



A TASTE OF INDIA

INSPIRED BY CHEF NITIN'S RICH INDIAN HERITAGE
AND THE FLAVOURS OF HIS HOMELAND

STARTERS

LAMB CHOPS LAL MIRCH Beetroot glaze, mint creme pudding	£12.00
SAFFRON PANEER TIKKA Marinated in creamy saffron yogurt	£9.00
ANDHRA FRIED CHICKEN WINGS Marinated in house spices	£10.00

NON VEGETARIAN DISHES

MALABARI PRAWN CURRY King prawn, coconut, tamarind, roasted Kerala masala	£18.0
NITIN'S LAMB ROGAN JOSH Tomato, onion, Kashmiri chilli, slow-cooked lamb, Nitin's signature rogan masala	£21.00
MURGH MAKANI Chargrilled chicken, cream, tomato, butter, dried fenugreek	£16.00

VEGETARIAN DISHES

DAL MAKHANI North Indian signature dish, delicate & creamy black lentils cooked with chilli, garlic, ginger, butter & tomatoes	£15.00
ALOO GOBI Cauliflower and potato cooked with turmeric, cumin and ginger, finished in a light tomato masala	£12.00
PANEER MATER Soft paneer cooked with green peas in a light tomato and onion masala	£14.00

SIDES

MUSTARD RICE	£5.00
NAAN BREAD	£5.00
ADD GARLIC OR CHEESE	£1.00



WE CREATE... EXPERIENCES