

## APERITIF signatures

**Mango Aperol Spritz** bittersweet Aperol, mango, prosecco & soda water 10

**Coconut Daiquiri** Appleton golden rum, aged white rum, coconut water 11

**Passionfruit Virgin Mojito** (non-alc) mint, lime, passionfruit 6.8

## STARTERS small plates

**Saffron chicken tikka** marinated with cream, green cardamom & saffron 9

*Seasonal Special* **Mango cumin salmon** turmeric, mango, mustard, dill, cumin 10.5

**Chilli garlic prawns** with Goan chilli, roasted garlic, coriander cress, coconut rice 9.8

**Kerala fried cauliflower VG** panko crumbed cauliflower, beetroot sesame drizzle 8.8

**Lamb samosas** crisp filo pastry, spiced lamb keema, coriander mint chutney 8.5 *3pcs*

**Seasonal kofta VG** crispy vegetable 'kofta', sesame & coconut tamarind sauce 8.2 *3pcs*

**Roll kebab** rustic Elwy Valley Welsh tandoori lamb kebab, baked naan crust 9.5 *2pcs*

**Palak papri chaat V (or VG option)** spinach, wheat crisps, yoghurt & sweet chutney 8

**Chicken momos** Tibetan style steamed dumplings, tomato & Timur pepper dip 7.8 *4pcs*

## MAINS regional

**Butter chicken** Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek 16.2

**Malabar mooli prawns** spiced prawns, mooli, snow peas and fine beans 16.5

**Awadhi lamb** slow cooked Welsh lamb shoulder with a rich saffron & star anise sauce 17.8

**Old Delhi chicken biryani** cardamom, cloves & saffron (with raita or sesame chilli salan sauce) 16.8

**Koliwada fish kari** traditional fisherman style with tilapia, coconut & South Indian spices 15.8

**Paneer tikka saag V** smoked tandoori paneer tikka on a bed of nutmeg tempered spinach 14.8

**Nizami chicken** roasted breast with chicken keema stuffing, saffron & cardamom sauce 16.5

**Market sabz biryani VG** cauliflower, beans & jackfruit (with raita or sesame chilli salan sauce) 15.8

**Punjabi duo VG** pairing of North Indian spiced chickpeas and rustic potato & cauliflower 12.5

## ROTI CHAWAL bread &amp; rice

**Small tandoori naan V** freshly baked 3.2

**Small garlic naan V** 3.5

**Tandoori roti VG** wholewheat flatbread 3

**Basmati rice VG** steamed 4.8

**Cumin ghee rice V** with tempered cumin and 'ghee' clarified butter 5.8

## SIDES dhal, raita &amp; spice

**Tarka dhal VG** tempered yellow lentils 5

**Raita V** mint & cucumber yoghurt 3

**Green chilli VG** with onion & lemon 1.5

**Hot sauce VG** fermented chilli 1.2

**Chutneys VG** coriander mint 1.2 or imli 1.2

## DESSERT sweet treats

**Mango malai cheesecake V** with 'malai' clotted cream, mango coulis & lime zest 6.8

**Chocolate tart V** with rich Belgian dark chocolate and a hint of cinnamon 6.5

**Ras malai V N** two sweet dumplings with pistachio, saffron & cardamom cream 6.2 *2pcs*

**Sorbets VG** refreshing light pairing of mango & raspberry (one scoop of each) 5

V vegetarian VG vegan N contains nuts

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