

Starters

Ghevar & Patta Chaat £10.00 (V)

Chickpeas, Rajasthani ghever, Crispy kale, Yogurt foam, Mint and Tamarind chutney.

Lal mirch ka panner £9.50 (V)

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

Truffle masala Pao Bhaji £9.50(V)

House butter brioche, Sweet and tangy smashed vegetables and Truffle butter.

Raw banana galouti £9.50 (V)

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

Gol gappa classic & contemporary £9.50 (V)

Wheat bubbles, flavoured water and masala couscous.

Broccoli & Hummus £9.50 (V)

Saffron, yellow chilli, soft cheese, cumin, thahini 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, Green herbs, Pickled radish and Raita.

Meen Dakshini £17.50

Southern spiced monkfish, Puffed wild black rice 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 sauted onions, Classic spices, Curry leaves and

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Crushed pepper served with Kal dosa.

Tandoori Poussin £13.00

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.

Chennai fish Curry £18.50

Baked Cod, Tamarind and Classic Chennai spices.

Lobster Masala £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, Tellicherry 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.

Karipala Samosa £8.00

Crunchy shortcrust pastry, Raw jack fruit potato, Savory spices and Tamarind with Dates Chutney.

NAVAADHANYA
•ART OF INDIAN FINE DINING•

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

Peas roti £4.00

Peshwari Naan£4.50

Plain/buttered/Garlic & coriander

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Spiced naan £4.50

(Zaatar, panner, gruyere)

Pudina Thandai Raita £3.00

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.