



APERITIF signatures

Pomegranate Martini citron vodka, cointreau, pomegranate 11.5

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

Karma Kolada (non-alc) muddled blackberries, cream, ube, coconut, pineapple 6.8

STARTERS small plates

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

Saffron chicken tikka marinated with cream, green cardamom & saffron 9.2

Mango cumin salmon turmeric, mango, mustard, dill, cumin 10.5

Lamb samosas crisp filo pastry, spiced lamb keema, coriander mint chutney 8.8 *3pcs*

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

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 9.8 *2pcs*

Palak papri chaat V (or VG option) spinach, wheat crisps, yoghurt & sweet chutney 8.5

Chicken momos Tibetan style steamed dumplings, tomato & Timur pepper dip 8 *4pcs*

MAINS regional

Butter chicken Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek 16.5

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

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

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

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

Nizami chicken roasted breast with spiced keema stuffing, saffron & cardamom sauce 16.8

Market sabz biryani VG cauliflower, beans & jackfruit (with raita or sesame chilli salan sauce) 15.5

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

ROTI CHAWAL bread & rice

Small tandoori naan V freshly baked 3.5 **Small garlic naan V** 3.8

Tandoori roti VG wholewheat flatbread 3.5 **Basmati rice VG** steamed 4.8

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

SIDES dhal, raita & spice

Tarka dhal VG tempered yellow lentils 5.2 **Raita V** mint & cucumber yoghurt 3.5

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.