

# GRILLED

BY AJAY KUMAR

## NIBBLES

### A TRIO OF CHUTNEYS AND POPPADOM

Mango chutney, pickled carrots, spiced onions

5

## SMALL PLATES

Small plates are designed to share and we recommend 3-4 dishes between 2 people. All dishes are cooked to order and will be served as soon as they are ready

### SAMOSA CHAAT (V)

Spiced potatoes | chutneys | sweet yogurt | sev | crunchy salad

7

### CAULIFLOWER PAKORAS (V)

Crispy battered cauliflower | chat masala | tamarind chutney

7

### CHILLI CHICKEN

Crispy chicken | pan-tossed peppers & onions | tangy garlic sauce

8

### SPICY FRIED TODI SHOP CHICKEN

Tamarind & sesame glaze | pickled onion

8

### PRAWN KOLIWADA

Crisp batter-fried prawns | tamarind & jaggery aioli

12

### CRISPY DAHI PURI (V)

Wheat bubble | potatoes | sweet yoghurt | tamarind | mint chutney

5

## ADD ON

Jeera rice

3.5

Malabar paratha

2

Cucumber raita

4.5

Mixed salad

4.5

Chunky masala/plain chips

5

Fermented hot chilli & garlic chutney (v/vg)

2

Chutney

1

### TASTE THE GRILL

(Served with pickled purple cabbage and potato salad)

All dishes are cooked to order and will be served as soon as they are ready

GRILLED ACHARI CHICKEN TIKKA, MINT CHUTNEY

14

PUDINA CHICKEN TIKKA, BURNT TOMATO SALSA

14

CHARRED TANDOORI CHICKEN TIKKA, MINT CHUTNEY

14

CHARRED LAMB BOTI, MUSHROOM, PEPPER, MINT CHUTNEY

16

GRILLED MUSHROOM TIKKA, MINT CHUTNEY (V)

12

KANDHARI PANEER, BEETROOT CHUTNEY (V)

12

GRILLED BROCOLLI, DAHI CHTNEY (V)

12

GRILLED WHOLE SEABREAM, CHARRED LEMON, MINT CHUTNEY

22

CHOICE OF SAUCE

4

MAKHNI OR ROGAN JOSH

## CURRY

All meats are grilled and then paired with the curry except Karahi dishes

### DUCK LEG VINDALOO

Grilled duck leg | Portuguese style vindaloo| pineapple salsa & pickled raisins

16

### DELHI'S BUTTER CHICKEN

Smoked chicken thighs | tomato & butter sauce

18

### CHICKEN MALABAR

Charred chicken | Keralan masala sauce

18

### AMBER-GRILLED SALMON

Butter & garlic marinade | Spicy Maharashtrian curry

18

### BLACKENED LAMB CHOPS

Garam masala | yoghurt | rogan josh

18

### KARAH LAMB

Diced lamb | rich smoky sauce | pepper | onions

18

### DAL MAKHNI (V)

Black lentils, tomato, garam masala, butter

15

## BIRYANI

### LAMB BIRYANI

Lamb shank biryani, layered with smoky, aromatic rice, burnt onion and finished with ghee

20

### CHICKEN BIRYANI

Grilled chicken thighs, layered with smoky, aromatic rice, burnt onion and finished with ghee

18

## THALI

available at lunch only

Chicken tikka masala or Paneer butter masala

Served with dal makhni, malabar paratha, jeera rice, samosa, poppadoms, mango chutney, kachumber salad, raita

£20 pp

## DESSERT

### VERMICELLI PAYASAM

Traditional pudding | saffron | raisin | chopped pistachio

5

### CHARCOAL KULFI PAVLOVA

Meringue nest | mango & mint coulis| ash soil

7

### GULAB JAMUN (V)

Vanilla ice cream | spiced caramel | chopped pistachios

6

### CHEESECAKE (V)

Berry compot | mango sorbet | pistachio

7

### VANILLA ICECREAM 2 SCOOPS (V)

Vanilla ice cream | chocolate sauce

4