



# LUNCH

## Small Plates

<b>Chicken Momos</b> 🌶️	12	<b>Channa Chaat</b> 🌶️	10
Steamed Darjeeling dumplings with chicken, onion and coriander served with smoked chilly sesame chutney.		Chickpeas layered with chopped red onions, chopped green chillies, coriander, tamarind and spiced yogurt dressing.	
<b>Paneer &amp; Sweetcorn Samosa</b> 🌶️	10	<b>Bihari Phulki</b> 🌶️	8
Served with tamarind chutney & coriander chutney. v		Masoor dal fritters with chopped onions, chillies & coriander served with tamarind and green chilli chutney.	
<b>Puchkas</b> 🌶️🌶️	9	<b>Aloo Bonda</b> 🌶️🌶️	8
Wheat shells filled with spiced chickpeas, potatoes & tamarind water. ve		Chickpea flour battered spiced potato balls served with tamarind and chilli chutney. ve	
<b>Vada Pau</b> 🌶️🌶️	8	<b>Shikampuri Kabab</b> 🌶️	9
The Bombay bun stuffed with a spiced potato chickpea flour coated patty with chutney. v		Spiced minced mutton cakes stuffed with a thin layer of	
<b>Tangra Prawns</b>	10		
Indo-chinese prawn with dried red chillies & garlic.			

## Toasties

<b>Chilly Cheese</b> 🌶️🌶️	12	<b>Keema</b> 🌶️🌶️	12
Cheese, green chilli chutney, chopped onions & chillies. v		Minced mutton toastie.	
<b>Aloo Kaju</b> 🌶️🌶️	12		
Potato tempered with mustard seeds and chillies with cashew nuts and curry leaves. ve			

## Calcutta Rolls

<b>Chicken Kati</b> 🌶️🌶️	15	<b>Anda</b> 🌶️🌶️	13
Paratha and egg wrap with chicken kebab, onions and chopped green chillies.		Paratha and egg wrap with onion & green chillies. v	

## Mains

<b>Prawn Malaikari</b>	23	<b>Methi Chicken</b> 🌶️🌶️	22
Traditional Bengali dish where the base is coconut milk.		The dried fenugreek leaves give the rich tomato based gravy in this chicken dish a wonderful flavor.	
<b>Kala Channa</b> 🌶️	19	<b>Kosha Mangsho</b> 🌶️🌶️	25
Black chickpeas cooked with fresh chillies & ginger. ve		Bengali style goat curry.	
<b>Beef Tamatar Gosht</b> 🌶️🌶️	25	<b>Paneer Korma</b> 🌶️	19
Slow cooked beef in fragrant spices in a tomato base.		Indian cheese korma. v	
<b>Baadami Baingan</b> 🌶️🌶️	20		
Aubergine with coconut, almond & peanut base with tamarind. ve			

## Sides

<b>Mirchi Ka Salaan</b> 🌶️🌶️🌶️	6	<b>Tamarind Dal</b> 🌶️	8
Green chillies and onion gravy with curry leaves, roasted peanuts & coconut. ve		Slow cooked tangy & spicy lentils tempered with garlic, dried red chillies, cumin and curry leaves. ve	
<b>Beetroot Raita</b>	6	<b>Paratha</b>	6
Spiced yogurt with raw grated British beetroot. v		Fried flat bread (2 pieces). ve	
<b>Bengali Aloo Dam</b> 🌶️🌶️🌶️	8	<b>Aloo Parathas</b> 🌶️🌶️	9
Spicy & tangy potatoes garnish with fresh coriander. ve		Wheat shells filled with spiced chickpeas, potatoes & tamarind-water. ve	
<b>Zeera Phalli</b> 🌶️	6	<b>Courgette Sabzi</b> 🌶️	8
Green beans with cumin and dried red chillies. ve		Courgette tempered with nigella seeds, turmeric & dried red chillies. ve	
<b>Beetroot Chop</b>			
Spiced croquettes made with British beetroots. v			

## Desserts

<b>Khoobani Ka Meetha</b>	6	<b>Kheer</b>	6	<b>Bhapa Doi</b>	6
Stewed hunza apricots with pistachios & with cream. ve		Traditional chilled spiced rice and milk dessert.		Steamed Bengali yogurt. v	