

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 | 6.5 | D G

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

PANI PURI | 6.5 | D

All time favourite street food from India. A must try.

PALAK [SAAG] ALOO SAMOSA | 6 | G

Light flaky pastry stuffed with spinach and potatoes.

PAKORA | 5.5

Crispy onion fritters served with tamarind chutney.

CRISPY CHILLI PANEER 🍴 | 7 | D G

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

MEAT & SEAFOOD

TIRANGA | 7.5 | D

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

KAMASUTRA | 7

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

TANDOORI LAMB CHOPS | 9 | D

Tender and juicy lamb chops marinated in yogurt and spices.

BATAK SAMOSA | 6.5 | G

Duck samosa served with fresh mint & coriander chutney.

THREE WAY TIKKA'S | 8.5 | D

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

CHEF'S SPECIAL CALAMARI 🍴 | 7.5 | G

Squid with chillies and lime. All time favourite.

TANDOORI DILL SALMON | 10

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

KASUNDI JHEENGA | 10

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

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

ALLERGIES

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

G – GLUTEN, **D** – DAIRY, **N** – NUTS

MURG SELECTION

CHICKEN

DELHI STYLE MURG MAKHANWALA | 11.5 | D N

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

PISTACHIO | 12 | D N

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

MURG METHI | 12 | D

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

MURG CHETINAD 🌶️🌶️ | 12

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

MURG PALAK | 11.5

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

KORI GASSI 🌶️ | 12.5

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 🌶️ | 11.5

Chicken tikka cooked with bell peppers, onion, tomato and green chillies.

MURG CHOLAY | 11.5

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

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

ALLERGIES

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

G - GLUTEN, **D** - DAIRY, **N** - NUTS

MEAT SELECTION

NARGISI KOFTA 🌶️ | 13.5 | D

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

GOSHT MUGLAI | 13 | D, N

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

KOSHA MANGSHO 🌶️ | 13

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 | 12.5

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

GOSHT KADAI 🌶️ | 13.5

Tender pieces of lamb leg cooked with bell peppers, onion, tomato and green chillies.

KASHMIRI NALLI | 15.5

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

GOAN PORK CURRY 🌶️🌶️ | 14.5

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

RAILWAY GOAT | 16

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

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

ALLERGIES

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

G - GLUTEN, **D** - DAIRY, **N** - NUTS

FROM THE OCEAN

KERALA ALLEPY FISH CURRY | 13.5

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

NILGIRI JHINGA 🌶️ | 14

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

JHINGA MASALA | 14.5 | D, N

King prawns cooked in a garlic chillie sauce.

JHINGA – E – BAHAR 🌶️ | 16

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] | 22 | D, G

Taster portions of chicken curry, lamb curry, fish tikka, two vegetables of the day served with cucumber raita, pulao rice, butter nan and salad.

MAHARANI THALI [Vegetarian] | 20 | D, G

Taster portions of four different vegetables of the day, vegetable samosa, cucumber raita, pulao rice, butter nan and salad.

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

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

ALLERGIES

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

G – GLUTEN, **D** – DAIRY, **N** – NUTS

TANDOORI RATANS

TANDOOR – INDIAN CLAY OVEN HEATED WITH CHARCOAL

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

RAJA RANI TIKKA | 13.5 | D

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

BIHARI BOTI TIKKA | 12.5

Boneless lamb chunks, marinated with spices & mints.

HARIYALI MURG TIKKA | 11.5 | D

Coriander, mint and spinach marinated chicken tikka.

AJWAINI MACHLI | 13

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

TANDOORI MURG | 11.5 | D

All time favourite slow cooked tandoori chicken.

THYME & CHILLIES SHASHLIK | 13.5 | D

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

TANDOORI JHEENGA LASOONI | 15

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

TANDOORI SUBZI | 11 | 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.

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

ALLERGIES

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

G - GLUTEN, **D** - DAIRY, **N** - NUTS

SABZI MANDI

VEGETABLE MARKET

RIPE MANGO CURRY | 6.5

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

PALAK KOFTA | 6.5 | D, N

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

GREEN CHILLI PAKODA 🌶️ | 5

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

BAIGAN BHARTA | 6.5

Mashed aubergine sauted with onion, ginger, garlic tomato
- A North India speciality.

ALOO GOBI | 6

Cauliflower and potatoes, stir fried - An all time favourite.

TAJA BHINDI MASALA | 6.5

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

DAL | 6

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

JEERA ALOO | 6

An irresistible dish of spiced potatoes with cumin seeds.

CHANA MASALA | 6

Softened chick peas in gentle spices topped with fresh coriander.

SUBZI-E-BAHAR | 6

Mixed vegetable in a thick gravy.

PALAK KE SAATH | 6.5

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

MUTTER PANEER | 6.5 | D

Green peas with homemade Indian cottage cheese curry.

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

ALLERGIES

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

G - GLUTEN, **D** - DAIRY, **N** - NUTS

INDIAN BREADS FROM TANDOOR

NAAN | 3.5 | D, G

Leavened clay oven baked bread.

THYME & CHILLI NAAN | 4.5 | D, G

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

KEEMA NAAN | 4 | D, G

Stuffed with spiced lamb mince.

KULCHA | 4 | D, G

Onion and coriander.

PESHWARI NAAN | 4 | N, G, D

Stuffed with coconut, raisin and cashew nuts.

GARLIC NAAN | 3.5 | D, G

Fresh garlic flavoured naan.

CHEESE AND ONION NAAN | 4.5 | D, G

Stuffed cheese and onion.

ROTI | 3 | G

Wholemeal flat bread cooked in clay oven. Vegan.

PARATHA | 3.5 | D, G

Plain - mint - aloo [stuffed potatoes].

BREAD BASKET | 9.5 | D, G, N

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 12 | CHICKEN 13 | LAMB 13.5 | PRAWN 14.5
KING PRAWN 15.5 | SEAFOOD 16.5

RICE

PULAO / STEAMED | 4

Saffron flavoured or plain rice.

KHUMB CHAWAL | 5

Basmati rice stir fried with mushroom & Indian herbs.

PALAK CHAWAL | 5

Basmati rice cooked with spinach and Indian herbs.

ACCOMPANIMENTS

PINEAPPLE OR CUCUMBER RAITA | 4.5 | D

PLAIN OR SPICY PAPAD | 1

HOMEMADE CHUTNEYS TRAY | 2 | D PICKLE | 0.70

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

ALLERGIES

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

G - GLUTEN, D - DAIRY, N - NUTS