



DESSERT

MISHTI INDIAN CUISINE

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CANAPÉS (VEGETARIAN CLASSICS)



Tandoori£4.99

Baby potatoes marinated in robust spices and char-grilled in a traditional tandoor.

Kurkuri Mushroom£4.99

Crispy, golden-fried mushrooms tossed with a light spice blend.

Chilli Paneer £4.99

Wok-tossed cottage cheese cubes with vibrant bell peppers and a spicy soy glaze.

Paneer Bharwa Mirch.....£4.99

Mild green chilies stuffed with spiced, crumbled paneer and golden-fried.

Paneer Samosa £4.99

Crispy miniature pastries filled with a savory mix of spiced cottage cheese.

Haryali Seekh Kebab £4.99

Minced vegetable and spinach skewers, delicately spiced and grilled.

Pudina Tikki £4.99

Pan-seared potato and green pea patties infused with fresh mint.

Potato Vada £4.99

Golden-fried, spiced mashed potato dumplings encased in a crispy gram flour batter.

CANAPÉS (STREET FOOD & CHAAT)



Pani Puri £4.99

Crispy hollow shells filled with spiced potatoes and served with tangy, mint-infused water.

Dahi Puri £4.99

Crispy puri shells stuffed with potatoes, topped with sweet yogurt and tamarind chutney.

Aloo Chaat £4.99

Crispy fried potato cubes tossed with tangy tamarind, mint, and roasted spices.

Palak Patta Chaat £4.99

Crispy spinach leaves topped with tangy yogurt, tamarind, and mint chutneys.

Dahi Bhalla £4.99

Soft lentil dumplings soaked in creamy yogurt and topped with sweet and spicy chutneys.

Cocktail Pav Bhaji £4.99

Miniature toasted buns served with a rich, spiced mixed vegetable mash.

CANAPÉS (VEGETARIAN SPECIALTIES)



Tandoori Khiley Phool £4.99

Cauliflower florets marinated in yogurt and spices, roasted to perfection.

Assorted Vegetable Pakora £4.99

Crispy fritters made with mixed seasonal vegetables and chickpea flour.

Paneer Ke Pakode £4.99

Soft cottage cheese slices coated in a spiced batter and deep-fried.

Paneer Kali Mirch £4.99

Paneer cubes infused with the bold, earthy heat of freshly crushed black pepper.

Vegetable Cocktail Samosa £4.99

Miniature crispy pastries filled with a savory mix of potatoes and peas.

Matar Mushroom Tikki £4.99

Pan-seared cutlets made from minced mushrooms and sweet green peas.

Mushroom Vol-au-Vents £4.99

Delicate French puff pastries filled with a creamy, spiced mushroom ragout.

CANAPÉS (NON-VEGETARIAN)



Lamb Cocktail Samosa £5.99

Crispy miniature pastries filled with spiced minced lamb.

Murgh Tikka £5.99

Classic tandoor-roasted chicken chunks marinated in yogurt and traditional spices.

Pudina Chicken Tikka £5.99

Succulent chicken chunks marinated in a refreshing blend of mint and cilantro.

Lehsuni Chicken Tikka £5.99

Garlic-infused char-grilled chicken bites with a smoky finish.

Thai Sesame Chicken £5.99

Crispy chicken pieces glazed with soy, garlic, and toasted sesame seeds.

Reshmi Kebab £5.99

Silky, melt-in-your-mouth minced chicken kebabs crafted with cream and subtle spices.

Hussaini Seekh Kebab £5.99

Richly spiced minced meat skewers inspired by royal Mughlai kitchens.

Gola Kebab £5.99

Round, juicy minced meat kebabs, richly spiced and grilled on skewers.

Gilafi Seekh Kebab £5.99

Minced meat skewers coated with a vibrant 'gilaf' (cover) of diced bell peppers and onions.

Amritsari Fish £5.99

Gram flour-coated fish fillets, deep-fried until golden with a hint of carom seeds.

STARTERS (VEGETARIAN)



Punjabi Samosa £5.99

Classic, large crispy pastry filled with spiced potatoes, peas, and roasted cumin.

Aloo Pudina Tikki £5.99

Crispy pan-seared potato patties infused with fresh mint and mild spices.

Matar Tikka £5.99

Char-grilled skewers of sweet green peas and mashed potatoes with robust spices.

Tandoori Paneer £5.99

Thick cottage cheese blocks marinated in yogurt and tandoori spices, char-grilled perfectly.

Vegetable Cutlets £5.99

Crispy, breaded medallions of mixed seasonal vegetables and traditional spices.

Hara Bhara Kebab £5.99

Nutritious patties made from spinach, green peas, and potatoes, lightly fried.

Gobi Manchurian £5.99

Crispy cauliflower florets tossed in a tangy, slightly spicy Indo-Chinese sauce.

STARTERS (NON-VEGETARIAN)



Chicken 65 £6.99

Fiery, deep-fried chicken bites flavored with curry leaves and red chilies.

Murgh Tikka £6.99

Classic tandoor-roasted chicken chunks marinated in yogurt and traditional spices.

Achari Tikka £6.99

Char-grilled chunks of chicken marinated in a zesty, tangy pickling spice blend.

Reshmi Kebab £6.99

Silky, melt-in-your-mouth minced chicken kebabs crafted with cream and subtle spices.

Amritsari Fish £6.99

Gram flour-coated fish fillets, deep-fried until golden with a hint of carom seeds.

Chicken Tikka £6.99

Succulent chicken pieces marinated in an aromatic spice blend and roasted in a clay oven.

Lamb Samosa £6.99

Crispy pastry triangles packed with a flavorful spiced minced lamb filling.

Kerala Chicken Fry £6.99

Spicy, dry-roasted chicken prepared with coconut oil, curry leaves, and coastal spices.

Seekh Kebab £6.99

Traditional char-grilled skewers of spiced minced meat, bursting with smoky flavors.

MAINS (PANEER & VEG CURRIES)



Paneer Makhani £14.99

North Indian delicacy made of paneer cooked in rich gravy made of tomatoes, spices and cream.

Saag Paneer £14.99

Cubes of cottage cheese cooked with spinach, predominantly flavoured with nutmeg and ginger.

Karahi Paneer £14.99

Paneer with whole spices, onion and tomatoes.

Ragda Paneer £14.99

Grated paneer seared on high heat with onion, tomato and spices.

Matar Paneer £14.99

Paneer cooked with fresh garden peas in tomatobased gravy.

Avial £11.99

An essential dish from Udupi cuisine, made of seasonal vegetables, yoghurt and coconut, seasoned with chillies, coconut and curry leaves.

Methi Chaman £14.99

Fenugreekflavoured paneer, a highly fragrant dish straight from the valleys of Kashmir.

Mixed Vegetable Curry £11.99

A North Indian curry made of seasonal vegetables, tomatoes, onions and spices.

Aloo Gobi £11.99

A dry Punjabi dish made of potatoes and cauliflower florets.

MAINS (VEGETABLE CLASSICS & KOFTAS)



Malai Kofta £14.99

A delicious and rich Kashmiri vegetarian alternative to meat balls where paneer and khoya balls are cooked in cashewnutbased gravy and finished with cream.

Dhingari Kaju Matar £11.99

Fresh mushrooms cooked with cashew nut and fresh garden peas in cashew nut sauce.

Vegetable Kofta Curry £14.99

Minced vegetable dumplings cooked in a tomato gravy.

Patiala Shahi Baingan £11.99

Delicacy from Patiala where baby aubergines are cooked in rich garlic and tomato gravy.

Jeera Aloo £11.99

Potatoes cooked with cumin, flavoured with tomato and spices.

Saag Methi £11.99

A traditional Punjabi dish made from fenugreek leaves and spinach; one of the healthy choices.

Saag Aloo £11.99

A popular North Indian dish made of spinach and potato cubes cooked with ginger and chilli.

Matar Methi Malai £11.99

Peas and fenugreek cooked in a creamy sauce.

Sarson ka Saag £11.99

One of the most popular Punjabi curries made of mustard leaves, a staple diet in winters.

MAINS (VEGETABLES, DAL & VEG BIRYANI)



Vegetable Jalfrezi £11.99

A delectable sweet and sour curry made of seasonal vegetables and peppers.

Bhindi Masala £14.99

Okra cooked in coriander and cumin powders.

Bhindi Kurkuri £14.99

Crisp delicacy where battercoated okra is deep fried and sprinkled with mango powder.

Pindi Chole £11.99

A famous delicacy from Rawalpindi where Chana is cooked with anardana and jeera, amongst other spices, providing distinct sweet and tangy flavor.

Punjabi Chana £11.99

Chickpeas cooked in the traditional Punjabi style.

Dal Makhani £14.99

Black lentils spiced with ginger and garnished with fresh cream.

Tadka Dal £11.99

A popular Punjabi lentil stew made of yellow lentils and tempered with aromatic spices.

Rajma Ki Dal £11.99

Red kidney bean stew prepared with fresh herbs, spices and flavors; a staple dish from Punjab.

Veg Hyderabad Dum Biryani £20.99

Fragrant aged basmati rice layered with slow-cooked marinated seasonal vegetables, saffron, caramelized onions, and authentic royal Nizami spices.

MAINS (POULTRY & MEATS)



Murgh Malai Methi £16.99

Tender pieces of chicken cooked in a luscious malai (fresh cream) based gravy infused with fresh fenugreek (methi) leaves. Mildly spiced with ginger, garlic, and subtle aromatic.

Murgh Kali Mirch £16.99

Tender pieces of chicken cooked with freshly crushed black pepper, onions, ginger, garlic, and fragrant spices.

Butter Chicken £16.99

Tender pieces of tandoorroasted chicken simmered in a smooth, buttery tomatobased gravy enriched with fresh cream.

Kadai Chicken £16.99

Tender pieces of chicken cooked in a thick, spiced tomatobased gravy with freshly ground coriander seeds, dried red chillies, ginger, and garlic. Finished with sautéed onions, capsicum (bell peppers), and crushed spices.

Achari Chicken £16.99

Succulent pieces of chicken marinated and cooked with a distinctive blend of achari (pickle) spices such as fennel, mustard seeds, nigella seeds, fenugreek, and dried red chillies.

Champan lamb £17.99

Succulent pieces of lamb marinated with mustard oil, garlic, onions, and a robust blend of whole spices.

Hyderabadi lamb £17.99

Tender pieces of lamb cooked slowly with caramelised onions, yoghurt, ginger, garlic, and a distinctive blend of traditional Hyderabadi spices.

Lamb Sharabi £17.99

Slowcooked pieces of tender lamb simmered in a velvety gravy enriched with onions, aromatic spices, and a hint of alcohol.

Handi Lamb £17.99 Succulent
pieces of lamb gently slowcooked with onions, tomatoes, ginger, garlic, spices.

MAINS (SEAFOOD & BIRYANI)



Malabari Fish Curry £18.99

Tender pieces of fish simmered in a fragrant curry made with coconut, tamarind or kokum, curry leaves, ginger, garlic, and traditional Malabar spices.

Goan Prawn Curry £18.99

Succulent prawns gently cooked in a fragrant coconutbased gravy infused with ginger, garlic, onions, tomatoes, and traditional Goan spices such as coriander and red chillies.

Amritsari Fish Curry £18.99

Tender pieces of fish gently cooked in a spiced onion and tomatobased gravy flavoured with ginger, garlic, ajwain (carom seeds), and traditional Punjabi spices.

Macher Jhol £18.99

Pieces of freshwater fish gently simmered in a thin, aromatic gravy made with mustard oil, potatoes, tomatoes, ginger, and subtle spices such as turmeric and cumin.

Hyderabadi Chicken Dum Biryani £21.99

Aged Himalayan basmati rice slow-cooked on dum with succulent bone-in chicken marinated in yoghurt, brown onions, mint, and Hyderabadi spices.

Hyderabadi Lamb Dum Biryani £23.99

Royal dum-cooked basmati rice layered with tender melt-in-the-mouth lamb pieces, saffron, kewra water, caramelized onions, and traditional Nizami pot spices.

Hyderabadi Prawn Dum Biryani £25.99

Fragrant saffron-infused basmati rice layered with juicy spiced king prawns, fresh herbs, roasted spices, and slow-cooked in sealed dum style.

INDIAN BREADS



Plain Naan £3.00

Traditional hand-stretched leavened flatbread baked to order in the intense heat of a clay tandoor oven.

Butter Naan £3.50

Soft, pillowy tandoori flatbread brushed generously with pure melted butter for a rich, golden glaze.

Garlic Naan £3.50

Artisan tandoor-baked flatbread infused with freshly minced roasted garlic, herbs, and finished with salted butter.

Coriander Naan £3.50

Freshly baked leavened bread layered with fragrant chopped garden coriander leaves and a delicate buttery finish.

Tawa Roti £3.00

Wholesome stoneground whole wheat flatbread puffed on a traditional iron tawa and roasted over an open flame.

Poori £3.00

Crisp, golden puffed whole wheat breads deep-fried to a delicate airy texture, served piping hot.

INDIAN RICE



Steam rice £3.50

Fluffy, long-grain aged Himalayan basmati rice gently steamed to tender perfection.

Jeera Rice £3.50

Aromatic basmati rice tempered with whole toasted cumin seeds, clarified butter (desi ghee), and fresh coriander.

Matar Pulav £4.00

Fragrant basmati pilaf gently simmered with sweet tender green garden peas and subtle whole aromatic spices.

Mix veg Pulav £4.00

Delicately spiced basmati rice tossed with garden-fresh carrots, beans, florets, and fragrant garam masala.

Saffron Pulav £4.00

Royal Kashmiri-style basmati rice infused with premium Kashmiri saffron strands, whole cardamoms, and a touch of ghee.

SWEETS & DESSERTS



Gulab Jamun £4.99

Classic Indian sweet of deep-fried khoya dumplings soaked in fragrant rose and cardamom syrup.

Kala Jamun £4.99

Dark caramelized sweet khoya dumplings with a saffron pistachio center, served warm.

Rasgulla £4.99

Soft, melt-in-mouth spongy cottage cheese balls soaked in a light, sweet syrup.

Crispy Kesar Jalebi £5.99

Crispy, golden spiral-shaped sweets soaked in fragrant saffron-infused syrup.

Royal Rasmalai £5.99

Delicate flattened chenna dumplings steeped in rich saffron, pistachio, and cardamom infused milk.

Angoori Rabdi £5.99

Miniature chenna pearls floating in thick, creamy slow-simmered rabdi garnished with silver leaf.

SWEETS & DESSERTS



Shahi Tukda £4.99

Royal Mughlai crisp bread pudding smothered in saffron rabri, roasted pistachios, and almond slivers.

Gajar Ka Halwa £5.99

Rich, slow-cooked winter carrots with pure desi ghee, khoya, cardamom, and roasted dry fruits.

Moong Dal Halwa £5.99

Decadent golden lentil pudding roasted in pure desi ghee, infused with saffron and cardamom.

Zafrani Rice Kheer £4.99

Creamy slow-simmered fragrant basmati rice pudding infused with saffron, cardamom, and almond flakes.

Mango Matka Kulfi £4.99

Traditional dense, velvety Indian ice cream made with Alphonso mangoes and crushed pistachios.

Malai Pista Kulfi £4.99

Rich traditional clotted cream kulfi infused with cardamom, saffron, and roasted pistachios.