

INDIAN SUMMER

PAPADOMS AND PICKLES 4.5

Fried papadums with pickles, laccha onion and raita.
(GF, vegan option)

STARTER

ADARAKI JHINGA 13

King prawns marinated in chilli and ginger and roasted in garlic butter, coriander and mint. (GF)

MASALA DOSA 8

A golden rice and lentil pancake filled with potato and savoury vegetables with sambhar and coconut chutney. (Vg, GF)

BHEL PURI 7

A sumptuous mix of puffed rice, gram flour sticks, potatoes, onions, chickpeas and tomatoes with tamarind and date, coriander and chilli & yoghurt chutneys. (Vg option, GF option) (contains peanuts)

ONION AND SWEET POTATO PAKORA 8

An Indian Summer favourite. Onion and sweet potato mixed with gram flour and spices. Served with coriander chutney and tamarind sauce. (GF, Vg)

SLOW COOKED PORK RIBS 9

Braised overnight these tender and succulent ribs are served with apple and red cabbage thoran and hot dipping sauce. (GF, DF)

CHICKEN TIKKA 9

Spiced yogurt marinated chicken breast, cooked to perfection in our tandoor. (GF)

PANEER HUA 8

Oven roasted spice marinated Indian soft cheese with tomato chutney. (V, GF)

SHARING STARTER 16

A magnificent platter for two consisting of pakoras, tandoori paneer, and samosa chat served with Indian salad and a selection of chutneys

ADD slow cooked pork ribs. 5

INDIAN JUNK FOOD

Masala Chips (GF, VG) 4

BIRIYANIS

Inspired by the royal court of the Mughal Empire. Rich in nutrition, the buttery, spiced vegetable rice is oven cooked and served with raita. (GF)

CHOOSE YOUR FAVOURITE BELOW:

Marinated Roast Vegetable and Paneer (V) 18

Chicken 19

King Prawn 22

PLETEN

SOUTH INDIAN FISH 19.5

Marinated white fish roasted the traditional way in a banana leaf. Served with lemon rice, Indian salad and mixed pickle. (GF, DF)

KAREE

VEGAN PANEER BUTTER MASALA 18

Our vegan take on this Pujabi classic. Firm tofu coated in a spiced tomato, ginger, garlic and vegan butter sauce. Served with basmati rice, vegan roti, fresh Indian salad and mango and pineapple chutney. (GF on request, V)

PANEER BUTTER MASALA 18

Rich, creamy and delicious paneer coated in a spiced tomato, ginger, garlic and butter sauce. Served with basmati rice, fresh Indian salad, mango and pineapple chutney and roti. (GF on request, V)

LAMB MEWARI 19.5

This iconic Rajasthani dish dates back to the 10th century. Tender lamb in a marinade of spices and red chillies and slow cooked with onion, garlic, ginger and tomato. Served with lemon rice, mixed pickle, raita and Indian salad. (GF, DF option)

MAMAJI CHICKEN 18.5

This recipe originated from the home of our head chef. A rustic, dish of chicken, marinated in yoghurt, and served in a roasted, spiced garlic and tomato sauce. Served with basmati rice and tandoori roti. (GF on request)

RESHMA MURGH 18.5

Mild, rich and creamy! Chicken breast marinated in yogurt, cardamom, and cinnamon, cooked in a roasted coconut, ginger and garlic sauce. Served with roti and basmati rice. (GF on request)

THALIS

VEGETARIAN 18

A favourite in Gujarati homes. A mixed plate of paneer butter masala, aloo gobi and tarka dal. Served with Indian salad, coconut pea purée, pickle, raita, roast papad, basmati rice and tandoori roti. (V, GF on request)

VEGAN 18

A delectable selection of small vegan dishes. Vegan tofu butter masala, aloo gobi, coconut pea purée, tarka dal, basmati rice, Indian salad, mixed pickle, mango and pineapple chutney, papad and vegan tandoori roti.

(Vg, GF on request)

MEAT 19

An array of flavours. Mamaji's chicken, lamb mewari, and tarka dal. Served with Indian salad, coconut pea purée, raita, papad, pickle, roti and basmati rice. (GF on request)

GRAND THALI 28

Fit for a Raaja or Raanee!

Mamaji's chicken, lamb mewari, tarka dal, paneer butter masala, aloo gobi, roti, lemon rice, raita, and chutneys - all for you. Ka aanand len (enjoy)! (GF on request)

SUNDRIES

ALOO GOBI 6

SAMBHAR DAL 6

TARKA DAL 6

RAITA 2.5

BASMATI RICE 3

LEMON RICE 4

ROTI 3

GARLIC ROTI 3.5

GARLIC NAAN 3.5

NAAN 3

CHILLI PICKLE 1.75

LIME PICKLE 1.75

MANGO CHUTNEY 1.75

V - Vegetarian Vg - Vegan DF - Dairy Free GF - Non Gluten Containing Ingredients

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. Our chicken is all free-range and additive free.

All of our dishes are individually prepared without the use of additives or colourants.

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

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