

to begin

start your journey of India

Plain Poppadum Basket with Chutneys	3
Roasted Poppadum Basket with Chutneys	3
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Masala Poppadum Basket	4
Namaste Peanut Mix	4.5

the chaat cart

inspired from the streets of India

Aloo Tikki Chaat 🌿 🌶️ 🌱 🍷	8
Mashed potato patty, chana, mint & tamarind chutney.	
Aloo Papdi Chaat 🌿 🌶️	8
Crunchy wafers garnished with potatoes, chickpeas & tamarind chutney.	
Samosa Chaat 🌿 🌶️	8.5
Punjabi Samosa crushed, topped with sweet & sour chutney.	
Pani Puri 🌿 🌶️ 🌱	8
Puffed wheat crisps served with potatoes, chickpeas, cumin and tamarind water.	
Sev Poori 🌿 🌶️ 🍷	8
Flat puri's topped with onions, potatoes, garnished with crunchy sev & drizzled with tamarind and coriander chutney.	
Kale Chaat 🌱 🍷	9
Crispy deep fried kale coated with gram flour on the bed of chickpeas, onion, potato & tomato drizzled with green & tamarind chutney & sweet yoghurt. Topped with nylon sev & pomegranate.	
Avacado Chaat 🌱 🍷	9
Smashed avacado crushed papdi, onion & tomato drizzled with yoghurt, green & tamarind chutney. Topped with nylon sev & pomegranate.	

from the soil

use your hands the Indian way

Vegetable Samosa 2pcs 🌿	5
Filo pastry stuffed with mixed vegetables and deep fried.	
Masala Mogo 🌿 🌶️ 🌱 🍷	9
Cassava fried and tossed with chilli flakes, garlic, spices and tomato sauce.	
Garlic Chilli Mogo 🌿 🌶️ 🌱	9
Cassava chips fried and tossed with fresh garlic & chilli.	
Mari Mogo 🌿 🌶️ 🍷	9
Fried cassava tossed with butter, black pepper, salt and lemon.	
Batata Vada 4pcs 🌿 🌶️ 🌱 🍷	8.5
Spicy mash potatoes coated with batter and deep fried. Served with chutney.	
Garlic Chilli Mushrooms 🌿 🌶️ 🌱	9
Button mushrooms marinated with chilli, garlic, spices and sautéed.	
Onion Bhaji 🌿 🌱 🍷	7.5
Sliced onions dipped in gram flour batter and deep fried.	
Crispy Bhajia 🌿 🌱 🍷	7.5
Potato roundels dipped in gram flour batter and fried till a golden crisp.	
Chilli Paneer 🌿 🌶️ 🍷	10
Cottage cheese cubes deep fried and tossed in the wok with Chinese spices, peppers and onion.	
Vegetable Manchurian 🌿 🌶️ 🌱	9
Mixed vegetables with corn flour batter deep fried and tossed with Chinese sauce in a hot wok.	
Mixed Vegetable Platter 🌿	16
Assortment of batata vada, paneer tikka, garlic chilli mogo, vegetable samosa and crispy bhajia.	
Vegan Chilli Chicken 🌿 🌶️	13
Crispy soya mixed with spices, peppers and onions in a chinese sauce.	
Vegan Chilli Lamb 🌿 🌶️	14
Mock Lamb tossed with Chinese sauces, peppers and spices.	
Kurkuri Bhindi 🌿 🌱 🍷	9
Thin Slices of bhindi (okra) with home made spices & deep fried.	

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from the land

sensational food from the farm

Chicken Samosa 2pcs 5.5
Minced chicken cooked with spices, wrapped in filo pastry and deep fried.

Meat Samosa 2pcs 6
Minced Lamb cooked with spices, wrapped in filo pastry and deep fried.

Chilli Chicken 10.5
Lightly battered diced chicken mixed with spices, fresh peppers, onions and garnished with spring onion.

Crispy Fried Chilli Wings 10
Tender Chicken wings marinated with kashmiri chilli, ginger, garlic and deep fried.

Crispy Chilli Lamb 12.5
Tender lamb pieces tossed with chinese sauces, fresh peppers and spices.

Jeeera Chicken 11
Boneless pieces of chicken cooked with ginger, garlic, cumin, black pepper & lemon.

Drums of Heaven 11
Chicken wings marinated with spices and tossed with buffalo chilli sauce.

from the sea

for the seafood lover

Prawn Pili Pili 15.5
King prawns tossed in our home-made garlic chilli sauce.

Steamed Tawa Fish 11
Tilapia fish marinated in ginger, garlic, coriander and spring onion, served on a banana leaf.

Garlic Chilli Fish 12
Tilapia fish pieces fried and tossed with spices, garlic, ginger, spring onion, chilli and chinese sauces.

Salmon Tikka 15
Salmon marinated in mustard paste, garlic, ginger, lemon & salt, cooked on the charcoal grill.

from the tandoor & grill

from the traditional clay oven & charcoal grill

Kasundi Paneer Tikka 11
Cubes of paneer delicately marinated in a classic kasundi marinade, cooked in a tandoor.

Chicken Tikka 10.5
Chicken breast pieces marinated in kashmiri mirchi, spices, yoghurt, crushed garlic and cooked on a charcoal grill.

Lamb Mushkaki 12.5
Lamb fillet marinated with green chillies, crushed black pepper, ginger and garlic paste.

Lamb Seekh Kebab 10.5
Traditional Mughlai minced meat with herbs & spices cooked on a charcoal grill.

Malai Tikka 11
Tender chicken breast pieces marinated in ginger, garlic, herbs and spices with yoghurt. Cooked in a tandoor.

Tandoori Chicken Half 9.5 / Full 16.5
Chicken marinated with spices, yoghurt and cooked in a tandoor.

Tandoori Wings 10
Chicken wings marinated with yoghurt and spices. Cooked in a tandoor.

Adraki Lamb Chops 13.5
Spring lamb chops marinated with hot indian spice, yoghurt and cooked in a tandoor.

Tandoori King Prawns 16
King Prawns marinated with yoghurt, saffron, freshly ground spices and cooked in a tandoor.

BBQ Chicken 12
On the bone chicken breast marinated in mint, coriander and spices cooked in a clay oven.

Murgh Haryali Tikka 11.5
Boneless Chicken Breast marinated in mint, coriander & spices. Cooked in a clay oven.

Namaste Mixed Grill 2pers 19 / 4 pers 35

Tandoori Wings
Chicken wings marinated with yoghurt and spices. Cooked in a tandoor.

Adraki Lamb Chops
Spring lamb chops marinated with hot indian spice, yoghurt and cooked in a tandoor.

Chicken Tikka
Chicken breast pieces marinated in kashmiri mirchi, spices, yoghurt, crushed garlic and cooked on a charcoal grill.

Murgh Haryali Tikka
Boneless Chicken Breast marinated in mint, coriander & spices. Cooked in a clay oven.

Lamb Seekh Kebab
Traditional Mughlai minced meat with herbs & spices. Cooked in a tandoor.

Vegetarian टप्रासंड

keeping you in touch with mother earth

Paneer Makhani 🌱 🍴 🌱

10.5

Cottage cheese cooked with tomato garnished with a dash of cream and butter.

Aloo Saag 🌱 🍴

9.5

Spinach and potatoes cooked with spices, garnished with a dash of cream and butter.

Tadka Daal 🌱 🍴

10

Yellow chana dal cooked with spices, garnished with cumin, chopped garlic and green chilli.

Saag Paneer 🌱 🍴

11

Cottage cheese cooked with fresh spinach puree, spices and butter.

Chana Masala 🌱 🍴 🌱 🌱

9.5

White chickpeas cooked in a spicy curry sauce.

Bombay Aloo 🌱 🍴

9.5

Potatoes cooked with jeera & onion tomato masala.

Soya Keema 🌱 🍴 🌱

11

Soya mince cooked with onion, tomato, spices, cream and butter.

Bhindi do Pyaza 🌱 🍴 🌱 🌱

10

Okra and shallots cooked with spices, tomatoes and onions.

Kadai Paneer 🌱 🍴 🍴

11

Cottage cheese cooked with spices, tomatoes and peppers served in a hot kadai.

Corn Masala 🌱 🍴 🍴 🌱

10

Sweetcorn with onions, tomatoes, spices, butter & cream.

Mutter Paneer 🌱 🍴 🍴

11

Cottage cheese cubes and fresh green peas simmered together in an onion & tomato gravy.

Paneer Butter Masala 🌱 🍴 🍴

11.50

Cottage cheese simmered in a cream and tomato gravy.

Methi Corn 🌱 🍴 🍴 🌱

10.50

Sweetcorn, fresh fenugreek leaves, herbs & spices.

Egg Curry 🌱 🍴

9.5

Boiled eggs cooked in a curry sauce.

Vegetable Curry 🌱 🍴 🍴

10

Assorted fresh garden vegetables delicately cooked with an aromatic blend of spices in a gravy.

Daal Makhani 🌱 🍴

11

Black urid dal cooked on a slow fire, garnished with cream and butter.

Non-Veg टप्रासंड

a meat lovers paradise

Butter Chicken 🍴

12.5

Chicken cooked in a silky smooth sauce of tomatoes, spices, garnished with cream and butter.

Chicken Tikka Masala 🍴 🍴

12.5

Chicken breast pieces cooked in a spicy aromatic rich tomato and onion sauce.

Methi Chicken 🍴 🍴

12.5

Tender Chicken breast cooked in spinach puree and spices, finished with a dash of cream.

Chicken Korma 🍴 🍴

12.5

Chicken pieces simmered in a mild rich creamy gravy.

Kadai Chicken 🍴 🍴

12.5

Chicken breast pieces cooked with spices, tomatoes and peppers served in a hot kadai.

Chicken Jalfrezi 🍴

12.5

Chicken breast pieces cooked with chopped onions, peppers, tomatoes and indian spices.

Gosht Banjara 🍴 🍴

13.5

Baby lamb pieces and aubergine cooked with indian spices

Lamb Korma 🍴

13.5

Tender pieces of lamb in a saffron, almond and coconut sauce.

Rara Gosht 🍴 🍴

14

Lamb pieces and lamb mince cooked with onions and tomatoes in a spicy masala sauce.

Punjabi Lamb Curry 🍴 🍴

13.5

Lamb cooked with kashmiri chillies, spices and served in a spicy sauce.

Lamb Keema Mutter 🍴 🍴

13.5

Lamb mince and green peas cooked in very spicy curry.

Bhuna Gosht 🍴 🍴

13.5

Tender lamb pieces cooked in a gravy with onions, garlic, ginger and green chilli.

Leg of Lamb (24hr notice required) 🍴

85

Slow cooked leg of lamb marinated in ginger and garlic served with a lamb curry sauce.

Malabar Fish Curry 🍴

13

Tilapia fillet, cooked with roasted South Indian spices and coconut milk.

Prawn Masala 🍴 🍴

15

King Prawns cooked in an onion tomato gravy with spices.

Goan Prawn Curry 🍴 🍴

15.5

Tiger Prawns cooked with Goan spices, tamarind and coconut milk.

Matka Chicken 🍴

18 for 2 person

Flavourful on the bone chicken curry of road runner chicken, cooked with whole aromatic Indian spices. Served in a clay pot.

ਰਚਲ ਚਾਂਘੁਆਂ

slow cooked to perfection

Nawabi style Biryani prepared with basmati rice, sealed in a clay pot with dough and cooked on a slow heat. Served with cucumber raita as an accompaniment. Choose from

Vegetable	11
Chicken	13
Lamb	14.5

ਛੱਟੋਲਪਾਨੀਮੈਂਟ

the traditional Indian flatbread

Plain Naan	3.5
Butter Naan	3.5
Chilli Naan	3.75
Cheese Naan	4.5
Garlic Naan	4
Peshwari Naan	5
Keema Naan	6
Tandoori Roti	3.25
Lachha Paratha	4.25
Assorted Bread Basket	11

Plain Naan, Garlic Naan, Tandoori Roti

ਸਿੱਟੇ

light & fluffy to accompany your meal

Basmati Rice	5
Jeera Rice	5.5
Pulao Rice	5.5

ਡਾਂਰੇਡ & ਡਕੀਕਰੇਡ

great for sharing

Punjabi Salad	5
Onion & Cucumber Salad	4.5
Fried Chillis, Lemon & Onions	3
Cucumber Raita	4
Plain Yoghurt	3.5
Potato Chips	5.5
Masala Chips	6.5

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