

# MENU

AUTHENTIC INDIAN CUISINE

THYME & CHILLIES

## ALLERGIES

SHOULD YOU HAVE ANY FOOD ALLERGIES PLEASE MAKE OUR STAFF AWARE WHEN ORDERING.

# STARTERS

## VEGETARIAN

### AVOCADO – POMEGRANATE CHAAT | 6 | D G

Vegetable samosa with layers of avocado, potato, chickpea, pomgranate, yogurt, mint & tamarind. A popular Delhi street food.

### SOYA SHEEK KEBAB | 5.5

Soya bean mince marinated with Indian spices. A delicious and healthy **vegan** appetizer.

### PALAK [SAAG] ALOO SAMOSA | 5.5 | G

Light flaky pastry stuffed with spinach and potatoes.

### PAKORA | 5

Crispy onion fritters served with tamarind chutney.

### CRISPY CHILLI PANEER 🌶️ | 6 | D

Chunks of Indian cottage cheese sautéed with red onion, green chilli, soybean sauce and capsicum.

## MEAT & SEAFOOD

### TIRANGA | 7 | D

House special three different flavoured chicken tikkas served with fresh mint chutney.

### KAMASUTRA | 6.5

Lamb & chicken minced together marinated with chef special spices, cooked in tandoor.

### HERA-PHERI 🌶️ | 7

Hot and spicy of chicken mince dumplings marinated with zing of lemon, garlic, ginger and Indian spices.

### BATAK SAMOSA | 6 | G

Duck samosa served with fresh mint & coriander chutney.

### THREE WAY TIKKA'S | 8 | D

Chicken – lamb – king prawn cooked in tandoor served with fresh mint chutney.

### CHEF'S SPECIAL CALAMARI 🌶️ | 7 | G

Squid with chillies and lime. All time favourite.

### TANDOORI DILL SALMON | 7.5

Fresh salmon marinated with dill & mustard served with chef's special plum chutney.

### KASUNDI JHEENGA | 8 | D

King prawn marinated in a mustard based mix, finished in the tandoor. A speciality from West Bengal.

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All prices are inclusive of 20% VAT. A discretionary service charge of 10% will be added to your bill.

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# MURG SELECTION

## CHICKEN

### DELHI STYLE MURG MAKHANWALA | 10.5 | D N

Tender boneless chicken cooked in a clay oven then simmered in butter and cream sauce, flavoured with fenugreek and coriander.

### PISTACHIO | 11 | D N

An unusual and irresistible korma with ground pistachio nuts, in mild and creamy sauce.

### MURG METHI | 10.5 | D

Chicken tikka cooked with fresh fenugreek leaves and ginger, garlic, lemon sauce.

### MURG CHETINAD 🌶️🌶️ | 11

A popular south Indian delicacy from Madras, chicken cooked with spices & coconut cream.

### MURG PALAK | 10.5

Murg palak is a classic Indian combination of chicken in spinach sauce. A favourite from Punjab.

### KORI GASSI 🌶️ | 11.5

Mangalorean style chicken curry in a delicious coconut and red chilli based sauce, It has a lovely blend of various fragrant spices.

### PUNJABI MURG KADAI 🌶️ | 10.5

Chicken tikka cooked with bell peppers, onion, tomato in a thick gravy.

### MURG CHOLAY | 10.5

Chicken cooked with chick peas is traditional north Indian style dish.

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# MEAT SELECTION

## NARGISI KOFTA 🌶️ | 12.5 | D

Lamb meat balls stuffed with goat cheese, topped with medium spiced gravy.

## GOSHT MUGLAI | 12 | D, N

Tender diced lamb cooked in a mild creamy cashew nut based curry sauce, typical Korma as you get in India.

## KOSHA MANGSHO 🌶️ | 12

Chunks of lamb cooked in an onion, ginger, garlic gravy with handsome portions of tomato, yogurt and mustard oil. A very popular dish of Kolkata.

## PAHADI GOSHT | 11.5

Lamb cooked in a coriander and mint flavour base curry. A Himalayan delicacy.

## KASHMIRI NALLI | 15

Slow cooked spiced lamb shank, Rogan Josh sauce. A Kashmir speciality.

## METHI KEEMA MUTTER | 10

Lamb mince with peas and fresh fenugreek leaves with Garam Masala spices.

## RAILWAY GOAT | 15.5

Tender pieces from leg of kid goat in a medium spiced gravy, served with broccoli thoran and saffron flavoured rice.

## GOAN PORK CURRY 🌶️ | 13.5

This traditional goan curry is made with pork meat slow cooked with various spices, kokum, garlic, ginger and chillies.

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# FROM THE OCEAN

## KERALA ALLEPY FISH CURRY | 13

A traditional kerala delicacy, tilapia fillets cooked in coconut cream sauce flavoured with curry leaves & spices, served on a banana leaf.

## NILGIRI JHINGA 🌶️ | 13.5

King prawns in mint, coriander and chilli curry. A House speciality.

## CHINGRI MALAI CURRY | 14

West Bengal's popular curry of king prawns cooked with coconut milk and flavoured with spices.

## KEKDA MASALA 🌶️ | 13.5

Crab claws in medium spiced flavoured sauce. Traditional East Indian speciality.

## JHINGA - E - BAHAR 🌶️ | 15.5

Tandoori king prawns cooked with pepper, onion, tomatoes and chillies.

## SEAFOOD MOILEE | 16.5

King prawn, salmon, calamari & tilapia fish in coconut curry, flavoured with green chilli, curry leaves and turmeric - A famous seafood curry from Kerela.

# THALI

## INDIAN TAPAS - A POPULAR WAY OF EATING ALL OVER INDIA

### MAHARAJA THALI [Non vegetarian] | 18 | **D, G**

Taster portions of chicken curry, lamb curry, fish tikka, jeera aloo, tadka dal, served with cucumber raita, pulao rice, butter nan and salad.

### MAHARANI THALI [Vegetarian] | 16 | **D, G**

Taster portions of three different vegetables of the day, tadka dal, cucumber raita, pulao rice, butter nan and salad.

ASK STAFF FOR **VEGAN** THALI OPTION  
WE DON'T WANT ANYONE TO MISS OUT!

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# TANDOORI RATANS

## TANDOOR – INDIAN CLAY OVEN HEATED WITH CHARCOAL

### ALL TANDOOR DELICACY SERVED WITH SALAD AND FRESH MINT CHUTNEY

#### RAJA RANI TIKKA | 12.5 | D

Succulent pieces of chicken tikka in two different marinade of hung curd, spices and ginger garlic paste.

#### BIHARI BOTI TIKKA | 11

Boneless lamb chunks, marinated with yoghurt, spices & mints.

#### HARIYALI MURG TIKKA | 10 | D

Coriander, mint and spinach marinated chicken tikka.

#### AJWAINI MACHLI | 12 | D

Tilapia fillets marinated in carom seeds, yoghurt, garlic & ginger paste and cooked over a charcoal.

#### TANDOORI MURG | 10 | D

All time favourite slow cooked tandoori chicken.

#### THYME & CHILLIES SHASHLIK | 13 | D

Chicken and lamb pieces marinated, peppers, onions, tomatoes grilled on a hot charcoal.

#### TANDOORI JHEENGA LASOONI | 14.5 | D

King prawn marinated with yogurt, garlic & ginger paste with chef's special spices.

#### TANDOORI SUBZI | 10.5 | D

Paneer [Indian cottage cheese], mushrooms, broccoli, baby potato, tomato and onion grilled with fennel seeds and spices.

#### MIXED PLATTER | 17 | D

Ajwaini machli, murg tikka, sheek kebab, tandoori chicken served with a butter nan.

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# SABZI MANDI

## VEGETABLE MARKET

### RIPE MANGO CURRY | 6

Chunks of fresh ripe mango, curry leaves, mustard seed. An authentic mangalorean style. A must try.

### PALAK KOFTA | 6 | D, N

Spinach dumpling stuffed with cottage cheese and potato served in a creamy cashew sauce.

### GREEN CHILLI PAKODA 🌶️ | 4.5

Stuffed jalapeno peppers deep fried with spiced gram flour batter coating.

### BAIGAN BHARTA | 6

Mashed aubergine sauted with onion, ginger, garlic tomato and green peas  
– A North India speciality.

### ALOO GOBI | 5.5

Cauliflower and potatoes, stir fried – A all time favourite.

### TAJA BHINDI MASALA | 6

Tender Okra, stir fried with onions, herbs and spices.

### DAL | 5.5

T & C signature Dal Makhani, **black lentils** [D] **OR** tempered **yellow Lentils**, tadka dal.

### JEERA ALOO | 5.5

An irresistible dish of spiced potatoes with cumin seeds.

### ALOO CHANA MASALA | 5.5

Softened chick peas and potatoes in gentle spices topped with fresh coriander.

### SUBZI-E-BAHAR | 5.5

Mixed vegetable in a thick gravy **OR** makhani sauce [D, N].

### PALAK KE SAATH | 6

Spinach puree with delicate spice  
– In a choice of potato, mushroom or paneer [homemade Indian cottage cheese D].

### MUTTER PANEER | 6 | D

Green peas with homemade Indian cottage cheese curry.

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# INDIAN BREADS FROM TANDOOR

**NAAN | 3 | D, G**

Leavened clay oven baked bread.

**THYME & CHILLI NAAN | 4 | D, G**

A perfect marriage of thyme, flaked chillies and Indian bread.

**KEEMA NAAN | 3.5 | D, G**

Stuffed with spiced lamb mince.

**KULCHA | 3.5 | D, G**

Onion and coriander.

**PESHWARI NAAN | 3.5 | N, G, D**

Stuffed with coconut, raisin and cashew nuts.

**GARLIC NAAN | 3 | D, G**

Fresh garlic flavoured naan.

**CHEESE AND ONION NAAN | 4 | D, G**

Stuffed cheese and onion.

**ROTI | 2.5 | G**

Wholemeal flat bread cooked in clay oven.

**PARATHA | 3 | D, G**

Plain – mint – aloo [stuffed potatoes].

**BREAD BASKET | 8 | D, G**

Garlic naan – roti – peshwari naan.

## RICE & BIRYANI'S

### BIRYANI

From the foothills of the Himalayas, the naturally fragrant basmati rice is enhanced with cinnamon, cardamom and star anise and layered with delicately spiced meat or seafood – served with cucumber raita.

**VEGETABLES 10 | CHICKEN 11.5 | LAMB 12.5 | PRAWN 14**

**KING PRAWN 15 | SEAFOOD 16**

### RICE

**PULAO / STEAMED | 3.5**

Saffron flavoured or plain rice.

**KHUMB CHAWAL | 4**

Basmati rice stir fried with mushroom & Indian herbs.

**PALAK CHAWAL | 4.5**

Basmati rice cooked with spinach and Indian herbs.

**SUBZI CHAWAL | 4**

Stir fried mix vegetable rice.

## ACCOMPANIMENTS

**PINEAPPLE OR CUCUMBER RAITA | 3.5 | D**

**PLAIN OR SPICY PAPAD | 1**

**HOMEMADE CHUTNEYS TRAY | 2 | D PICKLE | 0.70**

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