


SMALL PLATES

Mirchi & Pyaz Bhajia | 8 
Green Chilli, Red Onion
Fritters

Bambaiya Ragda | 10 
Crispy Potato Pattie, Dry Peas,
Tamarind Chutney, Honey Yogurt

Samosa Papdi Chaat | 10 
Punjabi Vegetable Samosa,
Wheat Crisp, Sev, Mint Chutney

Masala Pao | 10 
Griddled Vegetable Stew,
Coriander, Onion Chaat Salad

Masala Akuri, Truffle Naan | 10
Indian Spiced Scrambled Egg

Trio of Dosa
Aloo Masala | 10 
Duck Chettinad | 13

Rarah Keema Pao | 15
Pao, Spiced Lamb Mincemeat,
Chunks

Bohri Lamb Samosa | 12
Garlic – Chilli Chutney, Bohri Spice

Kochi Pepper Beef | 15
Southern Spice Tenderloin

Malabar Chicken Wings | 11
Onion, Curry Leaves,
Ginger

Adipoli Prawns | 14
Pink Prawns, Garlic,
Curry Leaves,
Fresh Turmeric

Koliwada Squid | 13
Brixham Battered Squid, Chilli,
Garlic, Coram Seeds

TANDOOR



Chilgoza Malai Broccoli | 12 
Charred Broccoli,
Tomato Dust, Cheese

Paneer Tikka
Mushroom | 12 
Cottage Cheese, Seasonal
Mushroom, Pickle


Tandoori Chicken | 20
Spiced Yoghurt, Malt Vinegar,
Black Salt, Homemade Chaat Masala

Achari Lamb Chop | 29
Cornwall Lamb, Pickling Spices,
Pickled Onion

Murgh Malai Kali Mirch | 18
Black Pepper, Cheese,
Mace, Green Cardamom

Recheado Fish Tikka | 20
Stone Bass, Goan Spices,
Fried Onion, Chilli Paste

Tandoori Lasooni
Jheenga | 22
Garlic, Tiger Prawns,
Mint Chutney

 Vegetarian



|||| Please speak to your server for allergens information. ||||
Dishes may contain traces of allergens/nuts despite our persistent efforts.
Prices include VAT. A discretionary service charge of 12.5% will be added.

BIRYANIS & PULAO

Dum Tarkari Biryani | 20 
Seasonal Vegetable,
Basmati Rice, Fried Onion, Mint

Dum Lamb Biryani | 26
Slow Cooked Lamb,
Basmati Rice, Fried Onion, Mint

Prawn Pulao | 24
Bayleaf, Ginger, Basmati Rice

CURRIES

Chole Bhaturey | 22 
Slow Cooked Chickpeas,
Dry Mango, Deep Fried Bread, Pickle
(Served During Lunch Only)

Paneer Butter Masala | 18 
Charred Cottage Cheese,
Peppers, Tomatoes, Fenugreek

Vegetable Istew | 16 
Kerala Home Style Vegetable Stew,
Best Enjoyed With Appam (Hopper)

Kerala Fish Curry | 22
Coconut Milk, Tamarind,
Curry Leaves

Prawn Caldeen | 24
Peppercorn, Coriander,
Curry Leaves, Coconut Milk

Junglee Maas | 25
Hampshire Mutton, Dry Red Chilli,
Clarified Butter

Tawa Crab | 26
Devon Crab Meat, Chilli,
Tomato, White Onion

Malabar Lamb Curry | 24
Dry Chilli, Peppercorn,
Coconut Milk

Chicken Tikka Makhani | 22
Charred Chicken, Fenugreek,
Creamy Tomato Sauce

Madras Chicken Curry | 22
Southern Spices, Coconut Milk

SIDES

Gobhi Mutter | 8 
Cauliflower, Tomato, Green Peas
Onion, Fresh Coriander

Dal Panchmel | 8 
Jewels of Five Lentils, Tomato,
Ginger, Cumin

Dabba Dal | 8 
Overnight Cooked Black
Lentils, Butter, Fenugreek

Methi Aloo | 8 
Fresh Fenugreek, Tempered
Baby Potatoes

ACCOMPANIMENTS

Appam | 4 
(Hopper)

Dosa | 5 
Plain / Podi

Cucumber Raita | 3 

Pappadam Basket | 3 

Laccha Paratha | 3 

Tandoori Roti | 3 

Jeera Pulao | 4 

Naan | 3
Plain / Butter / Garlic

Peshawari Naan | 5

Bread Basket | 9

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