Jai Ho

INDIAN SMALL PLATES TO SHARE! NO RULES! NO WAIT! -Each plate arrives AS SOON it's ready.

SNACKS		HOUSE CHICKEN BIRYANI - Slow cooked layered aromatic rice mint ,	13.5
Chat 'Bombs' (4 pieces) (V)	4.5	ginger and garlic served with pot of raita,	
bomb of flavour, filled with tamarind sauce,		or biryani sauce	
chickpea and yoghurt, then bomb in one			
Panada (V/VI) (DE)	4.5	CURRIES	
Papads (V/V+) (DF) served with a selection of house chutneys	4.5	$\land \mathcal{H} \land \mathcal{H} \land \mathcal{H} \land \mathcal{H})$	
_		Murgh butter masala (GF)	12
Onion bhaji (4pieces) finely sliced onion, with indian spices	6	Chicken in a rich, silky butter masala sauce	
fried to crispy perfection		Fish curry of the day (DF)(GF)	13
med to chapy perfection		Tisir curry of the day (DI)(di)	
SMALL PLATES		Ghost palak	13
SMALLFLATES		slow cooked lamb, with spinach	
Goan cafreal salmon tikka	11		
with spicy tomato chutney		Roghan ghosht (DF)(GF)	12
		slow cooked, spicy Kashmiri lamb	
Masala rubbed chicken skewer (GF)	8		
Lamb samosa	7.5	Mangalorean prawns (DF)(GF)	13
filo pastry stuffed with minced lamb	7.5	spicy south indian curry, flavoured with tamarind	13
Amritsari mushrooms (V)(V+)	7.5	Chicken chettinad (DF)(GF)	12
Lamb seekh kebab	8	(spicy curry from the Chettinad region)	
minced lamb marinated with green chilli and cumin			
BBQ tandoori butter prawns	9.5	Chole masala (V+) (GF)	11
grilled over charcoal with an addictive kick		chickpea and potato curry	
Chilli chicken (DF)(GF)	7.5	$\times_{\mathcal{A}_{\mathcal{A}}} \times \wedge $	13
sweet and spicy with garlic and ginger		Kadai Paneer	13
Tandoori chicken breast (GF)	9.5	indian cheese, cooked in a spicy tomato based, creamy sauce	
masala spiced, grilled over charcoal			
Pang bang cauliflower	75		
Bang bang cauliflower with curry mayo	7.5	SIDES	
Potato & pea samosa	7.5	Okra Fries(V+)(DF)(GF)	6.5
punjabi style shortcrust pastry, pea potato	7.5	ladies fingers	0.5
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Chilli paneer	7.5	Gunpowder potato (V+)	5.5
sweet & spiced indian cheese		with crispy sev, and pomegranate	
BBQ masala lamb chops	12.5	House black dal makhani (V)(GF)	5.5
masala marinade, grilled charcoal			
		Aubergine(V)	5.5
		smoky, grilled over charcoal	
For allergens scan the QR code below	W	Masala spiced fries (V+) (DF) (GF	4.5
		Poratha (V+) (Wholewheat	3
		buttery bread)	

Basmati rice (V+) (DF)(GF)