

CHANDINI CHOWK CHAAT CORNER - TITBITS

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

Onion Bhaji  	6.95
Finely sliced onions coated with lightly spiced batter fired until golden and crisp.	
Hawker's Fish Fry	7.50
Hawker's inspired crispy fried fish in spiced gram flour batter	
Chicken 69	6.99
South Indian crispy fried battered chicken tossed with curry leaves, black pepper and green chillies.	
Amritsari Chole Bhature 	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

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

TANDOOR SE - OVERNIGHT
MARINATED GRILLS

Murgh Do Tarike (Duo of Chicken) 	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.	
Tandoori King Prawns in Coconut and Lime Zest Sauce	11.95
Overnight marinated Tandoori King Prawns in coconut, Lime Zest Sauce and crispy Masala Taar Aloo	
Changeezi Lamb Chops 	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.	
Dhoom Mustard Salmon Tikka	9.45
Salmon with Dhoom unique spice blend, mustard smoked and cooked in traditional clay oven.	
Kashmiri Paneer Shashlik  	8.50
Cottage Cheese with kashmiri spices-not spicy but bag of flavours	
Tandoori Malai Broccoli 	7.95
Broccoli marinated in cream, cheese, whole spice-infused oil, and a unique homemade spice blend, guaranteed to tantalize your taste buds.	
Tandoori Vegan Malai Soya Tikka 	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.	
Sharmaji's Dunali Seekh Kebab  	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.	

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

MAHARANI VEG
PLATTERKashmiri Paneer Tikka
Tandoori Broccoli
Tandoori Vegan Malai Chicken Tikka
Onion Bhaji
Vegetable Manchurian

10.99

MAHARAJA NON
VEG PLATTERDuo of Chicken
Changeezi Lamb Chop
Mustard Salmon Tikka
Sharmaji's Dunali Seekh Kebab

13.95

UNGALI CHAAT CURRIES - CURRIES TO REMEMBER

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

Hyderabadi Dum Chicken Biryani	14.95
Chicken Thighs marinated and cooked with Hyderabadi biryani masala and Zafran layered and cooked to perfection. Can be made gluten free, please ask the server.	
Lucknawi Whole Lamb Shank Dum Biryani	19.95
Tender, slow-cooked whole lamb shank marinated for 24 hours in aromatic spices, layered with fragrant 1031 basmati rice, and gently steamed to perfection (dum style). Each bite melts in your mouth, revealing the rich essence of saffron, kewra, Brista 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

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