

Starters

Ghevar & Patta Chaat £9.50 (V)

Chickpeas, Rajasthani Ghever, Crispy Kale, Yogurt Foam, Mint and Tamarind Chutney.

Lal Mirch Ka Paneer £9 (V)

Cottage Cheese, Fennel, Brulee fig's, Curry leaf and Coriander Chutney.

Truffle Masala Pao Bhaji £9.00(V)

House Butter Brioche, Sweet and Tangy Smashed Vegetables and Truffle butter.

Karipala Samosa £9.00(V)

Crunchy Shortcurst Pastry, Raw Jack Fruit Potato, Savory Spices and Tamarind with Dates Chutney.

Raw banana Galouti £9.00 (V)

Tawa fry kebabs, Crispy banana, Pickled Onions, Mint Chutney and Buttery Soft Bread.

Golgappa Classic & Contemporary £9.00 (V)

Wheat Bubbles, Flavoured Water and Masala Couscous.

Broccoli & Hummus £9.00 (V)

Saffron, Yellow Chili, Soft Cheese, Cumin, Thahini and Chickpeas

Scallop Moilee £16.50

Seared Scallops, Clamp Moilee, Mango Chili salsa, Dried Shrimp and Charcoal Leaf.

Crab N 70 £13

Deep-fried Soft-shell Crab, Teja Chili, and Red Pepper Puree.

Hariyali Jinga £16.50

Jumbo Prawns, Green Herbs, Pickled Radish and Raita.

Meen Dakshini £17.50

Southern Spiced Monkfish, Puffed Wild Black Eice and Curry Leaves Chutney.

Malai Chicken £13.00

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

Guinea Fowl Pepper Fry £13.00

Diced Guinea Fowl cooked in Sautéed Onions, Classic spices, Curry Leaves and Crushed Pepper served with Kal Dosa.

Tandoori Poussin £14.00

Young Chicken, Mustard, Yogurt, Kashmiri Red Chili and Coriander Chutney.

Lamb Chops £18

Welsh Lamb Chops with Raw Papaya, Star Anise and Malt vinegar.

Main course

Malabar Prawn Curry £18.50

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

Malvani Meen Curry £18.50

Stone bass, Tamarind and Traditional Malvani spices.

Lobster Millet Dosa £29.95

Lobster Tail tossed with Shallots, Tomatoes, Peppercorns Spring onion
Served with Steam rice.

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, Tellichery Pepper Sauce.

Railway Lamb curry £18.50

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

Rabbit Nihari £18.50

Rabbit leg, Mace, Green cardamon and Caramelised onions.

Nalli ka Gosht £21.00

Slowly cooked lamb ossobuco with Turmeric and Fresh tomatoes.

Vegetable mains/sides

Gobi Musallam- £13.00

Roasted Cauliflower, Cashew cream Roasted onions, Yogurt and Rose water.

Kadai Panner - £13.00

Cottage Cheese, Green Peas, Onions and Tomatoes.

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 Bhartha- £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

Makki ki Roti £4.00

Peshwari Naan£4.50

Plain/buttered/Garlic & coriander

Spiced naan £4.50

(Zaatar, panner, gruyere)

Pudina Thandai Raita £3.00

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: Fresh corianders, Dairy products, Nuts, Coconut, Ginger, Garlic, Eggs and other spices. Please speak to waiters if you have any special requirements.

Homemade Desserts

Alphonso Mango Kulfi - £7.00

Rabdi, Mango puree, Vanilla crumble and Mango jam.

Coconut Cream Brulee - £7.00

Coconut milk powder, Cream, Tandoor Pineapple Salsa.

Chocolate Fondant £7.00

Valrhona Chocolate, Pistachio Kulfi ice cream and Coco powder.

Fig and Chocolate £7.00

Spiced chocolate ice cream, poached fig and chocolate samosa.

Tri of Sorbet £7.00

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

Navadhanya Dessert Sampler £13.50

Kulfi, Carrot Fudge, Gulab Jamun and Fig and Chocolate
All served on a platter to share with the loved ones or maybe not.