

## THAL

A traditional Indian dining experience of having various dishes on a round metal platter

### Chicken Thali 📢

Punjabi Samosa, Homestyle Chicken Curry, Raita, Vegetable of the day, Dal of the day, Raita, Gulab Jamun, Pulao Rice, Roti and Pappadum

### Lamb Thali 🕔

Punjabi Samosa, Lamb, Raita, Vegetable of the day, Dal of the day, Raita, Gulab Jamun, Pulao Rice, Roti and Pappadum

••••••••••••••••••••••••••••••••

# **QUICK** MUNCHIES

Chicken Tikka Wings 📢

## MINIKATHIROLI

Crispy Paratha wrap with Tikka of your choice, onion, coriander and chutney

### Chicken Tikka 🔖 Famous Indian Chicken dish widely eaten and no

need of explanation

### Dhaba Chicken 认 Spicy Indian roadside eatery style chicken Tikka, our signature dish

## MIXEDGRILL TIKKAPLATTER

### Perfect to share among 2 people as starter

### Tikka Platter 认

Chicken Tikka, Coriander and Lime Chicken Tikka, Seekh Kebab, Afghani Chicken Tikka

# BOMBAY STREETBL

Chicken Tikka Bun 🔌

Chicken Tikka, Mango chutney, onion, coriander in a soft bread roll

## LOADEDFRIES

Your favourite masala fries, protein of your choice, cheese, spring onions, corriander, chilli sauce

Chicken Tikka 💊 Famous Indian Chicken dish widely eaten and no need of explanation

Dhaba Chicken Tikka 认 Spicy Indian roadside eatery style chicken Tikka, our signature dish

## Handi Dum Biryani

One of the most popular Biryanis in India and its our cooking style that makes it special. Please allow 25-30 minutes for your Biryani to cook slowly and give you that flavour to make you come back again and again

Chicken Tikka 📢 Boneless Chicken biryani served with Cucumber Raita

DINNER

SPECIA

Lamb Bhuna 📢 Boneless roasted Lamb Biryani with Cucumber Raita

••••••••••••••••••••••••••••••••••

## CURRY FOR ONE

Choose any of our mouth watering curry add rice/Naan/ paratha or roti) accompanied with our signature Tikka salad

### Homestyle Chicken curry 认

A typical curry from the Indian homes, boneless chicken in an onion and tomato-based sauce, flavoured with ginger, garlic, chilli peppers and a variety of spices

Kadai Chicken 认 Cumin and corriander flavoured spicy chicken with peppers, onion and tomatoes

Butter Chicken 🔍 Boneless chicken in rich tomato and butter sauce finished with dried fenugreek leaves

Chicken Tikka Masala 📢 The national dish of Britain and a great example of bringing two cultures together

Goan Chicken Curry Our signature chicken curry in goan spices finished with coconut milk

Saag Chicken 📢 North Indian Curry made with leafy greens and Chicken

Lamb Roganjosh 认 Slow Cooked boneless lamb with a heady combination of intense Kashmiri spices and rich gravy

Kadai Lamb 📢 Cumin and corriander flavoured spicy lamb with Onion, peppers and tomatoes

Saag Lamb 📢 North Indian Curry made with leafy greens and Lamb

## **GRILLEDTIKKA**

Chicken Tikka 💺 Famous Indian Chicken dish widely eaten and no need of explanation

Dhaba Chicken Tikka 📢 Spicy Indian roadside eatery style chicken Tikka, our signature dish

Coriander and Lime Chicken Tikka 📢 Coriander and lime marinated chicken grilled to order.

Afghani Chicken Tikka 🍆 A mild twist on classic Chicken chunks marinated in tangy yogurt, ginger, a hint of spices and grilled

Seekh Kebab 💊 Minced Lamb spiced up, skewered and grilled

flavour

explanation

signature dish

Coriander and Lime Chicken Tikka 📢 Coriander and lime marinated chicken grilled to order

## **KIDSSPECIAL**

Paratha wrap or Slider bun (filling of your choice with chutney, lettuce and cucumber) served with Fries and Fruit shoot or Rubicon Mango

## Afghani Chicken Tikka

A mild twist on classic chicken tikka. Coated in a tangy yogurt marinade, with warm spices and cream

Chicken Tikka 🔥 Chicken tikka are little tandoori

bombs, marinated and grilled.

## INDOCHINESE

Crispy fried protein of your choice tossed in Indo chinese spicy sauce with onions and peppers

## Chicken Chilli 📢

## **LET'SWRAP TORTILLA/NAAN**

Tikka of your choice, Tikka Sauce, onion, coriander, Tikka slaw, chutney, Tikka Crisps wrapped in Naan or Tortilla

SPECIA

### Chicken Tikka 🔖

Famous Indian Chicken dish widely eaten and no need of

### Afghani Chicken Tikka

A mild twist on classic Chicken chunks marinated in tangy yogurt, ginger, a hint of spices and grilled

### Dhaba Chicken Tikka 📢

Spicy Indian roadside eatery style chicken Tikka, our

## Seekh Kebab 📢

Minced Lamb spiced up skewered and grilled