

## Lunch Thalis

(12 noon – 4.30 pm)

Vegetarian Thali £23.95

Kasoori Matar Paneer Makhani

Non-Vegetarian Thali £25.95

Shahi Butter Chicken

Seafood Thali £27.95

Kadai King Prawn

### All served with

Tarka Dall, Cucumber Raita,

Saffron Pilau Rice & Naan

## Pre-Theatre Menu

(12 noon - 6.30 pm)

2 courses £28.95 / 3 courses £33.95

### Starters (choice of one)

Aloo Chana Chaat, Nawabi Chicken Tikka,  
Gilafi Seekh Kebab

### Mains (choice of one)

Chicken Tikka Masala, Kasoori Matar Paneer  
Makhani, Saag Gosht, Gosht Hydrabadi

(served in a thali with): Tarka Dall,

Cucumber Raita, Saffron Pilau Rice & Naan

### Desserts (choice of one)

Luxury Vanilla Cheesecake with Lotus Biscoff,  
Kulfi (Mango or Pistachio)

## Tasting Menu

(12 noon – 10 pm)

Food £57.95 / Food & wine pairing £69.95

### ... Amuse-Bouche ...

(Dahi Puri)

Crispy puffed wheat biscuit shells filled up with mashed potatoes & chickpeas, topped up with yoghurt



### Tandoori King Prawns

Succulent king prawns marinated in yogurt, carrom seeds, herbs and spices

### Goan Tawa Scallops

Pan-seared Scallops flavoured with onion, tomatoes and homemade Goan spices

*Prosecco Famiglia Botter Doc, Northern Italy, 10.5% abv (125ml)*



### Murgh Malai Tikka

Tender chicken breast marinated in yoghurt, cream, cheese, saffron, herbs & spices

### Peshawari Lamb Chops

Tender lamb chops marinated with garlic, ground chilli, fennel & cream

*Sauvignon Blanc, Sula Vineyards, Maharashtra, INDIA 2023 12.5% abv (125ml)*



### Kerala Prawn Moilee

King Prawns cooked in coconut milk curry and flavoured with whole spices & curry leaves

### Shahi Butter Chicken

Diced tandoori chicken marinated in yoghurt and aromatic spices, cooked in a creamy butter sauce  
with green herbs, almond & cashewnuts

### Tarka Dall

Medley of yellow lentils cooked with herbs & spices, flavoured with garlic

*Served with*

### Raita, Pilau Rice & Naan

*Pinot Noir Les Mougeottes, IGP Pays d'Oc, Languedoc, FRANCE 2023 13% abv (125ml)*



### Pan-seared Pear with Yoghurt & Cinnamon Honey Sauce

*Muscat de Saint Jean de Minervois, Languedoc, France 37.5 cl (100ml)*

Vegetarian option available

Please advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary service charge of 12.5% will be added to your final bill.

## Starters

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<b>Mulligatawny Soup</b> A richly flavoured lentil soup with herbs & spices - national soup of India	£ 9.45
<b>Anaar Avocado &amp; Mango Salad</b> Fresh mango, avocado & pomegranate mixed with chickpeas, glazed in olive oil with a light balsamic vinaigrette dressing	£ 9.45
<b>Aloo Chana Chaat</b> Potatoes and chickpeas mixed with fresh coriander, herbs, tamarind sauce, yoghurt, chaat masala & pomegranate	£ 9.45
<b>Samosa (Lamb Or Vegetable)</b> Crispy pastry stuffed with lamb minced meat or vegetables, onions & spices	£ 9.45
<b>Onion Bhaji</b> Crispy onion fritters coated in gram flour, shallow fried mixed with exotic herbs & spices	£ 9.45
<b>Achari Paneer Tikka</b> Chunks of Indian cottage cheese marinated in pickle & cooked in tandoor	£ 9.45
<b>Nawabi Chicken Tikka</b> Boneless chicken breast marinated in yoghurt with mild spices & cooked in tandoor	£ 9.95
<b>Gilafi Seekh Kebab</b> Minced lamb blended with fresh coriander, mixed herbs, coated with pimentos & cooked in tandoor	£ 9.95
<b>Murgh Malai Tikka (Signature)</b> Tender chicken breast marinated in yoghurt, cream, cheese, saffron, herbs & spices cooked in tandoor	£ 10.95
<b>Goan Tawa Scallops (Signature)</b> Pan-seared scallops flavoured with onions, tomatoes & home-made Goan spices	£ 10.95
<b>Ajwaini Salmon Tikka (Signature)</b> Scottish salmon chunks marinated with garlic, herbs & spices, yoghurt, lovage seeds & cooked in tandoor	£ 11.45
<b>King Prawn Shashlik (Signature)</b> Fresh water King Prawns marinated in exotic spices, cooked in tandoor with onions, tomatoes & peppers	£ 11.45
<b>Peshawari Lamb Chops (Signature)</b> Tender lamb chops marinated with garlic, ground chilli, cream & cooked in tandoor	£ 11.95
<b>Vegetarian Mixed Platter</b> Vegetable Samosa, Achari Paneer Tikka, Onion Bhaji	£ 11.95
<b>Assorted Meat Platter</b> Lamb Samosa, Nawabi Chicken Tikka, Gilafi Seekh Kebab	£ 12.95
<b>Seafood Platter</b> Tandoori King Prawns, Ajwaini Salmon Tikka, Goan Tawa Scallops	£ 13.95

## Tandoori Specialities

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A traditional method replicated in our kitchen where ingredients are cooked in a clay oven.

<b>Chicken Tandoori</b> Spring chicken on-the-bone marinated in yoghurt, herbs & spices	£ 15.45
<b>Nawabi Chicken Tikka</b> Boneless chicken breast marinated in yoghurt with mild spices	£ 15.45
<b>Gilafi Seekh Kebab</b> Minced lamb blended with fresh coriander, mixed herbs & coated with pimentos	£ 15.45
<b>Murgh Malai Tikka (Signature)</b> Tender chicken breast marinated in yoghurt, cream, cheese, saffron, herbs & spices cooked in tandoor	£ 17.95
<b>Ajwaini Salmon Tikka (Signature)</b> Scottish salmon chunks marinated with garlic, herbs & spices, yoghurt & lovage seeds	£ 18.95
<b>Tandoori King Prawn (Signature)</b> Succulent king prawns marinated in yoghurt, carrom seeds, herbs & spices	£ 18.95
<b>Peshawari Lamb Chops (Signature)</b> Tender lamb chops marinated with garlic, ground chilli, fennel & cream	£ 21.95
<b>Royal Peshawari Mixed Grill (Signature)</b> Selection of Chicken Tandoori, Chicken Tikka, Seekh Kebab, Lamb Chop, Salmon Tikka & Tandoori King Prawn	£ 26.95

## 🌀 Chef's Speciality Curries (*Signature Dishes*)

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<b>Royal Monk Fish Curry</b> Meaty yet succulent Monk fish fillets cooked in an aromatic creamy sauce infused with coconut milk, flavoured with curry leaves and fresh herbs & spices	£ 22.95
<b>Kerala Prawn Moilee</b> King prawns cooked in coconut milk curry and flavoured with whole spices & curry leaves	£ 21.95
<b>Nihari Lamb Shank</b> Slow cooked lamb shank in aromatic spiced yoghurt curry - a Mughlai recipe	£ 21.50
<b>Gosht Hydrabadi</b> Lamb cubes cooked with curry leaves, onion, cream, coconut milk in a mild sauce	£ 18.95
<b>Rajasthani Mirch ka Gosht</b> Diced pieces of tender leg of lamb, tandoor cooked and tossed in onion, garlic, ginger, carrots, green peppers, poppy seeds & Rajasthani red chillies	£ 18.95
<b>Kadai Gosht</b> Tender leg of lamb diced in cubes, cooked in a traditional iron wok with garlic, ginger, tomatoes and mixed peppers in a rich masala, infused with special aromatic spices (med)	£ 18.95
<b>Chettinad Pepper Chicken</b> South Indian style chicken curry cooked in onion, tomato gravy with black peppers finished with coconut milk	£ 18.95
<b>Tawa Chicken</b> Chargrilled marinated chicken breast, sliced and cooked with garlic, ginger, onions, tomatoes and mixed peppers in a rich masala with a special blend of aromatic spices (med)	£ 18.95
<b>Chicken Tikka Masala</b> Barbecued chicken tossed in an exotic tomato sauce with a hint of fenugreek with almonds, coconut & cream	£ 18.95
<b>Shahi Butter Chicken</b> Boneless chicken breast marinated in yoghurt, spices, almonds & cashews cooked in a creamy butter sauce	£ 18.95
<b>Malwa Mango Chicken</b> Chicken cooked in mild, sweet mango sauce with almonds, coconut & cream	£ 18.95
<b>Pistachio Chicken Korma</b> Boneless diced chicken breast cooked in a mild pistachio sauce with coconut, cream & fresh herbs	£ 18.95
<b>Paneer Tikka Lababdar</b> Chargrilled cottage cheese cooked in a creamy onion sauce with green herbs, almonds & cashew	£ 18.95

## 🌀 Traditional Curries

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<b>King Prawn Masala (mild) (<i>Signature</i>)</b> Marinated king prawn charcoal grilled, served in a house-made sauce with herbs & spices, almonds & coconut	£ 19.95
<b>King Prawn Bhuna (med) (<i>Signature</i>)</b> King prawns tossed in garlic, peppers, fresh coriander with special herbs & spices	£ 19.95
<b>Kadai King Prawn (med) (<i>Signature</i>)</b> King prawns cooked in rich Kashmiri sauce made with tomatoes, peppers, ginger & lime	£ 19.95
<b>King Prawn Saagwala</b> Spinach cooked with king prawn in a light sauce with fresh herbs & spices	£ 19.95
<b>Chicken Tikka Bhuna (med)</b> Boneless chicken breast marinated in mild spices, grilled in tandoor, cooked with tomatoes, onions & herbs	£ 16.50
<b>Chicken Madras / Vindaloo (hot/v.hot)</b> Chicken cooked in fairly hot onion & tomato-based sauce with coriander & green peppers	£ 16.50
<b>Chicken Jalfrezi (med)</b> Exotic hot chicken prepared in aromatic spices with capsicum, green chillies & fresh herbs	£ 16.50
<b>Lamb Madras / Vindaloo (hot/v.hot)</b> Lamb cooked in fairly hot onion & tomato-based sauce with coriander & green peppers	£ 16.50
<b>Kashmiri Roghan Josh (med)</b> Lamb cooked with glazed tomato, green herbs & Kashmiri ground spices	£ 16.50
<b>Saag Gosht</b> Spinach cooked with tender lamb in a light sauce with fresh herbs & spices	£ 16.50
<b>Lamb Do Pyaza</b> Diced pieces of tender lamb cooked with onion roundlets, mixed peppers & green herbs	£ 16.50

## Dum Biryani Dishes

Saffron infused Basmati rice, spiced with garam masala, fragranced with Kewra water served with raita.

Vegetable Biryani	£ 16.95
Chicken Tikka Biryani / Lamb Biryani	£ 19.95
King Prawn Biryani	£ 21.95

## Vegetable Dishes (Side Dish £9.95 / Main Dish £13.95)

**Kasoori Matar Paneer Makhani (Signature)** £ 10.95 / £14.95  
Diced cottage cheese and peas in a special blend of butter, fenugreek and aromatic spices

**Mixed Vegetable Salan**  
Fresh vegetables cooked together in spices & herbs in a rich semi-dry sauce.

**Bhindi Shimla Mirch**  
Fresh okra sautéed with onions, tomatoes, bell peppers, mixed with herbs & spices.

**Bombay Aloo**  
Sautéed potatoes cooked in coriander and tomato sauce with cardamom flavour.

**Aloo Gobi/Saag Aloo**  
Fresh cauliflower or spinach cooked with sauté potatoes, onion, tomatoes, coriander & fine spices.

**Chana Masala**  
Chickpeas cooked with ginger, garlic, coriander & fresh herbs.

**Tarka Dall**  
Medley of yellow lentils cooked with garlic, herbs & spices.

**Saag Bhaji/ Mushroom Bhaji**  
Fresh spinach cooked with herbs & spices or sliced button mushrooms cooked with garlic, ginger, onion, herbs & spices.

**Saag Paneer**  
Fresh spinach cooked with cottage cheese and herbs & spice.

## Breads

**Naan** £ 5.45  
Tandoori-baked bread made from refined leavened flour, enriched with butter & milk

**Lachcha Paratha** £ 5.45  
Flaky bread enriched with butter & cooked in tandoor

**Tandoori Roti** £ 5.45  
Whole wheat bread cooked in tandoor

**Garlic Naan/Cheese Naan /Chilli Naan** £ 6.45  
Unleavened bread flavoured with garlic, cheese or chilli

**Keema Naan/Peshawari Naan** £ 6.45  
Stuffed with mince lamb/Dry fruits & coconut

## Rice

**Steamed Basmati Rice** £ 5.45

**Saffron Pilau Rice** £ 6.45  
Saffron infused Basmati rice

**Peas/Mushroom Rice** £ 6.95  
Saffron infused Basmati rice with peas or mushrooms

**Vegetable Rice** £ 6.95  
Saffron infused Basmati rice cooked with fresh vegetables

**Lemon Rice** £ 6.95  
Basmati rice infused with fresh lemon, fragrant curry leaves, special seasonings & cashew nuts

## Accompaniments

**Papadums (Crisp Indian flatbread-cracker, plain or spiced)** £ 2.50  
Served with sweet mango chutney, mixed pickle, onion salad & a tangy mint yoghurt sauce infused with herbs & spices

**Dhaba Onion Salad** £ 4.95  
Red onion rings with green chillies & lemon wedges

**Crispy Masala Fries** £ 6.45  
Fried chips sprinkled with the famous South Indian mixed spices powder

**Green Salad** £ 6.95  
Cherry tomatoes, cucumber, lettuce, red onions, lemon & Halkidiki pitted olives infused with a delicate blend of herbs

**Raita** £ 6.95  
Mildly spiced yoghurt with chopped cucumber, potatoes, tomatoes & roasted cumin