



## Thursday Curry Night

From our signature breads & sauces to our desserts, every element is freshly made in-house using the finest quality of ingredients

Small Bites		Starters	
<b>Mini Papadam</b> 4.50 Assorted mini papadam served with mango chutney and kachumber salad. <b>(Ve, GF)</b>		<b>Punjabi Samosa Chaat</b> 10.50 Potato & peas samosa, topped with whipped yogurt, tamarind chutney, coriander chutney, Pomegranate seeds & Potato shoestrings. <b>(Optional Ve)</b>	
<b>Onion Bhajia</b> 5.00 Golden, crispy onion pakoda, perfectly fried & served with coriander chutney. <b>(Ve, GF)</b>		<b>Awadhi Lamb Kebab</b> 12.50 Mince lamb kebab, mint & coriander emulsion, saffron yoghurt, sago crackers, garlic aioli. <b>(Optional GF)</b>	
<b>Amritsari Fish</b> 7.50 Delicately fried fish in a crispy gram flour batter, served with mint yogurt. <b>(GF)</b>		<b>Achari Beetroot Chicken Tikka</b> 11.50 Chicken breast marinated in homemade beetroot pickle and grilled to perfection, served with mint & yogurt chutney. <b>(DF, GF)</b>	
<b>Kali Mirch Chicken Wings</b> 6.50 Succulent grilled chicken wings marinated in freshly ground black pepper & garlic. <b>(GF)</b>			
Traditional Curries		Chef's Special Curries	
<b>Dhaba Chicken</b> 15.00 A hearty, rustic dish with tender chicken cooked in a flavorful, spicy gravy. Infused with traditional spices and a hint of smokiness. This dish captures the bold, authentic flavors of a roadside eatery in India. <b>(DF, GF)</b>		<b>Purani Dilli Butter Chicken</b> 16.00 Tender grilled chicken in a rich, creamy tomato & cashewnut gravy, infused with freshly ground masalas for an authentic taste of old Delhi. <b>(GF)</b>	
<b>Dal Makhni</b> 14.00 Rich, creamy black lentils slow-cooked to perfection and finished with a touch of butter, cream & dry fenugreek leaves. A comforting, indulgent classic. <b>(GF)</b>		<b>Rajwadi Laal Maas</b> 18.00 A fiery Rajasthani specialty featuring tender Mutton cooked in a bold & spicy gravy made with Mathania chilies and aromatic spices. Rich, intense, and truly royal! <b>(GF)</b>	
<b>Paneer Butter Masala</b> 14.00 Soft cubes of Indian cottage cheese simmered in a creamy tomato & cashewnut gravy, infused with aromatic spices and finished with a dollop of butter. <b>(GF)</b>		<b>Pindi Chole masala</b> 13.50 Chickpeas cooked in a blend of traditional spices. A true north Indian classic with tangy & earthy flavours. <b>(Ve, GF)</b>	
Sides		Desserts	
<b>Lachaa Paratha (DF)</b> 4.00 <b>Jeera Rice (GF)</b> 4.50 <b>Punjabi Onion Salad (DF, GF)</b> 2.50 <b>Dhaniya Aloo (DF, GF)</b> 5.25 <b>Cucumber &amp; Mint Raita (GF)</b> 4.25		<b>Gajar Ka Halwa</b> 10.50 A classic Indian dessert made with Indian red carrots, simmered in milk with a hint of cardamom, sweetened to perfection & garnished with nuts. <b>(GF)</b>	
		<b>Mango Ice cream</b> 6.00 Creamy, smooth, and bursting with the natural sweetness of ripe Mangoes. <b>(GF)</b> A refreshing, treat that captures the essence of India in every scoop!	

Our Menu description does not include all the ingredients. Please consult our staff for allergen information. A discretionary 12.5% service charges will be added to your bill.