

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

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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

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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

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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