

HALF PLATES, TO BE TAKEN LIGHTLY

*to be taken as starters or as accompaniments to your dinner to share amongst friends around the table to embrace conviviality.

PAPADOMS & CHUTNEYS £1.00 p/p
to graze on whilst engaged in deep contemplation about serious choices which lie ahead

PICKLE FLIGHT (VG) £4
five regional pickles served with a large light wholemeal bread, perfect for a savoury nibble or an accompaniment to your main meal

LAMB SOMOSAS £4.25
filo pastry parcels stuffed with home cooked minced lamb in ground spices & petit pois

VEGETABLE SOMOSA CHAAT (V) £4.25
Punjabi short crust, pastry abounding with potato, petit pois & chick peas which have been lightly sauteed in turmeric and cumin. Topped with Kachumber, drizzled with raitha & tamarind dressing

* house dips : mint, chilli, tamarind

PANI PURI (VG) £4.25
classic street food: crisp puffs filled with spiced chickpea & potato & tamarind water

ALOO TIKKI (VG) £4.25
fresh potato cakes stuffed with coriander, ginger, blend of spices, cumin seeds topped with chickpeas, red onion. Served with house dipping sauces

ONION BHAJIA FRITTERS (VG) £4
julienne potato, a hint of green chilli, onion, lentil & cumin. Bound in gram flour and deep fried. Served with house dipping sauces

KOLIWADA FISH PAKORA £6.25
Kolis are a fishing colony located across Bombay city. They are renowned for eating the best catch before arriving to market. Grouper & white bait sourced considerably more locally from less insatiable parties are prepared in the fisherman style. Served with dips

TANDOOR CLAY OVEN GRILLS (AVAILABLE AS STARTER OR MAIN, SERVED WITH SAUCES)

*let us take you back to a warm night during Ramzan, seated at a marble table beneath a whirring fan at Karim's Delhites will know the name, for the uninitiated, it is an institution since 1913. Directly opposite the Jama Masjid it's not easy to get to, but it's as though someone from every walk in life has been drawn around the glowing embers of the open grill. Young scholars jostle over tables, taxiwallas recline against old padminis, lawyers & well to-do's with their perfumed women wait to eat in cars, whilst the dilwallas star gaze on the roadside. And then with the sighting of the waiter hurrying through the bustle with arms aloft, carrying a smoking steel platter there is moment of silence and then the wait is over..

MALAI TIKKA £4.5 / £8.5
cuts of chicken fillet, marinated in crushed garlic & ginger, coarsely chopped coriander and a hint of cream

T&T SPICED LAMB CHOPS £6.50 / £11.5
English lamb, French cut, cooked the Indian way. Immersed overnight in jaggery, lime juice, ground spices with crushed ginger and garlic. Charred on the outside, still pink inside

PANEER, PEPPER & SWEET POTATO SHASHLIK (V) £5.5 / £9.5
light and wispy paneer is marinated in blended spices & charred in the tandoor. Livened up by slivers of roasted peppers, sweet potato & green chilli

TANDOORI SPRING CHICKEN £4.50 / £8
(1/4 OR 1/2)
classic tandoor grilled chicken succeeding a long slumber in yoghurt, lemon juice and ground spices.

BARBARY DUCK TIKKA £6.25 / £10.5
an upping of the ante from the orthodox. Duck breast is marinated in finely ground fenugreek, cinnamon, tumeric, chilli and yoghurt over night and cooked on skewers.

MASALA KING PRAWNS £7.75 / £13.75
Bengal tiger prawns with ginger, yoghurt, paprika ground spices. Cooked just-so with a crisp bite and a yieldingly tender follow-through

ALIBAG BEACH FRY £14
masala king fish, tumeric grilled calamari & prawn 65 as would be enjoyed in equal measures at beach shacks by the fisherfolk and haughty weekend retreators to Mumbai's very own Hamptons. Lime, chilli, coriander

KHADAI BAKED FISH OF THE DAY £9.5
a Bengal must-have. In Kolkata they would use koi. We use sustainable sea bream or snapper, a whole fish prepared and basted with a marinade of olive oil, chopped green chilli, coriander, tumeric and lime juice

KEBAB CART

* in pre-Partition Delhi, when the Walled City was home to educated and wealthy Muslims (who later went to Pakistan), Urdu Bazaar was a street lined with Urdu-language bookstores. By 2010, most of these have given way to butcheries, chai-khanas and kebab stalls. This is our homage to the roadside kebab-wallas of Urdu Bazaar. The kebabs are spicy, smoky, a little greasy and delicious.

LAMB SHEEKH KEBAB £4.25 / £8.5
minced lamb marinated with lime, coriander and cumin. Rolled in our Gunpowder spice

BEEF BOTI DELHI-WALLA £5.25 / £9.25
sliced British rump marinated in lime, green chilli, garlic and ginger

KEBAB SELECTION THALI £15.5
a veritable feast of Lamb sheekh, T&T Chops, Beef Boti Delhi-walla and Masala King Prawns

*kebabs are served with kachumber & house sauces

KACHUMBER SALAD £2
a medley of finely chopped red onion, spring onion & juicy tomatoes.

FRANKIES

*frankies are a well loved street food that originate from the vendors of 1930's old Bombay. Home-made flatbread is stuffed with a variety of agreeable fillings. Portable & unsurpassed for pacifying the munchies in the interim -we serve them with a side of cool Kachumber & hot daal on the side

CHOLE FRANKIE (V) £7.5
Chickpeas in a light masala, diced onion, tomato, coriander & a drizzle of raitha & tamarind

SHEEKH KEBAB FRANKIE £9
rolled lamb sheekh with coriander, diced onion, tomato and chutney

TANDOORI CHICKEN FRANKIE £9
pulled tandoori chicken with coriander, diced onion, tomato and chutney

BIRYANI

* nearly everywhere in India, wherever there is a Muslim community, there is Biryani. Not to be confused with pulao where ingredients are cooked together, the distinction with biryani is that it requires layering. For centuries they have been the court dish around which feasts for Moghals and Nawabs have been centred. We serve ours steaming straight out of individually sealed haandi pots with a serving of house daal.

CHICKEN £9.5
biryani in the Muslim style. Served at all Muslim functions across the Indian subcontinent and eaten by all, guest or gatecrasher. The perfect one potter

LAMB £10.5
Legendary dish from the kitchen of the Nizam of Hyderabad. Marinated lamb cooked with hints of roasted spices & onion, layered with basmati, sealed & concluded over the coals

VEGETABLE (VG) £8.5
mughlai vegetable Biryani baked with saffron and whole spices. Layered with a seasonal vegetable masala. Topped with fried onion and cashew nuts

CLASSIC CUCUMBER RAITHA £1.75
a pairing natural yogurt, cucumber & mint. In India, the condiment is used to cool the palate

SALAD PLATES

*T&T salads are a zingy sensation of fresh leaves dressed in our home made chilli & lime dressing. Each is topped off with a hot supplement from the tandoor, served with warm naan

PANEER & MANGO (V) £9
tandoor grilled paneer, fresh mango assembled with salad leaves, pomegranate & spring onion

MASALA PRAWN & CITRUS £10
succulent tandoor tiger prawns mixed with zesty orange, grapefruit, mooli & beetroot strings & salad leaves

CHICKEN MALAI & ROASTED PEPPER £9
murgh malai tikka, roasted peppers, mooli & beetroot strings, puffed rice with crisp leaves

FROM THE POT

*this isn't going to be the War and Peace of Ruby's. It's going to be short, spicy and distinguished. Do not expect British curry-khana food here. This is top-notch rustic, regional fare. Bon appetite. Atithe Deva Bhava. Bismillah.

HAANDI COOKED CHICKEN £8.5
eminently warming, flavoursome chicken, slow cooked in the Bengali home-style with ginger, garlic, lime, cracked black pepper & finished with fragrant coriander

CHICKEN TIKKA KHURCHAN £8.75
the original Jalfrezi - spicy grilled chicken fillets stir fried with bell peppers, shallots, green chillies, julienne ginger, chopped tomato & fresh coriander

GREAT BRITISH CHICKEN TIKKA MASALA OR KORMA £8.75
mild and creamy staples needing little introduction. Formulated for our colonial cousins, loved by all

AFGHAN LAMB HALEEM £9.5
cooked for a minimum of 5 hours, with potato, chickpeas, green Mung & red Masoor lentils with added marrowbone for flavour. Best mopped up with roti

SLOW COOKED MUTTON CHOP BHUNA £9.5
what makes this plate special is the 'bhuna' element. This involves pan frying meat with selected spices & ginger. The chops cook in their own juices thus giving a deep flavour. Time consuming to cook but not so to devour

DRY MEAT CURRY £10
perhaps not the most appetising name but beneath that dry exterior is a dish worthy of reverence. We prefer to use beef and ground spices. Dark and intense with almost caramelised bites of meat. Very little water is added therefore gravy-less. Think bhuna but more smokey, more savoury. Served with rogan on the side

BENGAL FISHERMAN CURRY £8.5
boneless Telapia fillets cooked in a sauce of warm spices, cherry tomatoes and coriander stems. Chopped green chilli and fresh coriander are added to finish. A light, vibrant fish curry to float your boat

KING PRAWN STEW, KERALA STYLE £13
a prawn curry from the Kerala region made with a blend of fenugreek, black mustard and fennel seeds, coconut milk and slit green chillies - creamy but with a gentle kick (the kick can be omitted if preferred)

SAGWALLA (KING PRAWNS / LAMB) £14 / £12
a mountain of fresh spinach - wilted down with spices and onions to create a rich, tasty sagwalla with more greens than most people would have in a whole week

* SEASONAL SPECIALS AVAILABLE *
please ask your server for the specials menu

THALI

*a complete healthy balanced meal centred around one curry and a variety of smaller dishes. The way traditional India eats at home.

REGULAR THALI (FOR 1) £16
Pani Puri, Veg Somosa, Pickle, Raitha, Kachumber, Haandi Chicken or Paneer Shashlik or Afghan Lamb, Daal, Rice & Roti

GRAND THALI (FOR 2) £32
Pani Puri, Veg Somosa, Pickle, Onion Bhaji, Raitha, Kachumber, Haandi Chicken or Afghan Lamb, Paneer Shashlik or Beef Delhi-Walla, Daal, Subzi Masala, Sag Aloo, Rice & Roti

DESSERTS

CHOCOLATE CHEESECAKE £4.75
with raspberries & lychees

FRUIT SALAD £4.75
orange, grapefruit, pomegranate & mango medley

VEGETABLE OFFERINGS

(AVAILABLE AS SIDE OR MAIN)

*the business of vegetables is a serious one on a continent with the world's largest number of vegetarians, most restaurants clearly distinguish themselves as being either "non veg", "vegetarian" or "pure veg". This is our shakahari (plant-eater in Sanskrit) paradise. All are served with a slice of lemon and a selection of chillies for those that do.

DHABA MATAR PANEER £4.25 / £7.25
Northern India's most popular and enduring veg dish. Paneer and green peas inter-dispersed in a tingly tomato gravy

GUNPOWDER BOMBAY ALOO (VG) £4 / £7
Tandoor roasted baby potatoes tossed in a light masala sauce with green herbs, spring onion & lime. Topped with our Gunpowder spices

SAG ALOO (VG) £4 / £7
baby potatoes tossed with cumin, browned garlic and spices; finished with pureed spinach and dried fenugreek leaves. A harmonious union of convenience

BHAGUN BHARTHA (VG) £4 / £7
smoked aubergine pulp with garlic, red chilli, turmeric, cumin and fresh coriander leaves. Homely, earthy & delicate

SUBZI MASALA (VG) £4 / £7
A comforting casserole of market vegetables & greens cooked in a masala of tomatoes, onion, ground spices & green chilli

HOUSE DAAL (VG) £4 / £6
A mainstay of the East Indian boarding school canteen. Split pulses boiled in turmeric, green chillies and a hint of ginger; finished off with fried garlic cloves, dry chilli, fresh coriander

OKRA FRIES WITH MASALA £4.25
lady's fingers dusted in masala corn flour & fried. Served with raitha.

* WE USE NUTS AND DAIRY IN OUR KITCHEN.
IF YOU HAVE AN ALLERGY PLEASE ASK
OUR STAFF FOR ADVICE ON YOUR CHOICES

RICE & BREADS

Steamed Basmati Rice £2.95

Fragrant Pilau Rice £2.95

Seasonal Mushroom Rice £3.5

Masala Egg Fried Rice £3.5

Keema & Masala Fried Rice £3.5

Tandoori Roti wholewheat and unleavened £2.5

Layered Paratha unleavened & panfried in butter £2.5

Naan - Buttered (or not) £2.5

Stuffed Naan Garlic & Butter, Spicy Keema, Sweet Peshwar £2.95

TIPPLES

MUMBAI KA MARTINI £6
ginger, curry leaves, vodka

BERRY-BELLINI £6
raspberries, lychees, rose syrup, prosecco

CHAI MOJITO £7
mint, rum, homemade chai syrup, coriander, lime

VIRGIN CHOWPATTY COLADA £4
pineapple, coconut cream, chai syrup, lime juice

COFFEE & CHAI

HOUSE CHAI £2.5

INDIAN PALE ALES £4.25
Managers choice

LONDON PRIDE ALE £4.55

COBRA BEER £3.95 / £5.95
330ml/660ml

SAN MIGUEL (GF) £3.95

SAN MIGUEL £3.95
(non-alcoholic)

ASPALLS IER CRU CIDER £5.45

SODA & COOLERS

NIMBU PANI £2.75
handmade gently sparkling lemonade

COLA £2.85
Reg / Diet

GINGER & PRESSED LIME BEER £2.75

FRUIT JUICE £2.55
orange / apple / pineapple / cranberry

MINERAL WATER (LARGE) £4
Aqua Panna / San Pellegrino

MANGO LASSI £3
cool yoghurt smoothie in the Desi style

GREEN TEA/EARL GREY £2.25

FILTERED COFFEE £2.5

* * A SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL