



(Street Food from all over India)

8-Course Indian Street Food Taster Menu £20.95 (12:00 pm – 2:00 pm)

Please inform the waiting staff about your dietary preferences and requirements while ordering.



ALOO TUK (VG)(GF)(DF)(NF)

Famous Sindhi preparation of crispy, spicy potato

# DAL PANCHRANGA SHORBA (VG)(GF)(DF)(NF)

A spicy, traditional Punjabi style soup made using 5 Dals & 5 Achaars (Indian Pickles)

**STARTERS** (All starters are served course-wise, one after the other)

SHAKARKANDI VADA (VG)(GF)(DF)(NF)

Indian doughnut made from sweet potato and Tapioca

CHICKEN 65 CHAAT (GF)(DF)(NF)

Crispy chicken tossed in a southern-style hot chilli garlic sauce, from the southern coast of India

BHOJPURI DAL CHAWAL (VG)(GF)(DF)(NF)

Rice and black lentil khichdi arancini from Eastern part of India

LAMB SEEKH KEBAB (GF)(DF)(NF)

Awadhi-style minced lamb kebabs from Lucknow from the Central Part of India

## HAULLE HAULLE (GF)(DF)(VG)(NF)

Let's have a wee rest!

Coconut Ladoo - A palate cleanser inspired by the love for coconuts on the southern coast

# MAIN COURSE

(Please choose one main course from the following. All curries are served along with a portion of pilau rice and Indian bread.)

# CHICKEN TIKKA MASALA ROLL (DF)(NF)

Chicken cooked with tikka masala sauce, topped with cheese and wrapped in tortilla bread and served with special masala chips

# SUBZ SAAG (VG)(GF)(DF)(NF)

Assorted mixed vegetables cooked with fresh spinach

### MANGO FISH CURRY (GF)(DF)(NF)

White marinated fish fillet cooked in a special mango and coconut curry

# MANGO CHICKEN CURRY (GF)(DF)(NF)

Mango and coconut-based mild chicken curry

## RAILWAY CANTEEN LAMB (GF)(NF)(DF)

A mouth-melting slow cooked lamb preparation with potatoes

## AMRITSARI CHOLE PURI (VG)(DF)(NF)

An Amritsari style aromatic and spicy chickpea curry served with fried Indian bread called Puri

#### DAL MAHARANI (VG)(GF)(DF)(NF)

A rich yet rustic dhaba-style, slow-cooked black lentil preparation

#### CHICKEN MASALA DESI (GF)(DF)(NF)

Slow-cooked boneless chicken in a sweet and tangy onion tomato sauce tempered with curry leaves and mustard seeds