

Starters

Papadi Chaat £9.00 (V)

Chickpeas, papadi, sweet yogurt, mint and Tamarind chutney.

Lal mirch ka panner £9 (V)

Cottage cheese, Fennel, brulee fig's, Curry leaf and Coriander chutney.

Raw banana galouti £9.00 (V)

Tawa fry kebabs, Crispy banana, Pickled onions, Mint chutney and Buttery soft bread.

Gol gappa classic & contemporary £9.00 (v)

Wheat bubbles, flavoured water and masala couscous.

Broccoli & Hummus £9.00 (V)

Saffron, yellow chilli, soft cheese, cumin, tahini and chickpeas

Mattar Scallops £16.00

Seared Scallops, Green peas puree, Pickled mango and Charcoal leaf.

Crab N 70 £13

Deep-fried soft-shell crab, Teja chilli, and Red pepper puree.

Tandoori Prawns £16.00

Jumbo prawns, Mustard, Paprika, Pureed red pepper, Yogurt.

Hariyali Machali £16.00

Monkfish, Curry leaves, Garlic, Lemon orzo pulao and mooli raita.

Malai Chicken £13.00

Tender chicken, Soft cheese, Cardamom, Mace, Black olives and Truffle oil.

Tandoori Rabbit £14.00

Rabbit leg, Yoghurt, Malt vinegar with Classic Kashmir.

Lamb Chops £18

Welsh lamb chops with Raw papaya, Star anise and Malt vinegar.

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Main course

Malabar prawn curry £18.50

Prawns sauteed in Onions, Ginger, Fenugreek and Coconut milk.

Chennai Fish Curry £18.50

Cod, Grilled egg plant, Mango, Coriander, Lemon grass and Classic Chennai.

Lobster Millet Dosa £29.95

Lobster tail tossed with shallots, Tomatoes, Peppercorns Spring onion uthappam and coconut chutney.

Punjabi Murgh £16.50

Chicken tikka cooked with creamy tomato sauce and Crushed fenugreek.

Chicken Chettinadu £16.50

Diced chicken with Onions, Tomatoes and 18 varieties of Homemade spices.

Tellicherry Duck £ 18.50

Duck breast, Fennel, Coconut milk, Tellicherry pepper sauce.

Railway Lamb curry £18.50

Lamb curry finished with classic 'Southern spices' and Potatoes.

Nalli ka Gosht £21.00

Slowly cooked lamb ossobuco with Turmeric and Fresh tomatoes.

Vegetable mains/sides

Artichoke Mattar- £13.00

Sunchoke, Artichoke hearts, Green peas, Tomato sauce, Fenugreek.

Paneer Makhni - £13.00

Fresh cottage cheese, Crushed Fenugreek and Silken Tomato curry.

Okra Salan-£14.00

Okra, Peanut-sesame-coconut sauce and Dabeli masala dust .

Saag Aloo- £8/ £13.00

Roasted Potatoes, Cumin, Garlic and Spinach puree

Baingan Bhatha- £8/£13.00

Smoked aubergine mash with Garlic, Cumin and Turmeric.

Dal Tadka - £8/£13.00

Yellow lentils tempered with Cumin, Garlic and Tomatoes.

Dal Makhni - £8/£13.00

Black lentils simmered in Creamy tomato gravy, and Fenugreek.

Navadhanya Biryani

Vegetable £15.50/Chicken £16.95 / Lamb £17.99

Rice and Naans

Steamed Basmati Rice £4.00

Saffroni Pulao £5.00

Naan £4.00

Tandoori Roti £4.00

Peshwari Naan£4.50

Plain/buttered/Garlic & coriander

Plain/Green peas flour

Spiced naan £4.50

(Zaatar, panner, gruyere)

Pudina Thandai Raita £3.00

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Homemade Desserts

Kulfi Popsicles - £6.50

Mango with pistachio and Vanilla bean with chocolate.

Coconut cream Brulee - £6.50

Coconut milk powder, Cream, tandoor pineapple salsa.

Gulab jamun £6.00

Cottage cheese dumpling and Salted caramel ice cream.

Fig and Chocolate £6.50

Spiced chocolate ice cream, poached fig and chocolate samosa.

Tri of Sorbet £6.50

Blood orange with ginger, Pineapple with Mango and Coconut with Lemon grass.

Navadhanya Dessert Sampler £13.00

kulfi, Carrot fudge, Gulab jamun and Fig and Chocolate
All served on a platter to share with the loved ones or maybe not.