

AMBER LEAF

LONDON

An Entrée (Starters)

GOLGAPPA (V) Spiced potato & black gram stuffed wheat bubbles Served with tangy mocktails	£8.25
SAMOSA CHAAT (V) Punjabi samosa chaat, Chilli-cumine gastrique & Frozen honey yoghurt	£9.25
LADAKH MOMO Steamed seasonal vegetables, Chicken or Lamb momo with smoked garlic and tomato chutney	£9.50
BASKET CHAAT (V) Crisp pastry basket filled with layered chaat, cool yoghurt, lively chutneys, and a sweet-tangy spice finish	£8.95
BHEL PAPDI CHAAT (V) Crisp wheat & puffed rice chaat	£8.90
DAHI KE KEBAB (V) Kataifi, Ginger, Spicy Mango Coulis & beetroot yoghurt	£9.50
SARSON MAHI TIKKA Mustard and spice marinated salmon cooked in tandoor	£12.90
PANNER TIKKA (V) Apricot stuffed cottage cheese topped with Quinoa bhel	£10.90
BHATTI KA MURGH Tender chicken thigh roasted with blend of spices, Herbs & yoghurt	£10.90
KASHMIRI MAAS Lamb chops smoked with kashmiri chillies & yoghurt served with mustered white radish	£19.50
RAJMA GALOUTI (V) Melting kidney bean pattie served with moong bean salad and chutney	£9.50
FIRE CRACKER CHICKEN Tender, marinated chicken, set a flame for a memorable finish	£15.90
MALAI BROCCOLI (V) Char-grilled broccoli infused with malai, complemented by a fragrant coconut spice sauce	£10.90
JHINGA KALI MIRCH Pepper-fried prawns with spring onions & capsicum	£12.90

À La Carte (Mains)

DELHI WALA BUTTER CHICKEN Old delhi style curry, chicken thigh simmered in plum tomatoes, cashew and fenugreek gravy	£14.50
LAMB ROGAN JOSH Tender lamb slow-cooked in aromatic rogan josh gravy with kashmiri spiced	£15.50
FISH MALABAR CURRY Fresh fish simmered in tangy coconut malabar curry with curry leaves and spices	£15.50
PANEER BUTTER MAKHANA (V) Tender panner cubes simmered in a rich, buttery tomato gravy with aromatic spices	£14.50
MUSHROOM MAKAI PALAK (V) Selection of mushrooms and corn tossed in spinach gravy	£14.50
DAL MAKHNI (V) Lentil cooked with tomato and fenugreek	£9.90
CHICKEN BIRYANI Chicken cooked with long-grain rice, rich spices and saffron	£13.90
VEGETABLE BIRYANI (V) Selection of vegetables cooked with basmati rice and aromatic spices in dum	£12.50

Sidés

BUTTER NAAN	£4.25
GARLIC NAAN	£4.50
GARLIC CHILLI NAAN	£4.75
CHEESE NAAN	£4.95
CHEESE CHILLI NAAN	£5.00
TAWA PARATHA	£4.25
JEERA PULAO	£5.75
STEAMED RICE	£5.00
POMEGRANATE & MINT RAITA	£5.25
INDIAN ONION & GREEN CHILLI SALAD	£5.50
HOUSE PICKLE	£4.00
POPPADOM BASKET Selection of poppadom served with selection of chutneys	£4.75

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COCKTAILS

DRAGON FRUIT MOJITO <i>Bacardi, simple syrup, lime, mint leaf</i>	£10.50
AVIATION <i>Bombay Sapphire, Maraschino, lemon juice, creme de violette, brandied cherry</i>	£11.00
AMBER LEAF MULE <i>Bombay Sapphire, lemon juice, simple syrup, turmeric, splash of ginger beer</i>	£12.00
SLUMDOG MILLIONAIRE <i>Patron silver, cranberry juice, fresh raspberry, grape fruit tonic, £100000 lottery ticket</i>	£13.00
TIKI TEA BRAMBLE <i>Bombay bramble, pineapple juice, lemon, Earl grey syrup, blackberry liqueur</i>	£11.50
LYCHEE MARTINI <i>Eristoff vodka, Lychee Liqueur, lemon, rose syrup, lychee juice</i>	£11.00
TIFFANY MIMOSA <i>Prosecco, blue curacao, lemonade</i>	£11.00
FASHIONED <i>Bourbon whiskey, masala chai syrup, bitters</i>	£12.00
JAMUNTINI <i>Jamuns (Indian blackberries), Gin, lime juice, simple syrup with spiced rim</i>	£12.50
INDIAN WINTER <i>Bourbon, cardamom pods, honey, lemon juice, egg white, angostura bitter</i>	£12.50
PUNCHU <i>Desi Daru mango vodka, passion fruit, pineapple, lime & orgeat</i>	£12.00
HENRIETA <i>Gin, campari, elderflower liqueur, lime juice, simple syrup, egg white</i>	£12.00
AMARETTO SOUR <i>Disaronno, lemon juice, egg white</i>	£11.50

CLASSIC COCKTAILS ARE ALSO AVAILABLE UPON REQUEST GIVEN WE HAVE THE INGREDIENTS

MOCKTAILS

MANGO MOJITO <i>mango pulp, soda water, mint, lime juice, simple syrup</i>	£6.50
KALA KHATTA <i>Blackberry syrup, kala namak, lemon juice, Indian tonic water</i>	£6.75
COCONUT KISS <i>Pineapple juice, orange juice, coconut cream, grenadine</i>	£6.90
LASSI <i>Sweet or mango flavoured lassi, milk, sugar, indian spice</i>	£6.50

BEERS / CIDERS

<u>DRAUGHT</u>	<u>HALF</u>	<u>FULL</u>
Cobra	£3.95	£6.50
Madri	£3.95	£6.50
<u>BOTTLED BEER</u>		330ml
Bira moretti		£4.50
Budweiser		£4.50
Asahi		£4.50
Corona		£4.50
Corona 0.0%		£3.50
Koppaberg: Mixed Fruit		£4.50
Strawberry Lime		£4.50

SOFT DRINKS

Coca cola	£3.50
Diet coke	£3.50
Red bull	£3.50
Tonic water	£3.00
Juices	£4.00
Orange juice Apple juice Mango juice Pineapple Juice	
Trip	£4.00
Cucumber Mint Wild Strawberry Blood Orange Rosemary Elderflower Mint	
STILL/ SPARKLING WATER	£3.50

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WHITE WINE

COMTE ALEXANDRE BLANC (FRANCE)

Crisp and fresh with a zesty palate.

EL DUETO CHARDONNAY (CHILE) (V)

Typical tropical fruit flavours, light and elegant with a seductive finish, rich in orange hints.

CORTEVISTA PINOT GRIGIO 2024 (ITALY)

Straw yellow colour with well-defined aromas of wildflowers, with hints of honey and banana on the nose. The understated, dry palate is round, soft and lively, with a pleasing, nicely lingering back palate of ripe pear

TE AKA MARLBOROUGH SAUVIGNON BLANC (NEWZEALAND)

Shows all the hallmarks of Marlborough, ripe and fruity with aromas of guava and melon. Grapefruit on the palate supported by succulent, enticing and moreish acidity.

PICPOUL DE PINET LES ROCHES SAINTES (FRANCE) (V)

Crisp and dry on the palate with additional notes of peach and melon, there is a backbone of intense minerality and a zippy, clean acidity that work together to deliver a long refreshing finish.

CHABLIS PIERRE ANDRE (FRANCE)

Bright pale yellow, nose of white fruits with a nice minerality and complexity. The palate is well-balanced and the finish is lemon flavoured and fresh.

RED WINE

COMTE ALEXANDRE ROUGE (FRANCE)

Fresh, medium-bodied and well balanced.

EL DUETO PINOT NOIR (CHILE) (V)

Delicious, juicy and light, displaying soft strawberry notes with subtle herbaceous aromas.

TRIVENTO 'TRIBU' MALBEC 2024 (ARGENTINA)

Warm, red berry aromas, soft and silky tannins with a long, juicy, fruity finish.

VINA CERRADA RIOJA CRIANZA 2021 (SPAIN) (V)

Intense ruby red in colour with aromas of ripe black fruit and a hint of sweet spice. The palate is well structured with a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak. Awarded a Silver Medal in the Sommelier Wine Awards 2025!

ROSÉ WINE

COMTE ALEXANDRE ROSE (FRANCE)

Fresh and lively with red fruit flavours of strawberry on the palate.

CORTEVISTA PINOT GRIGIO (ITALY)

Pale pink with light coppery nuances ushering in well-defined notes of wildflowers, hints of honey and banana on the nose.

MARIUS PEYOL COTES DE PROVENCE ROSE (FRANCE)

This delicately pale pink wine has flavours of red fruit, blossom and gentle spice notes.

SPARKLING WINE

PROSECCO ACQUERELLO DOC (ITALY) (V)

Fresh and vibrant with delicate bubbles, this Prosecco bursts with aromas of pear, green apple, and white flowers.

Crisp and refreshing on the palate, it finishes with a hint of citrus zest - perfect for aperitivo or any celebration.

PROSECCO ACQUERELLO ROSE (ITALY) (V)

This Prosecco Rose blends ripe red berries with notes of crisp apple and a hint of rose petal. Light, fresh, and delicately dry - ideal for sipping, celebrating, or pairing with light dishes.

175ml 250ml BOTTLE

£7.00 £9.00 £24.00

£7.00 £9.00 £26.00

£7.50 £9.50 £27.50

£8.00 £10.00 £29.00

£10.50 £31.50

£15.00 £40.00

£7.00 £9.00 £24.00

£7.50 £9.00 £26.00

£10.00 £28.50

£12.00 £34.50

£7.00 £8.00 £23.00

£7.50 £8.50 £25.00

£10.50 £32.50

200ml

£8.50 £25.00

£9.00 £26.50