




# MENU

## FOOD

please inform your server of any allergies or intolerances for placing your order.

### SMALL PLATES

- spinach & kale bhajiyas  £6.5  
(2pc)  
seasonal veg, onion, potato
- 'DS' aloo tikki chaat  £7  
(G)(D)  
potato cutlets, mixed chutney, sweet yoghurt, 'DS' chaat masala
  - samosa chaat  (G)(D) £6.5  
punjabi samosa, chickpeas, mixed chutney, sweet yoghurt
  - chana papdi chaat  (G)(D) £5.5  
mixed sprouted lentils, potato, mixed chutney, sweet yoghurt, sev
  - punjabi samosa selection (G):  
veg samosa (VG) (2pc)  £5  
lamb samosa (2pc) £6.5
  - any dish with this symbol is chefs favorite a must try :)
  - gobi chettinad  £7.5  
cauliflower, chettinad masala, curry leaves
  - chatpate aloo  £6.5  
crushed new potato, 'DS' spice mix
  - chicken lollipop (4pc) £8  
chicken tulips, garlic, red chillies, curry leaves
  - 'DS' fried chicken £8  
chicken breast, garlic, panko breadcrumbs
- Prefer something less spicy... make sure to ask one of the team for some suggestions. :D**




achari kekda £10  
soft shell crab, pickling spices, prawn pickle

machi pakora £8  
season white fish and tilapia, ajwain


### SNACKS

- masala mogo  £6  
casava chips, chef special chili garlic masala
- chatpata  £6  
fries/wedges  
potato fries, sweet potato or wedges
- fries  £5
- papad basket & chutneys  £5
- chutney selection  £3

### FROM THE TANDOOR

- murg malai tikka (D) £9  
avocado kuchumber
- chicken tikka (D) £9  
raw papaya muraba
- chicken chop (D) £9  
onions, mint chutney
- lamb seekh kebab (D) £10  
green apple muraba
- lamb chops (per piece) £8.5 (D)  
onions, mooli raita
- tandoori malai mushrooms (D)  £8  
onions, mint chutney
- tandoori broccoli (D)  £7  
beetroot raita
- paneer tikka (D)  £9  
lime beetroot chutney
- tandoori prawns £14  
garlic and tomato chutney
- meleku machi (D) £12  
pollock, nepalis chutney

### BREADS

- naan (butter) (D) £3.5  
roti (plain)  £3  
garlic/chili garlic naan (D) £4  
cheese naan (D) £4.75  
lacha paratha (D) £4.5

**'looking for a mixed grill... make your own from any of the tandoori dishes . Chef prefers to serve them separately as cooking time differs' :)**






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## CURRIES

murg makhani (n) (d) tomato, cashew, chicken tikka	£12	● rara gosht lamb mince, leg of lamb, garam masala, red chili	£15
● methi murg (n) (d) fenugreek, chicken, onion tomato masala	£12	kacha aam prawn curry coconut, raw mango, prawns, curry leaves	£16
tamil nadu chicken chicken thigh, curry leaves, tamil spices	£12	paneer tikka masala  (d) tandoori paneer, onion tomato masala	£10
lamb rogan josh diced leg of lamb, kashmiri chillies, onion, garam masala	£14	kathal ki sabzi  onions, peppers, kadai masala	£12
hara gosht diced leg of lamb, spinach, ginger	£14	tawa masala sabzi  seasonal veg, 'DS' Masala mix	£12

## BIRYANI & RICE


jackfruit, artichoke & snowpeas biryani (D) 	£12
chicken tikka biryani (D)	£13
lamb biryani (D)	£14
steamed rice 	£4
pulao rice 	£4.5

all BIRYANI served with riata




## SIDES

dal tadka 	£7
dal makhani (D)	£8
chana masala 	£7
hariyali khumb 	£7
baingan bharta 	£8
aloo gobi 	£7

## BREADS

naan (plain/butter) (D)	£3.5
roti (plain) 	£3
garlic/chili garlic naan (D)	£4
mango peshwari naan (N)(D)	£4.75
cheese naan (D)	£4.75
lacha paratha (D)	£4.5

## ACCOMPLIMENTS

mixed kuchumber 	£3
lacha onions & chili 	£3
baby pickled onions 	£3.5
raita	£4
pickle selection	£5
chicken and pepper pickle	

 - vegetarian  - vegan (d) - dairy (n) - nuts (g) - gluten

**PLEASE ASK YOUR SERVER FOR OUR FULL ALLERGENS MENU.**

ALLERGIES AND INTOLERANCES: please inform your server of any dietary requirements. Please be aware we can not guarantee cross contamination is not present in our kitchen even though we make every effort to do so.