

SATURDAY BRUNCH WITH LIVE JAZZ

11.30pm – 2.45pm

2 Course £28; 3 course £32

CHUTNEY
MARY

served with a choice of Naan or Steamed Rice and Veg of the Day

COCKTAIL PITCHERS (1LT) £22

Simla Summer Pimms

Bloody Mary

White Wine Sangria

SMALL PLATES

Akooori on Toast scrambled eggs with chopped onion, tomato and fresh coriander	8.50
Chilli Cheese Toast	8.50
Indian Koshimbir Salad – asparagus, mooli, carrot, pea shoots with lentil, mustard & curry leaf tempering	9.00
Masala Egg White Soufflé Omelette with coriander leaves	10.50
Baked Marwari Veg Samosa mint chutney	9.25
Bombay Kejriwal - cheese, chilli, fried egg	9.25
Warm Duck Salad with Tamarind Glaze watercress, cashewnut, curry leaf dressing	11.00
Chicken Salad ginger dressing, mixed leaves, lentils, crispy noodles	9.75
Tokri Chaat potato basket filled with goodies	9.75
Chargrilled Jaipur Lamb tender boneless, clove smoked	11.50
Golden Fried Prawns bay of Bengal wild prawns	12.00
Goa Crab Cake chilli raita, tamarind chutney	12.50
Squid Bhajias lime chutney	8.25
Crispy Boneless Chicken Wings boneless, kokum, star anise glaze	9.00
Three Tikkis patties - peas, beetroot, pumpkin & almond	9.25
Glazed Tandoori Paneer Tikka	10.00

MAINS

Afghani Chicken Tikka fennel, cardamom, himalayan mint	17.00
Tawa Seabass fillet of seabass, raw mango, fenugreek, coconut	18.00
Calcutta Wild Prawn Curry coconut, red chilli, simmered for a mellow taste	21.00
Butter Chicken Methi Masala fresh methi leaves, cornfed chicken thigh, caramelised onion & tomato	19.00
Bijapur Lamb Curry kosha mangsho – robust taste with warming spices – osso bucco & boneless	23.00
Kid Gosht Biryani cooked in a sealed brass pot & perfumed with saffron & himalayan screw pine flower	25.00
Chargrilled Madagascan Wild Prawns fresh turmeric, curry leaf *	29.00
Lamb Chops ginger, cinnamon, chilli *	27.50
Venison Kheema Jowar Dosa with coconut & tomato chutneys	15.00
Grilled Vegetables aubergine, baby pepper, achari broccoli, okra, lemon quinoa	20.25

GRAINS

Spelt Naan	4.00
buttered or garlic or cheese & chilli	
Mixed Grain Tandoori Roti	4.00
made with gluten free flour- amaranth, water chestnut flour, horse gram	
Rice aged basmati	3.00
Quinoa Lemon Pulao	4.00
with cashew nut	

SIDES

Sarson ka Saag	5.25
mustard leaves, sorrel, butter, jaggery	
Bhindi Nayantara	5.25
home-style, okra, onion, tomato, sesame seeds	
Raj Aloo	4.50
crispy potatoes, tossed in a traditional panch poran sauce	
Mewari Dal	4.00
Kachumber Raita	4.00

DESSERTS

Garam Masala Bruleé	8.75
Tropical Lime Tart	8.75
Gulab Jamun with Vanilla Ice-cream	8.00
Yoghurt & Honeycomb Ice-cream	6.00
Salted Caramel Kulfi	8.75

CHILDREN'S MENU

Afghani Chicken Tikka	15.00
served with:	
Steamed Rice	
Crispy Potato	
Dal	
Vanilla Ice-cream	

* An additional £3 is added to this dish when it forms part of our set menu

Should you have a food allergy of any kind, please advise the waiting staff.
A menu detailing allergens is available.

We regret that we cannot advise customers with nut allergy / intolerances to eat our food at our restaurants. This is because all our dishes can contain traces of nut. We are therefore unable to advise that any dish is nut-free. We cook extensively with nuts & there could be cross-contamination.

Therefore, customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk.

Service is discretionary but a recommended 12.5% will be added to your bill, all of which is distributed to our staff.

All prices include VAT at current rate. Major credit cards accepted.

No Cheques accepted.

No intrusive or flash photography please.

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