

# GRILLED

BY AJAY KUMAR

## NIBBLES

### A TRIO OF CHUTNEYS AND POPPADOM

5

Mango chutney, pickled carrots, spiced onions

### 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
HARISSA POUSSIN 1/2, MINT CHUTNEY	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, MINT CHUTNEY (v)	12
GRILLED SPICY CHICKEN WINGS, HOT GARLIC CHUTNEY	10
BLACKENED LAMB CHOPS, MINT CHUTNEY	18
GRILLED SALMON, CHARRED LEMON, MINT CHUTNEY	22

## CURRY

### CHICKEN TIKKA MASALA

15

Barbequed chicken thighs | onion tomato masala | garam masala

### DELHI'S BUTTER CHICKEN

16

Smoked chicken thighs | tomato & butter sauce

### KARAHI CHICKEN

17

Charred chicken thigh | masala sauce | peppers | ginger

### GARLIC CHILLI CHICKEN

17

Spicy garlic chilli sauce | curry leaves | onion & tomato

### LAMB BHUNA

18

Diced lamb | bhuna masala | ginger | coriander

### KARAHI LAMB

18

Diced lamb | rich smoked sauce | pepper | onions

### PANEER BUTTER MASALA

15

Soft paneer cheese | creamy tomato sauce | garam masala

### PANEER JALFREZI

15

Tangy spicy sauce | crunchy peppers | onions | soft paneer cheese

### DAL MAKHNI (v)

15

Black lentils, tomato, garam masala, butter

### CHANA MASALA

15

Soft chickpeas | onion & tomato masala | ginger | coriander

## BIRYANI

### LAMB BIRYANI

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

20

### CHICKEN BIRYANI

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

18

## 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

Makhni Sauce/ Rogan Josh Sauce

4

Mint & coriander Chutney

1

## THALI

available at lunch only

Chicken tikka masala or Paneer butter masala

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

£20pp

### Homemade Pickles and Chutney

8

### Home Roasted Masala

7

By Ajay Kumar

available to purchase here - please ask your server

Pickled Carrot and Beetroot Pickle

Spiced Mango Chutney

Keralan Tomato Chutney

Punjabi Meat Masala

Biryani Masala

Maharastrian Masala

## DESSERT

### CHARCOAL KULFI PAVLOVA

Meringue nest | mango & mint coulis | ash soil

7

### GULAB JAMUN (v)

Vanilla ice cream | spiced caramel | chopped pistachios

6

### CHOCOLATE CHEESECAKE (v)

Berry compot | mango sorbet | pistachio

7

### VANILLA ICECREAM 2 SCOOPS (v)

Vanilla ice cream | chocolate sauce

4

All dishes are subject to the availability. Please speak to our staff regarding any allergy concerns. Fish dishes may contain pin bones. We follow strict preventive measures yet unfortunately, we cannot guarantee that the dishes will be 100% allergen-free.

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## VODKA

Absolute Original	4.5
Dutch Barn Orchard	5
Dutch Barn British Raspberry	5
Grey Goose	5.5

## GIN

Ben Lomond	5
Hendricks	4.5
Roku Gin	4.5
Rock Rose Citrus Gin	4.5
Cauroun Raspberry Gin	4.5
Portobello Road	4.5

## RUM

Havana Golden Rum	4.8
Havana Club Dark Rum 7yr	4.5
4 Havana White Rum 3yr	4.5

## BRANDY

Martell	5
Courvoisier Cognac	5.2

## WHISKEY

Indri Trini Three Wood Indian Single Malt	5.5
Ardbeg 10 YO Islay Single Malt	5.5
Balvenie 12YO Single Malt	5.5
Glenfiddich 12 YO Single Malt	5.2
Glenmorangie 10 YO Single Malt	5.2
Highland Park 12 YO Single Malt	5
Tullamor Dew Original Irish Whiskey	4.5

## TEQUILA

Olmecca Plata	4.5
Olmecca Altos	4.5

## BOURBON

Jack Daniels Tennessee	4.3
Bulleit Bourbon	4.5

## DRAUGHT/BOTTLE

Cobra Premium (ve)	6 / 3
Madri Excepcional (ve, gf)	6 / 3
Alpacalypse Session IPA (ve)	5 / 3
Aspall Dry Cider Apple (ve, gf)	5 / 3
Daura (Bottle) Gluten Free Lager (330ml)	5

## LIQUEUR

Tia Maria	4.5
Luxardo Sambucca	
Cointreau	
Southern Comfort	

## AFTER DINNER DRINKS (50ml)

Glavya	4.5
Baileys	
Amaretto DiSaronno	
Aperol	
Martini Extra Dry	

## COCKTAILS

### SPICY MARGARITA 9

A fiery twist on the Mexican classic. Tequila blanco and Cointreau are ignited by lime, agave nectar, and bold dashes of Tabasco. Served over one pristine XL cube with a rim of chilli flakes, brown sugar, and salt - smoky, spicy, unforgettable.

### FRENCH MARTINI 9

Raspberry vodka meets the dark elegance of Chambord in this velvety, Parisian affair. Juicy pineapple juice and hand-crushed raspberries create a fruit-forward symphony, crowned with a dusting of frozen mixed berry powder for a final touch of finesse.

### COSMOPOLITAN 9

The iconic cocktail reimaged with lemon vodka, Cointreau, and tart lime, softened by the deep blush of cranberry. Finished with the dramatic flair of a flamed orange zest - timeless, stylish, unapologetically confident.

### ESPRESSO MARTINI 9

Bold espresso, smooth vodka, bittersweet coffee liqueur, velvety crema, lightly sweet, rich and aromatic.

### CLASSIC BRAMBLE 9

A botanical gin, citrusy lemon, and sweetness in perfect harmony. A slow cascade of Crème de Cassis adds depth and drama, while bespoke garnishes narrate the story in every sip.

### APPLETINI 9

Fresh, sweet, sour and crisp. A delicious combination for a green apple, crisp vodka, green apple liqueur, apple juice.

### MIDORI SOUR 9

Classic 70s drink modernised with vodka and cucumber for a fresher drink. Muddles cucumber, midori, vodka, lime and sugar.

### NEGRONI 9.9

Negroni is a classic gin cocktail that's been around for over a century. Consisting of equal parts gin, Campari, and sweet vermouth, it's packed with herbal, aromatic flavours that are perfectly bittersweet.

## JUICES/DRAUGHT

Apple/Orange/Pineapple/Cranberry	3.3
Lemonade/Coke/Diet Coke	3.3
Pint of Juices	5.5
Dash of Cordials	0.50
<i>Orange, Blackcurrant or Lime</i>	

## SOFT DRINKS 4

Can Coke Zero/Coke	
Irn Bru/Diet Irn Bru	
Btl Still / Sparkling Water (Large)	
Btl Appletiser	
Ginger Beer	
Ginger Ale	
Lemonade	
Btl Still / Sparkling Water (330ml)	3.3

## NON ALCOHOLIC 5

BTL ASAHI Super Dry 0.00% Lager	
BTL Birra Morretti Zero Alcohol	
Pineapple Ginger Punch	
(Fresh ginger, pineapple, ginger beer)	