

## CHANDINI CHOWK CHAAT CORNER - TITBITS

<b>Crispy Aloo Tikki Chaat</b>	6.99
Crispy potato patty served Delhi style with Amritsari Chickpeas, Sweet yoghurt, home made tamarind and mint chutney.	
<b>Punjabi Samosa Chaat</b>	6.99
Punjabi samosa served Delhi style with Amritsari Chickpeas, Sweet yoghurt, home made tamarind and mint chutney.	
<b>Old Delhi Dahi Bhalla Papri Chaat (Served Cold)</b>	7.95
Old Delhi style soft lentil fritters drenched in creamy yoghurt and topped with spicy green chutney and tamarind chutney.	
<b>CD Vegan Crispy Okras</b>	6.99
Crispy Fried Okras, lightly battered and spiced with CD Masala Mix	

<b>Onion Bhaji</b>	6.95
Finely sliced onions coated with lightly spiced batter fired until golden and crisp.	
<b>Hawker's Fish Fry</b>	7.50
Hawker's inspired crispy fried fish in spiced gram flour batter	
<b>Chicken 69</b>	6.99
South Indian crispy fried battered chicken tossed with curry leaves, black pepper and green chillies.	
<b>Amritsari Chole Bhature</b>	7.95
Spiced Chickpea curry with Punjabi Spices, rich and full of flavours served with deep fried bread. This dish will surely take you to streets of North India.	

## CALCUTTA'S INDO CHINESE CORNER - WOK TOSSED DELIGHTS

<b>Tiretta Bazaar's Chilli Garlic Prawns</b>	8.45
Indo Chinese batter fried King Prawns tossed with Kolkata's secret chilli garlic sauce.	
<b>Authentic Vegetable Manchurian</b>	7.50
Assorted vegetable spiced balls fried and tossed with house special Manchurian Sauce.	
<b>Honey Chilli Chicken</b>	7.95
Crispy Chicken tossed in sweet and spicy honey chilli sauce, we bet you will dream of having it again.	
<b>Chicken and Cheese Momos in Dragonfire Dream Sauce</b>	7.50
Authentic Tibetan inspired chicken and cheese dumplings tossed with our unique Dragonfire Dream Sauce.	
<b>Tangra Chilli Paneer</b>	7.95
Inspired by the Hakka Chinese Community in Tangra near Kolkata. Crispy paneer tossed with well balanced sweet and sour chilli sauce.	
<b>Firecracker chilli Garlic Chips</b>	4.99
Chips Tossed in Firecracker Chilli Garlic Sauce.	

## TANDOOR SE - OVERNIGHT MARINATED GRILLS

<b>Murgh Do Tarike (Duo of Chicken)</b>	8.50
Succulent chicken breasts marinated for 24 hours and prepared two ways: our in-house special fenugreek marinade, and a rich blend of cream, cheese, and a smooth secret spice mix.	
<b>Tandoori King Prawns in Coconut and Lime Zest Sauce</b>	11.95
Overnight marinated Tandoori King Prawns in coconut, Lime Zest Sauce and crispy Masala Taar Aloo	
<b>Changeezi Lamb Chops</b>	10.95
A recipe inspired from 13th century. Lamb chops coated with ginger, garlic, lime juice and Chef's Special 15 spice blend, marinated overnight and charred to perfection.	
<b>Dhoom Mustard Salmon Tikka</b>	9.45
Salmon with Dhoom unique spice blend, mustard smoked and cooked in traditional clay oven.	
<b>Kashmiri Paneer Shashlik</b>	8.50
Cottage Cheese with kashmiri spices not spicy but bag of flavours	
<b>Tandoori Malai Broccoli</b>	7.95
Broccoli marinated in cream, cheese, whole spice-infused oil, and a unique homemade spice blend, guaranteed to tantalize your taste buds.	
<b>Tandoori Vegan Malai Soya Tikka</b>	7.50
Overnight Marinated Soya Pieces cooked in Traditional Clay Oven and mixed with our house special vegan malai sauce. We promise it's not Chicken.	
<b>Sharmaji's Dunali Seekh Kebab</b>	8.50
Our Chef was known for making Best Lamb Seekh Kebabs where he worked in India, which he has taken to next level. Two layered Kebabs with minced Lamb inside and minced Chicken outside marinated with Cheese, Ginger, Garlic, onions and secret spice blend.	

## MAHARANI VEG PLATTER

Kashmiri Paneer Tikka  
Tandoori Broccoli  
Tandoori Vegan Malai Chicken Tikka  
Onion Bhaji  
Vegetable Manchurian

10.99

## MAHARAJA NON VEG PLATTER

Duo of Chicken  
Changeezi Lamb Chop  
Mustard Salmon Tikka  
Sharmaji's Dunali Seekh Kebab

13.95

FOR AUTHENTIC INDIAN STREET FOOD DINING EXPERIENCE, OUR FOOD IS SERVED AS AND WHEN IT'S READY OR ALTOGETHER

## UNGALI CHAAT CURRIES - CURRIES TO REMEMBER

<b>Pressure Cooker Lamb Curry</b>	14.95
Authentic instant pot lamb curry cooked in Indian households with onion, ginger, garlic and garam masala	
<b>Train Restaurant Car Lamb Chops in Bone Marrow Sauce</b>	16.95
★ Sharabi Version (Flamed with Clarified Butter and Bourbon on the table) +5.95 Drawing inspiration from the mid-1900s when air travel was a luxury and train journeys lasted 4-5 days or even longer. Trains boasted restaurant cars where passengers indulged in exquisite meals. Imagine savoring succulent lamb chops, chargrilled in a tandoor and cooked in our signature bone marrow sauce with coconut.	
<b>Methi Malai Lamb Curry</b>	14.95
Tender and Succulent boneless lamb, creamy and flavoured with fenugreek has an amazing aroma that's quintessentially Indian.	
<b>Daryaganj Butter Chicken</b>	13.95
Inspired from the place where Butter Chicken was invented, Creamy, Buttery Chicken Tikka cooked in rich tomato sauce (no sugar) and finished with fenugreek.	
<b>Chicken Mangalore Curry</b>	13.50
Tulu speaking bunt community inspired chicken Thigh curry with coconut milk, curry leaves, red chillies and manglorean spices. Loved by spicy eaters.	
<b>Dhoom Chicken Handi Curry</b>	13.50
(£1 goes to North East Children Charity) Our take on North India's Traditional chicken curry cooked in cooper pot with our unique handi spice mix.	
<b>Tandoori Monkfish in Cocomust Sauce</b>	17.95
Recipe inspired from South India's Villages, fresh fish cooked with Kaduku, coconut milk, dry red chillies, Tamarind and our kerala spice mix.	
<b>Coastal King Prawn Curry</b>	16.95
King Prawn curry inspired from the coastal regions of Indian flavoured with Kalpasi, Kaduku, Curry Leaves, Coconut and Black Pepper.	
<b>Lahsuni Saag Paneer</b>	11.99
Spinach and Cottage Cheese tempered with garlic and asafoetida.	
<b>Paneer Lababdar Masala</b>	11.99
Scrumptious, Rich, Creamy and flavourful Cottage Cheese curry with caramelised onions, tomatoes and whole spice mix.	
<b>Aloo Gobhi Adraki</b>	9.99
Ginger flavoured spiced Potato and Cauliflower in onion-tomato masala.	
<b>Pahadi Khatta Meetha Butternut Squash</b>	10.99
Our Head Chef's Family recipe passed down through generations, Sweet and Sour Butternut Squash tempered with Fenugreek Seeds, Ajwain and Garlic.	
<b>Kalonji Baingan</b>	11.99
Baby aubergines cooked with onion tomato masala and flavoured with onion seeds.	
<b>Punjabi Dal Makhni</b>	9.99
Overnight simmered creamy, buttery with subtle smoky flavour black lentils, which will take you to Punjab's Roadside Eateries.	
<b>Double Tadka Dal</b>	8.99
Double tempered yellow lentils with garlic and cumin, close your eyes and you will find yourself in Indian Motorway eateries.	
<b>Amritsari Chole</b>	9.99
Punjab's favourite Dark Chick Pea curry with chole masala, tempered with green chillies and Degi Mirch.	

## DUM BIRYANIS - SLOW COOKED IN A SEALED POT

<b>Hyderabadi Dum Chicken Biryani</b>	14.95
Chicken Thighs marinated and cooked with Hyderabadi biryani masala and Zaffran layered and cooked to perfection. Can be made gluten free, please ask the server.	
<b>Lucknawi Whole Lamb Shank Dum Biryani</b>	19.95
Tender, slow-cooked whole lamb shank marinated for 24 hours in aromatic spices, layered with fragrant 1121 basmati rice, and gently steamed to perfection (dum style). Each bite melts in your mouth, revealing the rich essence of saffron, kewra, Birista and subtle Lucknawi spices. Served with raita and Biryani Sauce, this biryani is not just a dish — it's an experience of Nawabi luxury. (Can be done Gluten Free)	

## PRANTHE WALI GALI - RICE/BREADS - ACCOMPANIMENTS

<b>Tandoori Roti</b> / <b>Plain Naan</b>	3.25
<b>Garlic Naan</b> / <b>Garlic Chilli Naan</b> / <b>Garlic Coriander Naan</b>	3.95
<b>Peshwari Naan</b> / <b>Cheese Naan</b> / <b>Keema and Cheese Naan</b>	4.75
<b>Murthal Laccha Prantha</b>	4.20
<b>Bread Basket</b>	10.95
Garlic Naan/Peshwari Naan/Murthal Laccha Prantha	
<b>Steamed Rice</b>	3.75
<b>Saffron Pulao Rice</b>	3.95
<b>Bomb Masala Chips</b>	4.50
<b>Raita/Plain Yoghurt</b>	2.5
<b>Indian Salad</b>	3

For allergies and intolerances please let the manager know, we do our best to make sure the dish is allergen free but we cannot guarantee non-cross-contamination of dishes. An optional 10% service charge will be added to your bill, every penny of this goes to our restaurant team. The service charge is completely optional, if you think the service was subpar in any way, please ask it to be removed and it will disappear.