



Vegetarian Menu

Allergen Guide: (ve) - Vegan, (v) - Vegetarian, [d] - Dairy, [g] - Gluten, [e] - Egg, [n] - Nuts, [sf] - Shellfish, [f] - Fish, [s] - Soya, [m] - Mustard, [ss] - Sesame Seeds.

Shuruwat : Something to get you started..

Street Bazaar

- Aloo Tikki Chaat** [d] [n] (v) 7.95
Spiced potato patty, stuffed with cashew nut, green pea and raisins served over a bed of mashed chickpeas and honey infused hung yoghurt, drizzled with mint and tamarind chutney
- Avocado Golgappa Bombs** [d] (v) 7.95
Bite sized chaat flavoured explosions of puffed balls filled with whipped avocado, potato, yogurt and tamarind chutney
- Sev Papdi** [d] (v) 6.95
A street food classic of crispy Indian crackers mixed with honey infused hung yogurt, chickpeas, finely chopped onions and potatoes, topped with pomegranate seeds, zesty chutneys and sev
- Onion Bhaji** (v) (ve) 5.95
Shredded onion fritters folded in seasoned gram flour

Kebabs

- Anarkali Paneer Tikka** [d] (v) 9.95
Grilled cottage cheese, flavoured with dried pomegranate and molasses glaze
- Dahi Kebab** [d] [n] (v) 8.95
Chefs Special: Mild spiced creamy hung yoghurt patty, turned crispy golden, served with beetroot mayonnaise and house chutneys
- Bharwan Khumb** (ve) (v) 7.95
Button mushrooms filled with a delicately spiced masala mixture of shredded mushrooms and onion

Sharing Platters (per person with a minimum 2 people)

- Subzi Platter** [d] [n] (v) 11.95
Onion Bhaji | Anarkali Paneer Tikka | Dahi Kebab | Bharwan Khumb

Signature

- Dal Makhani** [d] (v) 12.95
Black lentils gently smoked and slow-cooked overnight to perfection for a rich velvety finish
- Paneer Makhani** [d] [n] (v) 12.95
Cottage cheese cubes in a mild smoky tomato-cashew sauce flavoured with fenugreek
- Matar Mushroom Masala** 🌶️ [d] (v) 12.95
Green pea and mushrooms cooked in a spiced onion and tomato masala

Curry House Classics

Choice of curry with fresh garden vegetables

- Bhuna** 🌶️ 12.95
A medium hot well spiced flavourful dry curry garnished with shredded onions
- Dhansak** 12.95
Popular Indian-Parsi dish with lentils flavoured with mild coconut milk
- Karahi** 🌶️🌶️ 12.95
A stir-fried curry from Lahore made with garlic, ginger, tomatoes, sweet peppers, select spices and fresh chillies
- Jalfrezi** 🌶️ 12.95
Traditional Bengali style sweet and sour medium spiced curry with sweet peppers and onions
- Madras** 🌶️🌶️ [d] [m] 12.95
A fairly hot Anglo-Indian curry originating from Madras during the time of the British Raj

Sides

Dal Makhani [d] (v)	7.95
Black lentils gently smoked and slow-cooked overnight to perfection for a rich velvety finish	
Bombay Aloo [d] (v)	7.95
Baby potatoes seasoned with spices, tossed with cumin, yoghurt and fresh coriander	
Masala Chips 🌶️ (v) (available without masala on request)	4.95
Deep fried potato chips tossed in house masala	
Haveli Salad (v)	4.45
Traditional Indian salad of sliced onions, tomatoes, cucumber and green chillis	
Cucumber and Mint Raita [d] (v)	4.45
Yoghurt with diced cucumber, mint & coriander	

Bread

Garlic & Coriander Naan [d] [g] [e]	3.95
Plain Naan [d] [g] [e]	3.45
Upgrade	1.95
Sour Dough Naan (subject to availability)	

Rice

Mushroom Pilau (v)	4.45
Cauliflower Rice (v)	4.45
Lower carb 'rice' made from grated cauliflower with fresh spices & ginger	
Basmati Pilau (v)	3.95
Steamed Basmati (v)	3.45