

STREET FOOD CHAATS

GRILLED CHICKEN CHAAT (GF) 6.95

The 'street favourite' a bed of marinated chickpeas, topped with grilled, tandoori chicken, with mint and tamarind chutneys, sprinkled with glistening pomegranate, red onion and coriander, it looks as pretty as it tastes.

DECONSTRUCTED SAMOSA CHAAT (V) 6.50

A street food favourite but not as you know it, handmade samosa relaxing into a bed of chickpeas, finished off with pomegranate, coriander, red onion & homemade chutneys.

CRUNCHY PAKORA CHAAT (V) (GF) 6.50

By far the best Pakora you will taste!
A crunchy yet soft onion & spinach mix! Relaxing in a bed of marinated chickpeas, coriander, red onion, pomegranate & homemade chutneys.

(All chaats can be made Dairy Free without yogurt).

TRADITIONAL CURRY BOWLS

MIXED VEGETABLE (V) (GF) 6.50

Seasonal veg - cauliflower, spinach, potato, peas, blended with herbs & home roasted spices.
(DF without yogurt).

HOUSE BLACK DHAL (V) (GF) 6.50

Red kidney beans and black lentils cooked overnight for a rich creamy texture, tempered with garlic & coriander ginger butter.

HOMESTYLE CHICKEN CURRY (GF) 6.50

Tandoori grilled chicken pieces, in a rich velvety tomato sauce tempered with butter & spices.

All curry bowls are served with tumeric cumin rice, fresh ginger, coriander & mint yoghurt.

GO LARGE/SIDES:
EXTRA SAMOSA £1.50
X2 PAKORA £1.50
EXTRA CHICKEN £2.00

PLEASE ASK THE TEAM FOR THE DRINKS MENU!

