



## COCKTAILS 11

### Coconut Chilli Margarita

Cazcabel Coconut Tequila, Cointreau, homemade spicy sugar syrup, lime

### Indian Summer Sunset

Bombay Gin, Martini Rosso, Campari, elderflower tonic

### Indian Summer Storm

Sailor Jerry Spiced Rum, ginger beer, lime juice

### Raspberry Rosini

Prosecco Serenello, raspberry purée

## POPPADOMS & PICKLES 5.7

GF & Vegan options available

## STARTERS

### Samosa Chaat 8.5 V

Tamarind, coriander, yoghurt chutneys, potato, chickpea, tomato

### Bhel Puri 8.5 N

Vegan, nut free & gluten free option available

Puffed rice, gram flour sticks, tomato, chickpea, potato, peanuts, tamarind, coriander, yoghurt

## SHARING STARTER 18

Serves 2 people

Pakora, paneer, samosa chaat, Indian salad, red cabbage thoran, chutneys (tomato & pepper, coriander, yoghurt)

Add chicken tikka 6.5

### Masala Dosa 9 GF VG

Rice & lentil pancake, potato & pea filling, sambhar, coconut chutney

### Lamb Cutlets 14 GF

Indian salad, mint raita

### Onion & Sweet Potato Pakoras 9 GF VG

Coriander chutney, tamarind sauce

### Pork Ribs 9.8 DF GF

Braised overnight. Red cabbage & apple thoran, hot sauce

### Chicken Tikka 9.7 GF

Spiced yoghurt, roasted peppers, red onion

### Paneer Hu 9 GF V

Oven roasted Indian soft cheese with tomato chutney and coriander chutney

## INDIAN JUNK FOOD

### Masala Chips 5 GF VG

### Cauliflower Bhajis 7.8 GF VG

Tomato chutney, tamarind

## Famous INDIAN SUMMER THALIS

A diverse array of dishes on one plate. Indulge in a vibrant feast for one!

GF options available

### Vegan 19.7

A delectable selection of small dishes.

Tarka dal, channa masala, aloo baignan, vegan vegetable kari, Indian salad, pickle, mango chutney, papad, roti & basmati rice

### Vegetarian 19.7 N

A favourite in Gujarati homes.

Mixed plate of paneer butter masala, tarka dal, channa masala, aloo baignan, Indian salad, pickle, raita, papad, basmati rice & roti

### Meat 22

An array of flavours. Mamaji chicken, lamb mewari, aloo baignan, tarka dal, Indian salad, raita & papad, pickle, roti & basmati rice

### Grand Thali 31 N

Mamaji chicken, lamb mewari, paneer, aloo baignan, tarka dal, lemon rice, raita, pickle, mango chutney, roti, papad

## FISH

### South Indian fish 22.7 GF DF

Marinated white fish roasted the traditional way in banana leaf. Lemon rice, carrot pickle, Indian salad

## CURRY

### Channa Masala 12 GF V

Warming & satisfying chickpea curry

### Mutter Butter Paneer 14 GF N

Rich & creamy Indian soft cheese and green pea classic

### Lamb Mewari 16 GF

Spice marinade, slow cooked with onion, ginger, garlic, melon seeds

### Butter Chicken 15 GF N

Cardamom, cinnamon roasted chicken thighs in decadent sauce

### Mamajis Chicken 15 GF

Rustic & authentic. Yoghurt marinade, roasted spices, garlic, tomato, ginger

### Aloo Baignan 13 GF VG

A potato & aubergine favourite

### Vegan South Indian curry. 13.7 GF VG

Fresh vegetables in spiced coconut & ginger sauce

### Dal Makhani 11 GF V

Rich black lentil favourite

### Tarka Dal 9 GF VG

Four types of lentil. Wholesome and healthy

### Sambhar dal 9 GF VG

South Indian staple

## BIRIYANI

Inspired by the royal court of the Mughal empire. Rich and buttery oven cooked rice

### Chicken 21 GF, Lamb 22 GF

Paneer & Roasted Vegetables GF V 19.7

## RICE & BREADS

### Basmati Rice 4.1

### Lemon Rice 4.6

### Naan 4

### Roti 4

### Garlic Naan 4.5

### Garlic Roti 4.5

### GF Pancake 4.5

### Chilli Naan 4.6

### Raita 3.5

### Mango & Pineapple

### Chutney 2.7

### Chilli Pickle 2.7

### Lime Pickle 2.7

## SALADS

### Red Cabbage & Apple 6

### Indian Raita Coleslaw 6

### Indian Salad 6



We accept Bitcoin

V Vegetarian VG Vegan DF Dairy Free GF Non gluten containing ingredients N Contains Nuts

Our dishes are prepared in a kitchen where nuts are present, therefore we cannot guarantee a nut free zone.

All food is freshly prepared so please allow us time to prepare your order.

A 10% discretionary charge will be added to all bills. All monies go directly to the staff.



## SET MENUS

### INDIAN SUMMER EXPERIENCE £37PP

2 persons minimum.  
GF option available

A culinary experience offering a curated selection of traditional and authentic Indian dishes, showcasing the vibrant flavours and spices of India.

#### STARTER

Sweet potato & onion pakoras, tandoori paneer, samosa chaat, chicken tikka, Indian salad, chutneys

#### THALI N

Mamaji's chicken, lamb mewari, butter chicken, dal makhani, paneer butter masala, aloo baingan, naan, lemon rice, mango & pineapple chutney, carrot pickle, raita and papad

### INDIAN SUMMER VEGETERIAN EXPERIENCE £36PP

2 persons minimum.  
GF option available

Sweet potato & onion pakoras, tandoori paneer, samosa chaat, mini masala dosa, Indian salad, chutneys

#### THALI N

Paneer butter masala, channa masala, vegan vegetable kari, dal makhani, vegetable sambhar, aloo baingan, naan, lemon rice, mango & pineapple chutney, carrot pickle, raita and papad

### GROUP SET MENU £35PP

6 persons minimum.  
GF option available

Our set menu is ideal for group bookings. Featuring a delightful array of traditional and authentic dishes, perfect for sharing and experiencing the rich flavours of India.

#### SHARING STARTER

Sweet potato & onion pakoras, paneer hua, chicken tikka, Indian salad, chutneys

#### SHARING MAINS N

Mamaji's chicken, mewari lamb, paneer butter masala, tarka dal, rice, mango & pineapple chutney, roti, naan

### GROUP VEGETERIAN SET MENU £35PP

6 persons minimum.  
GF option available

Sweet potato & onion pakoras, paneer hua, samosa chaat, Indian salad, chutneys

#### SHARING MAINS N

Paneer butter masala, aloo baignan, vegan vegetable kari, tarka dal, rice, mango & pineapple chutney, roti, naan

## DESSERT DRINKS & COCKTAILS

### M<sup>2</sup> 12 *Vegan on request*

Cazcabel Coffee Tequila, Cointreau, cacao, double cream, sugar syrup

### Espresso Martini 12 N

Stolichnaya Vodka, Kahlua, Frangelico, espresso

### Rajasthani Rumble 12

Carnival Spiced Rum, homemade spicy sugar syrup, lime juice

## DESSERTS

### Mango Brûlée 8.5 GF

Tea spice cookie

### Baked Cheesecake 8.5 GF

White chocolate, cardamon, passion fruit

### Apple Crumble 8.5 GF VG N

Walnut, coconut, raspberry cinnamon cream,

## HOT DRINKS

### Selection of Teas - 3

Earl grey, green, peppermint, everyday brew, fresh mint

### Coffee From 4

Americano, Flat White, Cappuccino, Latte, Espresso, Macchiato

### Liquer Coffee 7.9

Irish, Amaretto, Baileys, Jamaican (rum), Calypso (Tia Maria), French (brandy)

### Chocolate Ice-Cream 7.7

with Cointreau

### Mango Mojito Sorbet 7.7

with Prosecco

### Coffee Sorbet 7.7

with Baileys

## EVERYTHING FRESH

All food is made fresh so please allow us time to prep your order.

## KIDS' MEAL £10

*Butter chicken or mutter butter paneer. Rice & roti.*

*Dessert of vanilla ice cream & mini smarties!*

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.



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