

INDIAN SUMMER

PAPADOMS AND PICKLES 5.7

Fried papadums with pickles, laccha onion and raita.
(GF, Vg option)

STARTER

ONION AND SWEET POTATO PAKORA 8.5

An Indian Summer favourite. Onion and sweet potato mixed with gram flour and spices. Served with coriander chutney and tamarind sauce. (GF, Vg)

MASALA DOSA 8.5

A golden rice and lentil pancake filled with potato and savoury vegetables with sambhar and coconut chutney. (Vg, GF)

ADARAKI JHINGA 14

King prawns marinated in chilli and ginger and roasted in garlic butter, coriander and mint. (GF)

CHICKEN TIKKA 9

Spiced yogurt marinated chicken, cooked to perfection in our tandoor. (GF)

BHEL PURI 7.5

A sumptuous mix of puffed rice, gram flour sticks, potatoes, onions, chickpeas and tomatoes with tamarind and date, coriander and chilli & yoghurt chutneys. (Vg option, GF option) (contains peanuts)

PANEER HUA 8

Oven roasted Indian soft cheese with tomato chutney and coriander chutney. (GF)

SLOW COOKED PORK RIBS 9.7

Braised overnight these tender and succulent ribs. Served in Indian sticky sauce. (GF, DF)

SHARING STARTER 17.5

A magnificent platter for two consisting of pakoras, tandoori paneer, and samosa chat, served with Indian salad and a selection of chutneys.

ADD chicken tikka 6.5

INDIAN JUNK FOOD

Masala Chips (GF, Vg) 4.5

BIRIYANIS

Inspired by the court of the Mughal Empire. Rich in tradition, the buttery, spiced vegetable rice is oven cooked and served with raita. (GF)

CHOOSE YOUR FAVOURITE BELOW:

Paneer and Roasted Pepper (V) 19

King Prawn 22

Chicken 21

PLETEN

SOUTH INDIAN FISH 21

Marinated barramundi fish, roasted the traditional way in a banana leaf. With tomato and onion fish masala.

Served with lemon rice, Indian salad and pickle. (GF, DF)

KAREE

VEGAN PANEER BUTTER MASALA 18.8

Our vegan take on this Punjabi classic. Firm tofu coated in a spiced tomato, ginger, garlic and vegan butter sauce. Served with basmati rice, vegan roti, indian salad and mango and pineapple chutney. (GF on request)

PANEER BUTTER MASALA 18.8

Rich, creamy and delicious paneer coated in a spiced tomato, ginger, garlic and butter sauce. Served with basmati rice, mango and pineapple chutney, indian salad and roti. (GF on request)

LAMB MEWARI 21

This iconic Rajasthani dish dates back to the 10th century when the King of Mewar wanted a dish which could satisfy the palates of his warriors. Tender lamb in a marinade of spices and red chillies, slow cooked with onion, garlic, ginger and tomato. Served with lemon rice, pickle, indian salad and raita. (GF, DF option)

MAMAJI CHICKEN 19.7

This recipe originated from the home of our head chef. A rustic dish of chicken, marinated in yoghurt, and served in a roasted, spiced garlic and tomato sauce. Served with basmati rice and tandoori roti and mango and pineapple chutney. (GF on request)

BUTTER CHICKEN 19.7

Rich and creamy! Chicken marinated in yogurt, cardamom, and cinnamon, cooked in a roasted coconut, ginger and garlic sauce. Served with roti, basmati rice and mango and pineapple chutney. (GF on request)

THALIS

VEGETARIAN 19.7

A favourite in Gujarati homes. A mixed plate of paneer butter masala, aloo baingan, channa masala and tarka dal. Served with Indian salad, pickle, raita, roast papad, basmati rice and tandoori roti. (GF on request)

VEGAN 19.7

A delectable selection of small vegan dishes. Vegan tofu butter masala, aloo baingan, channa masala, tarka dal, basmati rice, Indian salad, pickle, mango and pineapple chutney, papad and tandoori roti. (GF on request)

MEAT 22

An array of flavours. Mamaji's chicken, lamb mewari, aloo baingan, and tarka dal. Served with Indian salad, raita, papad, pickle, roti and basmati rice. (GF on request)

GRAND THALI 29.9

Fit for a Raaja or Raanee!

Mamaji's chicken, lamb mewari, tarka dal, paneer butter masala, aloo baingan, roti, lemon rice, mango and pineapple chutney, pickle and raita. - all for you. Ka aanand len (enjoy)! (GF on request)

SUNDRIES

ALOO BAINGAN 6.5

SAMBHAR DAL 6.5

TARKA DAL 6.5

RAITA 3.5

BASMATI RICE 4

LEMON RICE 4.5

ROTI 4

GARLIC ROTI 4.5

GARLIC NAAN 4.5

NAAN 4

CHILLI PICKLE 2

LIME PICKLE 2

MANGO CHUTNEY 2.5

V - Vegetarian Vg - Vegan DF - Dairy Free GF - Non Gluten Containing Ingredients

Our dishes are prepared in a kitchen where nuts are present, therefore we cannot guarantee a nut free zone. All food is freshly prepared so please allow us time to prepare your order. Our chicken is all free-range and additive free.

All of our dishes are individually prepared without the use of additives or colouring.

A 10% discretionary charge will be added to all bills. All monies go directly to the staff.

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