

## ROOMALI ROTI AKA HANKIES 1.75

A classic Indian roti. Hand spun till it's thin enough to read through, cooked on a burning hot roomali tawa and folded into 'hankies'

## SPINACH ROOMALI (SPICED FETA WITH ROASTED TOMATO, HOMEMADE GARLIC HERB OIL) 3.5

### ACHARS/CHUTNEY 3.50

Traditional Indian pickles, flavoured with our house spices and preserved in oil.  
MUSHROOM, CHICKEN AND TOMATO 'N' SULTANA

### SEASON SPECIAL

#### BLUE CHEESE NAAN 3.5

Roquefort, homemade seasoning and chilli oil

#### KEEMA NAAN 3.5

Mint and coriander marinated Goat mince naan, maple and cumin raita

### SMALL BITES

#### GOL GUPPA 4.5

Wheat puffs, green mango and sprouted lentils, tangy sweet chutney water

#### BHATAK KI KHURCHAN 6.5

Crispy duck, masala cashewnuts, mint, watermelon, and sweet and spicy drizzle

#### MANTU 6.5

Spicy chicken and spring onion ravioli, chilli oil and yoghurt, Lentil salsa

#### CRISPY 'Gold' COD 7.5

Turmeric, amritsari spices, sour mango dip

#### CHILLI LAMB CHOP 1pc 4.5

Marinated in kashmiri chillies, paprika and mustard oil

#### SEABASS 4.5

Curry leaf, ginger and mustard

#### YELLOW CHILLI GARLIC PRAWN (1 Skewer) 4.5

Chive, garlic, shiso 'n' cumin drizzle

### VEGETABLES

#### TARRAGON PANEER SALAN 5.5

Padron peppers, walnuts, peppery tomato and curry leaf sauce

#### KHUMB KOFTA 7.5

Wild mushroom 'kofta' creamy cashew sauce with baby morels

#### 'PINDI' CHOLEY 4.5

Braised chickpeas, spices and mango powder

#### SAAG SUBZEE 5.5

Chard, spinach and fresh fenugreek, lotus chips

#### LAHSONI BATATTA 4.5

Stir fried baby potatoes, fresh garlic and Samphire

#### HANKIES DAL 4.5

Traditional black lentil stew

#### RAITA 2

Chilled Cucumber 'n' Mint

#### DAHI BHALLA 4.0

Lentil dumplings, sweet yoghurt, tamarind, pomegranate and sev

#### BHINDI BHEL 4.0

Crispy okra, rice puff, sweet chutney, onions and fresh coriander

#### SWEET POTATO BOMB 4.5

Sprouts, spicy chickpeas, jaggery and chilli jam

### GRILLS

#### PESHWARI TIKKA 4.0

Grilled chicken, green chilli, coriander and yoghurt

#### 'GOSHT' 5 Oz RIBEYE 11.00

Garlic, paprika and masala rub

#### BHATTI ASPARAGUS 7.5

Charcoal grilled, Indian BBQ butter, thyme and garlic salt, toasted sesame

### POTS & PANS

#### KALIMIRCH KA JUNGLEE MURGHA 8.5

Guinea fowl tossed with black pepper and freshly ground garam masala

#### BUTTER CHICKEN 8.0

Classic Delhi style, creamy tomato sauce, fenugreek and garam masala

#### KANKDA 9.0

Stir fried masala crab meat and potatoes, baked in an egg custard

#### GOSHT KACCHI MIRCH 8.5

Slow braised Lamb with green peppers, ginger and tomatoes, a speciality from the streets of 'Lahore'

#### PULAO 7.5

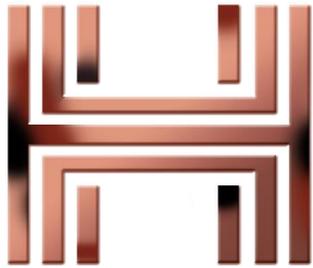
*Chicken or Prawn or Seasonal Vegetable*

Braised Basmati rice and saffron

### SIDES

#### HANKIES SALAD 2

Tomatoes, coriander and red onions, chilli and mint pesto



**HANKIES**

MARBLE



ARCH