

ALLERGEN INFO

PLEASE NOTE THAT ANY DISH WHICH CONTAINS THE MOST COMMON FOOD ALLERGENS HAS BEEN LABELLED AS FOLLOWS:

ALLERGEN	LABEL	ALLERGEN	LABEL
GLUTEN	GU	PEANUTS	PE
MOLLUSCS	MO	SESAME SEEDS	SE
CELERY	CE	NUTS	NU
MUSTARD	MU	DAIRY/MILK	DA
FISH	FI	SULPHUR DIOXIDE	SU
CRUSTACEANS	CR	LUPIN	LU
EGGS	EG	SOYA	SO

Please be aware that our food may contain traces such as peanuts, nuts & other allergens

STARTERS



Vegetable Samosa

Traditional North Indian homemade pastry with a pea and diced potato filling warmly spiced with chilli flakes & fenugreek **GU**



Aloo Tikki & Channa

Lightly spiced potato cakes infused with cumin, accompanied with curried chickpeas & served with a tangy sweet tamarind sauce **GU**



Paneer Spring Roll

Fine filo pastry shell with a grated cottage cheese & pea filling, flavoured with cardamom green chilli & coriander **DA GU**



Onion Bhaji

Crispy sliced onions flavoured with coriander seeds & chilli flakes, lightly fried in a chickpea coating



Vegetable Pakora

Crispy sliced onions, baby spinach and diced potato flavoured with coriander and chilli flakes, lightly fried in a chickpea coating



Rumali Roti Wrap

A thin flatbread wrap filled with paneer, garden vegetables and crushed vegetable pakora, served with a tamarind & chilli sauce **GU DA**



Paneer Pakora

Lightly battered in a chickpea flour coating, two cottage cheese slices sandwiched together with a mint, coriander & green chilli filling **DA**



Meat Samosa

Traditional north Indian homemade pastry with a pea & minced lamb filling warmly spiced with chilli flakes & fenugreek **GU**



Lamb Kebab

Charcoal grilled lamb mince, infused with fresh mint, coriander seeds and green chilli **EG**



Chilli Chicken

Pan fried chicken, mixed pepper and onions tossed into a sweet & tangy chili sauce, served with fresh green chillies **GU SO DA**



Amritsari Fish

Tilapia, flavoured with turmeric, cardamom & fenugreek then lightly fried in a light chickpea batter **FI**



Rumali Roti Chicken Wrap

A thin flatbread wrap filled with spiced chicken and vegetables, served with a tamarind & chilli sauce **DA GU**



Chilli Paneer

Stir fried paneer tossed with onions and mixed peppers in a sweet chilli sauce **SO DA GU**



MAINS



Punjabi Kaddi

A family recipe, using live yoghurt and fine gram flour, infused with turmeric and cumin with mixed vegetable pakoras **DA** **MU**



Aloo Baingan

A traditional Punjabi dish, consisting of potato & aubergine wedges, infused with fenugreek & garlic, simmered in a tangy tomato & onion gravy



Aloo Gobi

A traditional yet western dish. Lightly fried potato wedges & cauliflower cooked in with fresh garlic, ginger & turmeric, served with fresh coriander



Daal Makhani

Soaked whole black lentils cooked with fresh garlic, ginger & onion and simmered on low heat for a thick and creamy finish with fresh cream poured on top **DA**



Mutter Paneer

Chunks of cottage cheese and peas simmered in a rich tomato and onion gravy. Medium spiced dish, garnished with fresh coriander **DA**



Tharka Daal

Yellow and black lentils simmered with cumin, turmeric & ginger, then slow cooked with fresh tomato. Highly packed with protein



Karahi Chicken

Slow cooked chicken in a thick, rich tomato and onion sauce, with fresh garlic, red chilli, green chillies and coriander



Sarson ka saag

A staple of Punjab! Ground mustard greens and broccoli infused with garam masala, ginger & garlic. Served with fresh green chillies **MU** **DA**



Punjabi Lamb (on the bone)

Mouth-watering dish, full of flavour. Tender Lamb on the bone, immersed with black cardamom, cinnamon & cumin. Simmered in a tomato and onion gravy served with fresh coriander



Punjabi Lamb (off the bone)

Mouth-watering dish, full of flavour. Tender Lamb leg, immersed with black cardamom, cinnamon & cumin. Simmered in a tomato and onion gravy served with fresh coriander



Butter Chicken Makhani

Slow cooked chicken, made with a light tomato and onion gravy flavoured with spices and cream **DA**



Palak Chicken

Slow cooked chicken immersed with ground spinach and spring greens, onions, fresh green chilli & fenugreek releases the true flavour **MU**



Goan fish curry

Moist Cod fillet simmered in a coconut & mustard infused tomato base. Served with fresh green chillies and a drizzle of tamarind to give it that extra taste

FI MU



Kerala King Prawn & Coconut Curry

From the backwaters of Kerala. Tiger king prawns slow cooked in a rich & creamy tomato & coconut curry. Cardamom & turmeric bring out the rich flavour in this dish

CR MU MO



Chicken Biryani

Basmati rice infused with saffron, richly flavoured with herbs and spices, cooked along with tender pieces of chicken

DA

DA

RICE & BREADS



Plain naan

A traditional flatbread cooked in the clay oven. Perfect to accompany a curry

GU



Coriander naan

A traditional flatbread with coriander cooked in the clay oven

GU



Garlic & coriander naan

A traditional flatbread with garlic & coriander cooked in the clay oven

GU



Roti

A round wholemeal flatbread cooked on an iron stove

GU



Gluten free Roti

A wheat free alternative, flatbread cooked on an iron stove



Plain white rice

Fresh & aromatic plain basmati rice, finished with a touch of coriander



Brown Rice

Fresh & aromatic wholegrain basmati rice finished with a touch of coriander, a healthy alternative



Pilau rice

Long grain Basmati rice slow cooked in a pan with onions, cumin & garden peas



CONDIMENTS



- ☐ **Raita**
Cucumber, spring onion & tomato-based yoghurt DA
- ☐ **Plain yoghurt** DA
- ☐ **Plain yoghurt (dairy free)** SO
- ☐ **Salad**
- ☐ **Chutney & Pickles**
Mango chutney, chilli pickle, red onion & tamarind chutney, mint chutney
- ☐ **Quinoa Salad**
A medley of quinoa, cucumber, red bell pepper, red onion, chickpeas & kidney beans tossed in a chilli & lemon dressing. The perfect to accompaniment to a curry


DESSERTS

- ☐ **Gulab jamun**
Fried sweet dumpling balls made from fresh milk and soaked in a sugar syrup DA GU NU
- ☐ **Gajjar halwa**
Traditional Punjabi dish made from grated carrots, immersed with green cardamom, pistachios & almonds DA NU
- ☐ **Kheer**
A traditional rice pudding dish. Flavoured with black cardamom, saffron, cashews, almonds & pistachios DA NU
- ☐ **White Chocolate & Raspberry Tart**
White chocolate, cream & eggs slow baked with raspberries in sweet pastry DA GU EG SO
- ☐ **Caramel Brownie Decadence**
Belgian chocolate truffle mousse centred with soft caramel on sticky brownie, finished with chocolate ganache DA GU EG SO
- ☐ **Marbled Chocolate & Mint Fondant**
Marbled Belgian chocolate truffle centred with soft white mint fondant on chocolate sponge DA GU EG SO
- ☐ **Rhubarb & Custard Ginger Pudding**
Rhubarb compote and custard baked in ginger sponge on sweet pastry with crumble sprinkling DA GU EG






Strawberry & Mango Semifreddo

Mango mousse on gluten free biscuit topped with strawberry mousse and strawberry pieces 








Black Cherry & Chocolate Semifreddo

Black cherry mousse centred with chocolate mousse on cookie crumb, cocoa dusted 




Strawberry & Prosecco Cone

Strawberry & vanilla mousses centred with Prosecco soaked sponge and strawberry compote, drizzled with white chocolate truffle     



Lemon, Lime & Blackcurrant Tier

Zesty lemon & lime citrus mousse set on cookie crumb with blackcurrant compote, glazed and garnished with physalis and snow dusted 



SNACKS








Alsì Pini

Round balls prepared with flaxseed, jaggery, almonds, pistachios & melon seed. A healthy option high in protein   






Sesame Seed Ladoo

Round balls prepared with sesame seeds, jaggery, peanuts & desiccated coconut. A nutritious snack high in protein     






Coconut Ladoo

Round balls prepared with coconut, jaggery, chickpea flour & cardamom   



Bombay Mix

A traditional spicy Indian snack consisting of roasted lentils, cashews, almonds & peanuts. A healthier snack   



BEVERAGES



Traditional Plain Lassi

A traditional yoghurt-based drink with a choice of either salted or sweet flavour 



Blueberry lassi

A Blueberry & low-fat yoghurt-based drink. A healthy alternative 



Raspberry lassi

A raspberry & low-fat yoghurt-based drink A healthy alternative 



Mango lassi

A traditional yoghurt-based drink. Mixed with fresh mango bringing a true taste of India 