



LUNCH MENU

Drinks

MATTHA (INDIAN SPICED YOGURT DRINK)

Call it **Mattha, Chaas or Spiced Buttermilk**, this yogurt baked spiced beverage is a classic Indian summer drink. Couple **spices** and **fresh herbs** blended with yogurt and water makes this thirst quencher. It is a great way to stay hydrated

£3.50

Nimbu Pani

Refreshing Nimbu Pani is Indian style lemonade made with fresh lemon juice, sugar with a touch of spices. It is so refreshing on a hot summer day!

£3.50

Mango Lassi

Mango lassi is a delicious creamy drink with mango, **yogurt, milk, a little sugar** and a sprinkling of cardamom. It's cool and refreshing on a hot day!

£3.75

Sweet Lassi

Lassi is a popular yoghurt-based drink in India. This recipe is for the traditional sweet lassi (meethi lassi) made from yoghurt, milk, sugar and ice.

£3.50

This refreshing summer drink is best served chilled.

Mint cool

Connecticut shares this fizzy warm-weather beverage that blends sherbet and ginger ale with tangy ice cubes made with lemon juice and chopped mint.

£3.50

It's sure to hit the spot when served with a meal or as an afternoon refresher.

Starters

Onion Bhaji

Sliced onions with fresh herbs and spices, dipped in gram flour then deep fried

£5.99

Aloo Tikki

Potato shapes filled with spiced peas and Spice, served golden fried over sweet yoghurt and fruity tamarind sauce

£6.99

Chilli Mushroom®

Sautéed mushrooms stir fried with capsicum tossed with chillies and soya sauce, garnished with coriander

£6.99

Veg Manchurian®

Fresh Vegetables dumplings deep fried and served in a spicy Indo Chinese sauce

£6.99

Samosa & Chana Masala®

Deep Fried triangular pastries filled with peas and potatoes served with spicy chick peas.

£5.99

Plain Dosa

Crispy rice crepe served with Sāmbhar and coconut chutney

£5.99

Masala Dosa

Crispy rice crepe filled with traditional spiced potatoes, Sāmbhar and coconut Chutney

£6.99

Mains

Yellow Dal Fry	£9.99
House speciality of lentils, tempered with garlic, whole red chilli and cumin seeds	
Palak Baby Corn	£9.99
A stir fried preparation of fresh baby corn and chopped spinach with a hint of garlic	
Channa Pindi	£9.99
A tangy chickpea preparation in onion, tomato, ginger, mint and coriander with a squeeze of lemon	
Gobi Aloo	£9.99
Florets of cauliflower and potatoes with ginger, onion and tomato.	
Vegetable Chilli Milli	£9.99
Chopped mix vegetables cooked with onion and tomato masala	
Dal Makhani	£9.99
Black lentils slow cooked over night to the house recipe, finished with cream and butter	
Cauliflower Tikka Masala	£9.99
Grilled Cauliflower slow cooked in subtle and smooth tomato and cashew nut sauce flavoured with dried fenugreek leaves, ginger and honey	
Jalfrezi Subj	£9.99
Dices of seasonal vegetable stir fried with colourful cubes of peppers and onions spiced with slit chillies creating a slight hint of sweet and sour taste	
Palak Paneer (vegan)	£9.99
A traditional Punjabi dish of spinach puree and chunks of tofu cooked in onion, garlic, green chilli, ginger flavoured with fenugreek leaves	
Paneer Makhani	£9.99
Cubes of Tofu cooked in rich tomato gravy flavoured with dried fenugreek, ginger and honey	

Gurkha specialist sizzler

Tofu Shashlik Sizzler	£14.99
'Yummy one dish, marinated succulent Tofu cubes and vegetables served as a hot sizzler. Make this mouth-watering dish for a weekend lunch or dinner	
Vegetarian Sizzler	£14.99
variety of ingredients like vegetables, spices, and seasonings. Most of the ingredients are basic and easily available in the pantry. Vegetables used in sizzlers include potatoes, bell peppers, onions and, mushroom	
Rice	£3.10
Palau rice	£3.99
Roti	£2.99
Chapatti	£2.99

Dessert

Vegan fudge cake	£5.99
a rich and moist layered vegan chocolate sponge filled and covered with vegan chocolate icing	