.5**

Succulent chicken lovingly marinated in a fragrant spice blend, battered with gram flour and deep fried. India's answer to southern fried chicken.

#### **Khasta Bhindi (V) 4.9**

Okra battered in flavoursome flour – crisp.

#### **Machli Masāla 6.5**

Sustainable cod brings the Atlantic to this contemporary Kashmiri classic. Dusted with gram flour and aromatic spices, and deep fried to put the deep sea to shame.

#### **Samosa Chāt (D G) 5.5**

Crispy vegetable samosas sit with saucy chickpeas and potatoes, covered in cool yoghurt. Warm to some, cold to others, moreish to all – topped off with tangy tamarind.

#### **Sev Pūri (G V) 5.5**

From the bustling bazaars of Bombay, our puri hosts diced onions, chickpeas, and hearty British potatoes. Overflowing with tangy tamarind chutney and topped off with crunchy sev noodles, this is a Bombay feeling on a Sheffield Plate.

#### **Pakora (V) 4.9**

We started making these when we opened our first branch in 1977. We've preserved Mrs Sabir's recipe for four decades.

#### **Kachori (G V) 4.9**

Mixed lentils fragrantly spiced, battered and deep fried. The samosa's big, bold brother.

#### **Bihāri Wings 5.5**

Chicken Wings marinated with choice tandoori masala, mustard seeds and grilled with a sense of fun.

#### **Aloo Tikki 4.90**

British Potatoes smashed together with garlic, ginger, crushed chillies, and wholesomely pan seared.

### LITTLE BITES

To open the palate before indulging or to be enjoyed in a tapas style.

#### **Popadom 1.0**

Seasoned gram flour delicately fried to a crisp. Cracker with enhanced flavour.

#### **Pickle Tray (D) 3.0**

A selection of classics – vibrant mango, aromatic onion, fiery red chilli, and cooling mint sauce – complement the popadom perfectly.

### GRILLS

Designed to feed the hungry Turkic horsemen who introduced the grill to Kashmir's mountainous climes. Sit perfectly with bread or rice.

#### **Chops 8.9**

Succulent chops marinated to enhance the taste of premium, farm-reared British mutton. Flame grilled over wood charcoal – the way they should be.

#### **Seekh Kebab 8.0**

Premium minced lamb seasoned with coriander, green chillies, and a well curated spice blend, grilled over wood charcoal to unlock their flavour.

#### **Jhingha Khās (C) 12.9**

The Bay of Bengal is home to the finest king prawns in the world. We bring them to you, turned in our age-old tikka masala and grilled over wood charcoal.

#### **Paneer Tikka (D) 7.9**

A sturdy cheese that spends its early life squashed under a slab of stone. Rugged and bold, here it's patiently grilled over wood charcoal, soft and gentle beneath a proud exterior.

#### **Chicken Tikka 8.9**

On the hills of Sarhad, freshly diced chicken is marinated in a fiery tikka blend and crisped over an open fire. Lean and clean, if it works for the noble people of Pakhtunkhwa, it works for us.