

LUNCH MENU

WEEKDAYS | 12PM TO 3PM

NIBBLES

PAPAD & PICKLE TRAY

Papad with an assortment of our house special chutneys. **VG GFO** | 4.95

MIXED NUTS BOWL

Roasted mixed nuts tossed in fresh herbs & spices. **Contains Nuts** | **VG GF** | 4.25

SMALL PLATES

SAMOSA

Potatoes & green peas infused with an authentic blend of spices, wrapped in crispy pastry. **VG** | 6.25

HARA BHARA KEBAB

Delicious patties made from spinach, peas & potato mash in mild spices. **VG** | 6.25

CHICKEN BITES

Plant-based chicken pieces coated in mildly spicy batter & fried to perfect golden, crisp finish. **VG** | 6.95

PRAWN KOLIWADA

Crispy plant-based prawns marinated in traditional spices for the authentic 'koli' taste. **VG** | **CHEF'S Special** | 7.95

LOVE TO SHARE PLATTER

Above 4 small plates for two. **VG** | 13.95

BUFFALO CAULIFLOWER

Cauliflower fritters coated in buffalo sauce, served with inhouse made vegan mayo. **VG** | **HOUSE Special** | 7.95

CHILLI LIME MOGO

Cassava chips tossed in fresh herbs, chilli flakes & a dash of lime. **Contains Nuts** | **VG GFO** | 7.95

STREET FOOD SPECIALS

MASALA PURI

Mini puris filled with potatoes, chickpeas and bell pepper, dressed in our house chutneys, magic masala & fine crunchy sev. **VG** | 6.45

SURTI PAPDI CHAAT

Crisp savory Indian crackers with a spiced potato mash. Topped with yoghurt, sev, house chutneys & magic masala. **VG** | 6.45

CHIT CHAAT PLATTER

Above two Street Food Specials for two to share. **VG** | 11.95

SAMOSA CHAAT

Mashed samosa with chickpea curry, drizzled with our chutneys, creamy yoghurt and a pinch of our magic masala. **VG** | **HOUSE Special** | 7.95

LARGE PLATES

Signature curries with Basmati rice.

CHICK'N BUTTER MASALA

Plant based chicken in mildly spiced creamy gravy of tomatoes, cashew nuts & inhouse ground spices. **Contains Nuts** | **VO** | 12.95

CHANA MASALA

Chickpeas simmered with tea leaves, braised in a gravy of tomato, chillies, coriander & amchoor (dry mango powder). **VG GF** | 9.45

MAKHANI DAAL

Black lentils and red kidney beans in a mildly spicy, buttery and creamy gravy, slow cooked for at least 24 hours in tandoor. **VO GF** | **HOUSE Special** | 9.45

VEGETABLE LABBABDAR

Rich & aromatic gravy of cashew nuts, tomatoes & a mix of our house ground spices and herbs. **Contains Nuts** | **VO GF NFO** | 10.95

DOSA Savoury Rice-Lentil Panackes.

MASALA DOSA

A thin crispy savoury crepe stuffed with flavourful Bombay potatoes, tempered in mild spices. **VG GF** | 10.25

NAMASTE SPECIAL DOSA

Masala dosa with paneer (Indian cottage cheese), desiccated coconut & cashew. **Contains nuts** | **VO GF NFO** | 12.25

THE BIRYANI MEDLEY

Biryani rice with Chana Masala & Mint Raita.

JACKFRUIT BIRYANI **VO GF NFO** | 14.95

VEGETABLE BIRYANI **VO GF NFO** | 13.95

BURGERS With salted chips & salad.

SAMOSA BURGER

Our signature Indian samosa, house vegan mayo, fresh salad, tomato, tamarind-date and coriander-mint chutney, served on a brioche bun. **VG** | 10.95

CHICK'N ROYAL BURGER

Plant based chicken patty, vegan cheese, house vegan mayo, fresh salad, sliced tomatoes & mild chilli sauce, served on a brioche bun. **VG** | 11.95

TWO COURSE MEAL

One Small Plate OR Street Food Special dish (excluding platter) & One Large Plate.

ONLY 14.95 per person

MENU ABBREVIATIONS

VG - IS VEGAN

GF - IS GLUTEN FREE

VO - HAS A VEGAN ALTERNATIVE

GFO - HAS A GLUTEN FREE ALTERNATIVE

NFO - HAS AN ALTERNATIVE WITHOUT NUTS AS AN INGREDIENT

DESSERTS

HINDUSTANI

Gulab Jamun, Malai Kulfi Ice cream, Pure Kesar Mango Pulp, Nuts. **Contains Nuts** | 7.65

GULAB JAMUN

Spongy milk dumplings dunked in a cardamom & saffron infused sugar syrup. 5.45

MAKE IT AMAZING with Malai Kulfi ice cream 6.95

MALAI KULFI

Traditional Indian ice cream made by slow cooking naturally flavoured milk. **Contains Nuts** | **GF** | 5.95

CHOC-A-LOT CAKE

Rich & moist chocolate sponge with dark chocolate ganache, chocolate flakes, gold-dusted cocoa nibs, vanilla ice cream & chocolate sauce. **VG** | 7.95

CHOCOLATE BROWNIE

An intense, rich & fudgy brownie, classic vanilla ice cream & chocolate sauce. **VG GF** | 7.55

VEGAN ICE CREAMS

VANILLA | **CHOCOLATE** - Dairy free ice cream made with soy **VG GF** | 5.45

ICE CREAM WITH NUTS

Enjoy your favorite ice-cream loaded with pistachio, almonds & cashew nuts. **Contains nuts** | **VO GF** | 6.95

ADDED CHARGE

A discretionary charitable donation of 12.5% is added to the bill. This is optional. If you do not wish to contribute or feel the service is lacking, you need only ask, & the charge will be removed.

MADE FRESH SERVED FRESH

We follow a pan to plate policy and the dishes on your order will be served immediately as they are prepared, to bring you their best experience.



Our menu is 100% MEAT FREE. The dishes are made using high quality & protein rich plant based meat alternatives.

KNOW THE SPICE LEVELS

MILD
MEDIUM
HOT

Where necessary, the spice/heat level of the dish has been indicated. The dishes with no symbol are MILD. As we look to bring you an authentic and enjoyable experience of Indian taste and flavors, these levels cannot be customized.



LET'S CONNECT
WIFI PASSWORD
Krishna108!

ALLERGEN NOTICE We make every effort to avoid cross-contamination, but can't guarantee dishes and drinks are allergen-free. All dishes may contain traces of all the 14 declarable allergens. Feel free to ask for our complete allergen chart or refer it on our website. The dishes tagged Gluten Free may not be suitable for celiac & severe gluten intolerance. Please speak to a member of staff about your allergies and they will guide you with the suitable choices & tag your order to be made with required care. Our cooking oil is produced from genetically modified soya.