VEGAN OPTIONS AVAILABLE

CHAKH DHOOM
IGNITE YOUR PALATE WITH INDIAN STREET MAGIC

PRE - ORDER REQUIRED

CHRISTMAS MENU

AVAILABLE FROM 30TH NOV TO 24TH DEC (£37 PER PERSON)

AMUSE BOUCH

Tandoori Green Apple, Red Apple and Pineapple Chat

SMALL PLATES (CHOOSE ONE)

Punjabi Samosa Chaat (V)
Punjabi samosa served Delhi style with Amritsari Chickpeas, Sweet yoghurt, home made tamarind and mint chutney.

Onion Bhaji (Ve)
Finely sliced onions coated with lightly spiced batter fired until golden and crisp.

Prawn 69
South Indian crispy fried battered prawns tossed with curry leaves, black pepper and green chillies.

Honey Chilli Chicken
Crispy Chicken tossed in sweet and spicy honey chilli sauce, we bet you will dream of having it again.

Murgh Do Tarike
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.

Kashmiri Paneer Shashlik (V)
Cottage Cheese with kashmiri spices not spicy but bag of flavours

Coastal Spiced Tandoori Monkfish
Monkfish, marinated overnight in our house special gunpowder - a bold mix of dry-roasted lentils, dried red chillies and fennel - finished with a smokey char in the tandoor.

Authentic Vegetable Manchurian (Ve)
Assorted vegetable spiced balls fried and tossed with house special Manchurian Sauce.

Changeezi Lamb Chops
A recipe inspired from 13th century. Lamb chops coated with ginger, garlic, lime juice and Chef Special 15 spice blend, marinated overnight and charred to perfection.

MAIN EVENT (CHOOSE ONE)

Daryaganj Butter Chicken
Inspired from the place where Butter Chicken was invented, Creamy, Buttery Chicken Tikka cooked in rich tomato sauce (no sugar) and finished with fenugreek.

Coastal Spicy Tandoori Prawn in Cocomust Sauce
Overnight marinated lemongrass scented king prawns served on coconut sauce.

Pressure Cooker Lamb Curry
Authentic instant pot lamb curry cooked in Indian households with onion, ginger, garlic and garam masala

Paneer Lababdar Masala (V)
Scrumptious, Rich, Creamy and flavourful Cottage Cheese curry with caramelised onions, tomatoes and whole spice mix.

Kalonji Baingan (Ve)
Baby aubergines cooked with onion tomato masala and flavoured with onion seeds.

DESSERTS

Salted Caramel Ice Cream Cheesecake with Toasted Buckwheat

V - Vegetarian Ve - Vegan

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.