MAIN MENU

INDIAN SUMMER

THE TRADITIONAL THALI

Vegan | 22.00
Malvani Black Chickpea, Goan Vegan Curry, Tarka Dal, Bombay Potatoes, rice, thepla (g), papad, house chutneys

Vegetarian (nuts) | 22.00
Paneer Tikka Masala, Malvani Black Chickpea, Bombay Potatoes, Tarka Dal, rice, thepla (g) , papad, house chutneys

Meat | 24.00
Chicken Curry, Lamb Rogan Josh, Tarka Dal, Bombay Potatoes, house chutneys, papad, rice, thepla (g)

Grand Thali (nuts) | 33.00
Chicken Curry, Lamb Rogan Josh, Paneer Tikka Masala, Bombay Potatoes, Dal Makhni, papad, rice, thepla (g), house chutneys

INDIAN SUMMER EXPERIENCE*

£39.00 per person
Minimum 2 people

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

VEGAN EXPERIENCE*

Starter (nuts)

Samosa Chaat, Onion Spinach Pakoda
Bhel Puri, Pani Poori,
Chutneys

Thali

Vegan Goan Curry, Bombay Potato,
Malvani Black Chickpeas,
Tarka Dal, Chilli Tofu, Sambhar,
naan, pulao rice, salad
chutneys, papad

MEAT EXPERIENCE*

Starter

Onion & Spinach Pakoda, Chicken Tikka,
Chilli Wings, Paneer Shashlikh,
Chutneys

Thali (nuts)

Chicken Curry, Lamb Rogan Josh,
Chicken Jalfrezi, Bombay Potato,
Paneer Tikka Masala, Dal Makhni,
naan, pulao rice, salad
chutneys, papad

VEGETARIAN EXPERIENCE*

Starter

Samosa Chaat, Onion & Spinach Pakoda
Pani Poorri, Paneer Shashlikh
Chutneys

Thali (nuts)

Vegan Goan Curry, Bombay Potato,
Malvani Black Chickpeas, Dal Makhni,
Paneer Tikka Masala, Sambhar,
naan, pulao rice, salad
chutneys, papad

*Gluten-free and nut free options are available for all experiences

n=nuts | v=vegetarian | vg=vegan | g=contains cereals containing gluten

We accept Bitcoin
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.