



EVENING MENU



Available Friday & Saturday
5:00pm – 8:30pm

BYOB - NO CORKAGE CHARGE

NIBBLES

POPPADOM BASKET

Crispy poppadoms served with a selection of house-made chutneys

STARTERS

ONION SPINACH BHAJIS

Crispy, tasty and oh-so-addictive! Crispy-fried onion and spinach fritters served with tamarind and mint chutney

CHILLI PANEER

Cubes of Indian cottage cheese stir-fried with onions, peppers and green chillies in a spicy Indo-Chinese sauce (Spicy)

CHICKEN 65

Crispy deep-fried chicken morsels marinated in traditional South Indian spices, curry leaves and yoghurt, spicy and irresistibly crispy (Medium)

GARLIC CHICKEN KEBAB

Tender chicken infused with robust roadside spices, skewered and grilled for a juicy, smoky finish. Served with toom garlic sauce (Mild)

MUMBAI CHICKEN TIKKA

Chicken marinated in yoghurt, lemon juice, and a vibrant blend of Mumbai inspired spices, then flame-grilled for a lightly charred finish. Served with mint chutney (Medium)

LAMB PEPPER FRY

Tender lamb sautéed with freshly crushed black pepper, curry leaves, coconut shavings and warming spices (Spicy)

KERALA PRAWN DRY FRY

Crispy fried prawns tossed in Kerala spices with curry leaves, onions and ginger for that authentic South Indian kick! (Medium)

MAINS

LAMB ROGAN JOSH

A classic Kashmiri curry of lamb slow-cooked in a rich, aromatic gravy infused with garlic, cinnamon and coriander (Medium)

RAILWAY LAMB CURRY

A dish steeped in the legacy of the British Raj railway feasts, tender slow-cooked lamb simmered with potatoes, coconut milk, and fragrant curry leaves (Medium)

LAMB CHETTINAD MADRAS

Tender lamb cooked in a rich aromatic fragrant Chettinad spice blend, chilli, curry leaves and roasted spices (Spicy)

LAMB JALFREZI

Tender lamb tossed with peppers, onions and chillies in a aromatic sweet and sour sauce masala (Medium)

LAMB NILGIRI KORMA

A vibrant green curry of lamb simmered in a rich, aromatic paste of fresh coriander, mint leaves, green chillies, coconut and warming spices (Medium)

KODAVA TRIBAL PORK CURRY

An aromatic Coorg-style pork curry slow-cooled with roasted spices, black pepper, garlic, and curry leaves. Rich, rustic, and full of South Indian flavour (Spicy)

DELHI BUTTER CHICKEN

Chicken tikka simmered in a rich, velvety tomato, cream sauce, infused with fenugreek and fragrant spices (Medium)

CHICKEN NILGIRI KORMA

A vibrant green curry of chicken simmered in a rich, aromatic paste of fresh coriander, mint leaves, green chillies, coconut and warming spices (Medium)

CHICKEN JALFRAZI

Chicken tossed with peppers, onions and chillies in a spicy aromatic masala (Medium)

MALAI CHICKEN

Chicken tikka simmered in a rich creamy sauce of fenugreek and fresh coriander (Mild)

CHICKEN CHETTINAD MADRAS

Tender chicken cooked in a rich, aromatic Chettinad spice blend of chillies, crushed black pepper curry leaves and roasted spices (Spicy)

KERALA PRAWN CURRY

Juicy prawns simmered in a traditional Kerala style coconut sauce infused with curry leaves, mustard seeds, chilli and cocum, giving the dish its signature tangy coastal flavour (Medium)

PRAWN JALFRAZI

Prawns tossed with peppers, onions and chillies in a spicy aromatic masala (Medium)

BENGAN BHARTHA

Fire-roasted aubergine cooked with caramelised onions, tomato, garlic and fragrant South Indian spices (Medium)

METHI PANEER

Cubes of Indian cheese simmered in a rich creamy sauce with fenugreek and coriander (Mild)

SIDES

PULAU RICE

3

MUSHROOM RICE

4

PLAIN NAAN

3

GARLIC NAAN

3.5

CHEESE NAAN

4.5

PESHWARI NAAN

4