

INDIAN SUMMER

MAIN MENU

COCKTAILS 12.00

JUNGLE BIRD

Elephant Gin, Campari,
lime, mango puree

COCONUT CHILLI MARGARITA

Blanco Tequila, coconut liqueur,
Cointreau, lime, house chilli syrup

LYCHEE FIZZ

Cazcabel Blanco Tequila, lychee
liqueur, soda, raspberry purée,
rosewater

DESI DAIQUIRI

Don Q Cristal Rum,
banana liqueur, lime

FROM THE TANDOOR...

MALAI CHICKEN TIKKA (GF)	11.00
TANDOORI PANEER TIKKA (V, GF)	9.50
TANDOORI CORN COBS	8.50

THE SHARING STARTER

19.50 (Serves 2 people)

Contains Nuts

PAKORA, PANEER TIKKA, BHEL RICE CHAAT (N), INDIAN SALAD, CHUTNEYS	
ADD CHICKEN TIKKA	6.50

TRADITIONAL THALIS

VEGAN	21.70
Tarka dal, channa masala, aloo baignan, vegan vegetable kari, Indian salad, pickle, mango chutney, papad, basmati rice, roti	
VEGETARIAN (N)	21.70
Paneer butter masala, channa masala, aloo baignan, tarka dal, Indian salad, pickle, raita, papad, basmati rice, roti	
MEAT	23.70
Mamaji's chicken, lamb mewari, aloo baignan, tarka dal, Indian salad, pickle, raita, papad, basmati rice, roti	
GRAND THALI (N)	32.70
Mamaji's chicken, lamb mewari, paneer butter masala, aloo baignan, tarka dal, Indian salad, pickle, raita, lemon rice, roti, papad, mango and pineapple chutney	

ROYAL BIRYANIS

Rich and buttery oven cooked rice. with raita -
the traditional way!

CHICKEN (GF)	23.00
LAMB (GF)	23.00
PANEER & ROASTED VEGETABLES (V, GF)	21.00

ADDITIONAL DELICIOUSNESS

Poppadoms & Pickles (set of 4)	5.70	Poppadom	1.00
Mango Pineapple Chutney	2.70	Raita	3.50
Chilli Pickle	2.70	Lime Pickle	2.70

SIGNATURE STARTERS

SLOW COOKED PORK RIBS (GF, DF)	10.00
MASALA DOSA (GF, VG)	9.30
CAULIFLOWER BHAJI (VG, GF)	8.50
SWEET POTATO & ONION PAKORA (VG, GF)	9.00
SAMOSA CHAAT (V)	9.50
MASALA CHIPS (VG, GF)	5.00
BHEL PURI (V, N)	9.00

PANEER PIZZA NAAN (V)	10.50
CHICKEN & PANEER PIZZA NAAN	13.00

HOMESTYLE CURRIES

CHANNA MASALA (VG, GF) Warming chickpea curry	13.50
PANEER BUTTER MASALA (N, V, GF) Indian cheese & pea	16.90
LAMB MEWARI (GF) Onion, ginger, garlic, melon seeds	18.00
BUTTER CHICKEN (N, GF) Chicken thighs, cardamom, cinnamon	17.50
MAMAJI'S CHICKEN (GF) Yogurt, spices, garlic, tomato, ginger	17.50
ALOO BAIGNAN (VG, GF) Potato & aubergine	14.50
VEGAN SOUTH INDIAN KARI (VG, GF) Fresh vegetables, spiced coconut, ginger	15.00
TARKA DAL (VG, GF) Four types of lentil, wholesome, healthy!	9.90
SAMBHAR DAL (VG, GF) South Indian staple	9.90

THE ESSENTIALS

Naan	4.50	Lemon Rice	4.70
Chilli Naan	4.70	Basmati Rice	4.50
Garlic Naan	4.70	Plain Dosa	4.70
Roti	4.50	Garlic Roti	4.70
Indian Raita Coleslaw	6.00	Indian Salad	6.00

N=NUTS V=VEGETARIAN VG=VEGAN GF=GLUTEN FRIENDLY DF=DAIRY FREE

Please speak to your server regarding any allergy concerns.

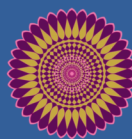
Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including nuts.

All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.



WE ACCEPT BITCOIN

INDIAN SUMMER



INDIAN SUMMER EXPERIENCE*

39.00 per person
2 persons minimum

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 PAKORA, TANDOORI PANEER, SAMOSA CHAAT,
CHICKEN TIKKA, INDIAN SALAD, CHUTNEYS

THALI (N)

MAMAJI'S CHICKEN, LAMB MEWARI, BUTTER CHICKEN, DAL,
PANEER BUTTER MASALA, ALOO BAINAN, NAAN, LEMON RICE,
MANGO & PINEAPPLE CHUTNEY, RAITA, PAPAD



INDIAN SUMMER VEGETARIAN EXPERIENCE*

STARTER

SWEET POTATO & ONION PAKORA, TANDOORI PANEER, SAMOSA CHAAT,
TANDOORI CORN COBS, INDIAN SALAD, CHUTNEYS

THALI (N)

PANEER BUTTER MASALA, CHANNA MASALA, VEGAN VEGETABLE KARI,
DAL, VEGETABLE SAMBHAR, ALOO BAINAN, NAAN, LEMON RICE,
MANGO & PINEAPPLE CHUTNEY, RAITA, PAPAD



INDIAN SUMMER VEGAN EXPERIENCE*

STARTER

SWEET POTATO & ONION PAKORA, TANDOORI CORN COBS
SAMOSA CHAAT, MINI MASALA DOSA, INDIAN SALAD, CHUTNEYS

THALI

CHANNA MASALA, VEGAN VEGETABLE KARI, TARKA DAL,
VEGETABLE SAMBHAR, ALOO BAINAN, CAULIFLOWER BHAJI, NAAN, LEMON RICE,
MANGO & PINEAPPLE CHUTNEY, PAPAD

*GLUTEN FREE OPTIONS ARE AVAILABLE FOR ALL EXPERIENCES

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