

## 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) 5.95

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) 5.95

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

## TAKEAWAY DRINKS

**PLEASE ASK FOR DRINKS MENU FOR THE  
TAKEAWAY DRINKS ON OFFER.  
INCLUDING MASALA CHAI & MANGO LASSI**