



APPETISERS

Papad Basket with Chutney Tray (G-D)	£4.99
Crispy papads served with a variety of tangy and sweet chutneys, offering a perfect start to your meal.	
Masala Papad (G-P)	£3.99
Crispy papad topped with a spiced mix of onions, tomatoes, coriander, and crunchy peanuts, delivering a tangy, flavourful bite.	

COLD CHAAT COUNTER

Gol Gappe (G)	£5.50
Crispy, hollow puris filled with spicy tamarind water, potatoes, and chickpeas, offering a burst of tangy and spicy Flavors.	
Dahi Puri (G-D)	£5.99
Crispy puris filled with spiced potatoes, topped with creamy yogurt, tangy tamarind chutney, and garnished with Sev for extra crunch.	
Bhalla Papari Chaat (G-D)	£6.50
Crispy papari and soft lentil dumplings (Bhalla) topped with yogurt, tamarind chutney, and spices, creating a tangy, flavourful bite.	

INDIAN STREET FOOD
VEGETARIAN

Onion Bhaji (D)	£5.25
Delicately spiced, golden-brown fritters made from thinly sliced onions and chickpea flour, offering a crispy, aromatic crunch with every bite.	
Veg Samosa Chaat (G-D)	£5.99
Crispy, golden samosas filled with spiced vegetables, topped with yogurt, tangy chutneys, and chickpeas, creating a delightful, savoury chaat experience.	
Aloo Tikki Chaat (D)	£5.99
Crispy, spiced potato patties topped with creamy yogurt, tangy tamarind chutney, and a sprinkle of spices, offering a perfect blend of flavours.	
Hara Bahra Kebab (D)	£5.75
A vibrant blend of spinach, cashews, and mixed vegetables, delicately spiced and grilled to crispy perfection for a wholesome, flavourful bite.	
Achari Paneer Tikka (D-MU)	£6.99
Cottage cheese, capsicum, and pineapple marinated in tangy pickling spices, grilled to perfection for a smoky, zesty taste.	
Spring Roll (G-SO)	£5.99
Crispy, golden spring rolls filled with a spiced potato mixture, offering a crunchy, savoury bite with a hint of warmth and flavour.	
Veg Platter (G-MU-D-N)	£11.99
A delightful assortment featuring crispy Onion Bhaji, achari Paneer Tikka, vibrant Hara Bahra Kebab, and crunchy Spring Rolls, perfect for sharing.	

INDIAN STREET FOOD
NON VEGETARIAN

Achari Chicken Tikka (D-MU)	£6.50
Tender chicken marinated in a blend of pickling spices, grilled to perfection for a smoky and aromatic taste.	
Afghani Lamb Chops (D-N-MU)	£8.50
Succulent lamb chops marinated in a rich blend of yogurt, aromatic spices, and cashew paste, grilled to perfection for a creamy, flavourful finish.	
Zaffrani Chicken Tikka (D)	£6.50
Tender chicken marinated in a fragrant blend of saffron, yogurt, and spices, grilled to perfection for a rich, aromatic taste.	
Awadhi Seekh Kebab (D)	£7.50
Minced meat infused with traditional Awadhi spices, skewered and grilled to perfection for a juicy, aromatic kebab experience.	
Chicken 65 Chaat (D)	£6.99
Crispy chicken pieces topped with chick pea curry, yogurt, mint sauce, tamarind sauce and garnished with fresh herbs for a burst of flavour.	
Fish Amritsari (D)	£6.99
Tender fish marinated in a blend of spices and fried to golden perfection, served with a mint sauce.	
Nawabi King Prawns (D)	£8.50
Succulent king prawns marinated in royal spices, grilled to perfection for a rich, aromatic taste fit for royalty.	
Samundari Gularh Kebab (CR-F-D)	9.50
A seafood dumpling made with a mix of crab meat, fish and prawns and stuffed with figs and date mix marinated in exotic spices and poached for a tender finish.	
Non-Veg Platter (D-MU-CR-N)	£14.99
An irresistible assortment of non-vegetarian appetizers, featuring 2 succulent lamb chops, 2 juicy seekh kebabs, 2 tender chicken tikkas, and 2 flavourful king prawns, perfect for sharing.	
Non-Veg Platter Deal (D-CR-N-G)	£29.99
A value-packed combo featuring 2 lamb chops, 2 seekh kebabs, 2 chicken tikkas, and 2 king prawns, accompanied by a rich curry sauce, 2 naan, biryani rice, raita, and crispy chips. A complete, flavourful feast at an unbeatable price!	

UMA’S MOMO

Steamed dumplings filled with a choice of savoury fillings, served with a tangy dipping sauce for an authentic taste made by our lovely chef Uma (Momo's Queen)	
Paneer Momo (D-G-SO)	£7.99
Steamed dumplings filled with spiced paneer, offering a soft, flavourful bite.	
Chicken Momo (G-SO)	£8.50
Steamed dumplings filled with seasoned chicken, perfect for a savoury indulgence.	

INDO-CHINESE

Chilli Paneer (D-SO)	£7.99
Crispy paneer cubes stir-fried with bell peppers and onions in a spicy, tangy sauce.	
Veg Manchurian (G-SO)	£7.99
Deep-fried vegetable balls in a flavourful, spicy sauce, a popular Indo-Chinese dish.	
Gobhi Manchurian (SO)	£7.99
Crispy fried cauliflower stir-fried with bell peppers and onion in a spicy tangy sauce.	
Chilli Chicken (SO)	£7.99
Tender chicken pieces stir-fried in a spicy, tangy sauce with bell peppers and onions.	

Chilli Prawns (CR-SO)	£8.50
Juicy prawns cooked in a hot, flavourful sauce with a perfect balance of spice.	
Veg Fried Rice (SO)	£7.50
Stir-fried rice with mixed vegetables, seasoned with soy sauce and aromatic spices.	
Chicken Fried Rice (SO)	£7.99)
Stir-fried rice with tender chicken, vegetables, and soy sauce for a hearty, savoury meal.	

MAINS
VEGETARIAN

Dal Makhani (D)	£11.99
A creamy, rich lentil curry made with black lentils and kidney beans, slow-cooked with butter. A real Delhi flavour.	
Dal Fry	£10.99
Yellow lentils cooked with onions, tomatoes, and tempered with ghee, cumin, and spices for a simple yet flavourful curry.	
Shyam Savera (D)	£13.99
Spinach and paneer koftas served in a luscious creamy tomato gravy with the hint of honey and saffron, offering a unique blend of flavours and textures.	
Paneer Tikka Masala (D-MU)	£12.99
Grilled paneer tikka cooked in a rich, creamy tomato-based gravy, flavoured with aromatic spices for a classic vegetarian delight.	
Paneer Butter Masala (D)	£12.99
Soft paneer cubes simmered in a velvety, buttery tomato sauce with a perfect balance of cream and spices.	
Paneer Saag (D)	£12.99
Paneer cooked in a spiced, creamy spinach gravy, bringing together the goodness of greens and cottage cheese.	
Baingan Ka Bharta (D)	£11.99
Smoky, mashed eggplant cooked with garden peas, onions, tomatoes, and spices, delivering a flavourful, hearty vegetarian dish.	
Jackfruit Masala (D)	£12.99
jackfruit cooked in a fragrant, spiced gravy, offering a delicious meat substitute with a hearty texture.	
Railway Potato Curry	£10.99
A traditional curry made with spiced potatoes, offering a simple, flavourful dish inspired by railway kitchen recipes.	
Punjabi Choley	£10.99
Chickpeas cooked in a robust, spiced gravy with traditional Punjabi spices.	



MAINS

NON VEGETARIAN

Chicken Tikka Masala (D) Tender chicken pieces grilled to perfection, then simmered in a rich, creamy onion tomato-based gravy with aromatic spices, offering a savoury, comforting flavour.	£12.99
Nawabi Murg Korma (D) Chicken cooked in a luxurious, creamy gravy made with onion, cashews, and aromatic spices, creating a rich and indulgent dish.	£12.99
Kadai Chicken (D) chicken tikka cooked in a wok with bell peppers, onions, and a medley of spices, delivering a bold and savoury flavour.	£12.99
Chicken Jalfrezi (SO-D) Chicken stir-fried with colourful bell peppers, onions, and tomatoes in a tangy, spiced sauce, offering a vibrant and hearty dish.	£12.99
Chicken Chettinad on the Bone (D-MU) Chicken on the bone cooked with a fiery mix of Chettinad spices and coconut, flavourful experience.	£13.50
Lamb Rogan Josh (N-D) Slow-cooked lamb on the bone in a rich, fragrant gravy made with yogurt, spices, and a hint of Kashmiri chili, offering a tender and flavourful dish.	£13.50
Kubani Ka Gosht (D-N) Tender lamb on the bone cooked with apricots and a blend of spices, creating a delicate sweet and savoury combination that's both hearty and aromatic.	£13.99
Kundan Kaliyan (D-N) A traditional Kashmiri dish made with tender lamb boneless cooked with rich meat dumplings, fragrant gravy, featuring a unique blend of spices and saffron.	£14.50
Keema Matar £12.99(D-N) Minced meat cooked with peas in a spiced gravy, offering a comforting, hearty dish.	
Kerala Fish Curry (D-MU) A flavourful, tangy curry made with fresh fish cooked in tomato, coconut milk, and a blend of South Indian spices, offering a coastal delight.	£13.99
Prawn Lababdar (D-F-N) Succulent prawns cooked in a rich, creamy tomato onion gravy tossed in onion and capsicum cubes with aromatic spices, delivering a luxurious and flavourful seafood dish.	£13.99
Samundari Kofta Curry (D-N-F-CR) Delicate seafood koftas made from crab meat fish and prawns, simmered in a rich, spiced curry sauce for a unique and indulgent experience.	£14.99

BREADS

Plain Naan (G) Soft, fluffy leavened flatbread, baked in a tandoor, perfect for scooping up curries and gravies.	£2.99
Butter Naan (G-D) A soft, buttery flatbread, baked in a tandoor and brushed with melted butter for a rich and indulgent flavour garnished with fresh coriander and kalonji.	£3.25
Garlic Coriander Naan (G-D) Soft naan infused with garlic and fresh coriander, kalonji, offering a savoury, aromatic flavour to complement any curry.	£3.50
Cheese Chilli Garlic Coriander Naan (D-G) A delicious naan stuffed with melted cheese, spiced with green chillies, kalonji and topped with garlic and coriander for a bold, flavourful twist.	£4.50
Tawa Lachha Paratha (G-D) Layered, flaky flatbread cooked on a tawa, with a soft interior and crisp exterior, perfect for pairing with curries. Garnished with fresh coriander and kalonji.	£3.99

Chapati (G)

A simple, soft whole wheat flatbread, cooked on a hot griddle, perfect for wrapping around your favourite dishes.

Tandoori Roti (add £0.50p butter) (G-D)

Traditional whole wheat roti, baked in a tandoor for a slightly smoky flavour and chewy texture.

Potato Stuffed Naan (G-D)

Soft, fluffy naan stuffed with a spiced potato filling, garnished with fresh coriander and kalonji offering a hearty and flavourful experience with every bite.

Cauliflower Stuffed Naan (G-D)

Fluffy naan filled with a fragrant, spiced cauliflower mixture, garnished with fresh coriander and kalonji providing a delicious and aromatic vegetarian option to complement any meal.

Peshwari Naan (G-D-N)

A soft, slightly sweet naan stuffed with a mix of almond powder, rasins and coconut, garnished with fresh coriander and kalonji offering a delightful balance of sweet and savoury flavours.

Keema Naan (G-D)

Soft, fluffy naan stuffed with spiced minced meat (keema), garnished with fresh coriander and kalonji baked to perfection in the tandoor for a flavourful, hearty bite.

RICE

Boiled Rice

Simple, basmati rice cooked to perfection, perfect as a base for curries.

Jeera Rice

Aromatic basmati rice cooked with cumin seeds and a hint of ghee for a flavourful, fragrant side dish.

Pulao Rice

Fragrant basmati rice cooked with mild spices, making for a delicious and aromatic accompaniment.

Kashmiri Pulao (N)

A fragrant, colourful rice dish cooked with dry fruits nuts, honey and saffron, offering a subtly sweet flavour.

Jackfruit Biryani (D-N)

Aromatic basmati rice cooked with tender jackfruit and a blend of spices, creating a flavourful vegetarian biryani alternative.

Hyderabadi Chicken Biryani (D-N)

Succulent chicken on the bone cooked with basmati rice and traditional Hyderabadi spices, offering a rich, aromatic, and flavourful biryani.

Awadhi Lamb Biryani (D-N)

Slow-cooked lamb on the bone and fragrant basmati rice layered together with aromatic spices for a rich and indulgent biryani experience.

Allergen Information:

Please be advised that our dishes may contain or come into contact with the following allergens:

- Celery (C)
- Cereals containing gluten (G) – such as wheat, rye, barley, and oats
- Crustaceans (CR) – including prawns, crabs, and lobsters
- Eggs (E)
- Fish (F)
- Lupin (L)
- Milk (D)
- Molluscs (MO) – including mussels and oysters

- Mustard (MU)
 - Peanuts (P)
 - Sesame (S)
 - Soybeans (SO)
 - Sulphur dioxide and sulphites (SU) – at concentrations greater than 10 parts per million
 - Tree nuts (N) – such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios, and macadamia nuts
- If you have any allergies or dietary restrictions, please inform your server, and we will do our best to accommodate your needs.

£2.99

£2.50

£4.99

£4.99

£4.99

£5.99

£3.25

£3.50

£3.99

£5.50

£12.99

£13.99

£14.99

SIDES

Onion Salad

Sliced onions, fresh salad leaves, and pomegranate seeds, seasoned with lemon juice and chat masala, offering a refreshing, tangy, and crunchy accompaniment.

Chips

Crispy, golden-fried potato chips, perfect for snacking or as a crunchy side.

Cheesy chilli chips (D)

Crispy, golden-fried potato chips loaded with cheese, chilli and chat masala perfect for snacking or as a crunchy side.

Masala Chips

Crispy chips dusted with a mix of tangy, spicy masala, offering a flavourful twist on the classic.

Honey Chilli Potato (SO)

Crispy fried potato chips tossed in a sweet and spicy honey-chili sauce for a deliciously addictive side dish.

Boondi Raita (D-G)

A cooling yogurt-based side with tiny fried chickpea balls (boondi), flavoured with spices and fresh herbs.

£2.99

£3.25

£5.50

£4.50

£5.99

£2.99

DESSERT

Gulab Jamun (D-G-N)

homemade Soft, warm milk dumplings soaked in aromatic sugar syrup, offering a melt-in-your-mouth sweetness served with ice cream.

Shahi Tukda (D-G-N)

Fried bread soaked in saffron-infused syrup, layered with creamy Rabri, and garnished with nuts for a royal treat.

Ras Malai (D-G-N)

Soft, spongy white cream dumplings served in a rich, flavoured milk syrup with cardamom and saffron.

Chocolate Fudge Cake(G-N-D)

A decadent, moist chocolate cake with a rich, gooey fudge centre, topped with a velvety chocolate glaze and ice cream.

£5.25

£5.50

£5.25

£5.25

SELECTION OF ICE CREAM

Creamy Vanilla(D)

1 Scoop £2.99

Rich Chocolate(D)

2 Scoops £4.99

Refreshing Strawberry (D)

The perfect sweet treat to end your meal.

KIDS MENU £7.99

Chicken 65 or Hara Bahra Kebab (N)

Choice of crispy chicken 65 or mild, crispy hara bhara kebab for a kid-friendly treat.

Chicken Tikka Masala(D-N) or Paneer Butter Masala(D-N)

Mild, creamy chicken tikka masala or paneer butter masala served with a side of naan or rice.

Plain Naan (G) or Boiled Rice

Soft plain naan or simple boiled rice, perfect for pairing with curries.

Choice of Available Ice Cream(D)

A selection of ice creams for a sweet finish to the meal.