



NIBBLES

NIBBLES PLATTER(VG/NGI) ★ £4.75
Crisp-fried papadums & rice papdi crackers
SERVED WITH THREE CHUTNEYS.

SIDES

VEGETABLE SAMBAR (VG/NGI) ★ £4.95
Made with fresh lentils & mixed vegetables.

ALOO JEERA (VG/NGI) ★ £4.95
Roasted baby potatoes with cumin seeds & spices.

DAL TADKA (VG/NGI) ★ £5.50
Yellow moong dal cooked with cumin, garlic & spices.

CORN & KACHUMBER SALAD (VG/NGI) ★ £4.25
Juicy sweet corn with diced cucumber and diced tomato.

MASALA FRIES ★ £3.95

CHUTNEYS & DIPS

CHUTNEY £1.00

CHUTNEYS (VG/NGI) £2.25
Mango Chutney / Coconut Chutney /
Dates & Tamarind Chutney / Mint Raita /
Lentil & Tomato Chutney / Veg Pickle.



V Vegetarian
VG Vegan
DF Dairy Free
NGI Non Gluten Ingredients
N Nuts

STARTERS

SPINACH AND ONION PAKORAS (VG/NGI) ★ £6.25
Sliced onion & spinach mixed with spices deep fried until crisp **SERVED WITH MANGO MINT CHUTNEY.**

CRISPY SPINACH CHAAT (VG/NGI) ★ £5.75
Crispy fried spinach leaves, topped with chickpea, masala yoghurt, tangy and sweet tamarind chutney & sev.

CHILLI CAULIFLOWER (VG/NGI) ★★ £6.50
Deep fried cauliflower mixed with smooth batter tossed in a sweet & sour with spicy Indochinese sauce.

CHARGRILLED PINEAPPLE PANEER (NGI) ★ £6.95
Cubes of cottage cheese and pineapple, marinated with yoghurt, mixed spices and chargrilled **SERVED WITH CORN AND MANGO SALSA.**

CHICKEN LOLLIPOP (NGI) ★ £6.95
A popular Indo-Chinese appetizer, where a frenched chicken drumette is marinated, batter-fried until crisp, and then tossed in a sweet and sour sauce.

ZAFRANI CHICKEN TIKKA (NGI) ★★ £7.50
Boneless chicken thighs marinated with saffron and Indian spices grilled in tandoor **SERVED WITH MINT RAITA & CUCUMBER SALAD.**

CHARGRILLED HARIYALI CHICKEN (NGI) ★★★ £7.50
Boneless chicken thighs marinated with yoghurt, mixed spices and green herbs and then chargrilled in the tandoor **SERVED WITH MINT RAITA & CUCUMBER SALAD.**

AMRITSARI FISH (NGI) ★★ £7.50
Crispy batter covers flaky white fish fillets, spiced with Indian flavours of garlic, ginger, cumin and chat masal **SERVED WITH PICKLE YOGHURT.**

NEPALI CHICKEN OR VEG MOMO ★★ £7.75
Momo is a type of steamed filled dumpling, most popular dishes in Tibetan and Nepal **SERVED WITH TOMATO PICKLE.**

PLEASE NOTE: It takes 15-20 mins to steam

CHARGRILLED CHICKEN LEG & MASALA FRIES ★★ £10.95
Grilled Chicken is a very popular recipe made with chicken, hung curd and our own spices **SERVED WITH CHILLI TOMATO CHUTNEY & PICKLE YOGHURT.**

MILD ★

MEDIUM ★★

MED-SPICY ★★★

CURRIES WITH SIDES

All curries served with naan/rice and sides

KADAI VEG CURRY (VG/NGI)★★ £16.25

Garden fresh vegetables cooked with rich aromatic home made spices **SERVED WITH MUSHROOM PILAU RICE & DAL TADKA.**

MUSHROOM & CHICKPEAS CURRY (VG/NGI)★ £16.25

A warming creamy and tasty curry, cooked with coconut milk and ground spices **SERVED WITH CUMIN PILAU RICE & DAL TADKA.**

BAGARA BAINGAN (VG/Nuts)★★ £16.25

Bagara Baingan is a popular Hyderabadi dish cooked with baby aubergine, peanut, coconut and tamarind **SERVED WITH PLAIN RICE & DAL TADKA.**

PALAK PANEER (V)★★ £16.25

A signature dish made with tender paneer (Indian cottage cheese) smooth creamy spinach and spices **SERVED WITH CHILLI SPRING ONION NAAN & DAL TADKA.**

MURGH MAKHANI ★ £16.95

Murgh makhani is an authentic Indian dish originated in New Delhi made from chicken and spiced tomato, butter and creamy sauce **SERVED WITH BUTTER NAAN & ALOO JEERA.**

CHETTINAD CHICKEN ★★ £16.95

Chettinad chicken is one of the most popular South Indian dishes made with coconut and chefs special spices **SERVED WITH BUTTER NAAN & ALOO JEERA.**

LAMB ROGAN JOSH (DF)★★ £19.50

A rich, highly spiced curry with lamb as the star Rick Stein's homage to the classic recipe is packed with flavour **SERVED WITH GARLIC AND CORIANDER NAAN & MINT RAITA.**

MANGALORE FISH CURRY (NGI)★★★ £17.95

Fresh Bass fillet & King Prawns cooked with coconut and tomato Mangalorean spices **SERVED WITH LEMON RICE & ALOO JEERA.**

RICE & BREAD

PLAIN NAAN (VG) £3.25

BUTTER NAAN £3.50

GARLIC & CORIANDER NAAN (VG) £3.50

PESHWARI NAAN (VG) £3.95

PLAIN RICE (VG) £3.25

LEMON RICE (VG) £3.50

CUMIN PILAU RICE (VG) £3.50

CHILLI SPRING ONION NAAN £3.50

MUSHROOM & BROWN ONION RICE £3.95

CHEF'S SPECIALS

HYDERABADI CHICKEN DUM BIRYANI (NGI/N)★★★ £16.75

Hyderabadi chicken biryani is an aromatic, mouth watering and authentic Indian dish cooked with chicken in layers of fluffy rice, fragrant spices and fried onions. **SERVED WITH PEANUT BUTTER SAUCE AND MINT RAITA ALONG WITH PAPADUMS.**

MUGHLAI VEGETABLE BIRYANI (VG/NGI/N)★ £14.95

Veg mughlai biryani cooked with layer of rice, mild, chef special home made spice with mix veggies and dry fruits **SERVED WITH PEANUT BUTTER SAUCES AND MINT RAITA ALONG WITH PAPADUMS.**

CHEF'S SPECIAL MASALA DOSA (VG/NGI)★ £12.95

Dosa is a popular freshly made South Indian thin pancake cooked with fermented rice and lentils, stuffed with potato masala **SERVED WITH VEGETABLE SAMBAR, COCONUT & TOMATO CHUTNEY.**

CHARGRILLED MEAL DEAL ★★ £19.50

Grilled chicken leg, hyderabadi lamb chops **SERVED WITH GARLIC & CORIANDER NAAN, MAKHANI SAUCE, CORN SALAD & RAITA.**

CHARGRILLED MIX PLATTER ★★ £22.50

Grilled chicken leg, hyderabadi lamb chops. Hariyali chicken tikka **SERVED WITH GARLIC & CORIANDER NAAN, MAKHANI SAUCE, CORN SALAD & RAITA.**

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** PLEASE LET YOUR SERVER KNOW IF YOU DON'T EAT CHILLIES OR REQUIRE MORE SPICE**

10% discretionary service charge will be added to your bill. please let us know if you would like us to remove it

** PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCE**

BRIGHTON CURRY THALI SPECIAL

VEG £18.50 NON VEG £19.25

Your choice of curry and we do the rest. All Thalis served with naan, rice, aloo jeera, dal, pakoras, papadums & raita.

MILD ★

MEDIUM ★★

MED-SPICY ★★★