

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'

TOMATO ROOMALI (SPICED FETA WITH SAUTED SPINACH, HOMEMADE GARLIC HERB OIL) 4.0

ACHARS/CHUTNEY 3.50

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

SEASON SPECIAL

TRUFFLE NAAN 6.0

Vintage cheddar and cumin, shaved truffles

KEEMA NAAN 4.0

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

SMALL BITES

GOL GUPPA 5.0

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

BONE MARROW CHAPLI 6.0

Venison, ground spices and fresh red chillies, fig chutney

DAHI BHALLA 4.5

Lentil dumplings, sweet yoghurt, tamarind, pomegranate and sev

MANTU 6.5

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

BHINDI BHEL 4.5

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

CRISPY 'Gold' COD 7.5

Turmeric, amrisari spices, sour mango dip

SWEET POTATO BOMB 5.5

Sprouts, spicy chickpeas, jaggery and chilli jam

GRILLS & MORE

CHILLI LAMB CHOP 1pc....5.0 2pc....9.0

Marinated in kashmiri chillies, paprika and mustard oil

PESHWARI TIKKA 5.0

Grilled chicken, green chilli, coriander and yoghurt

MUSTARD FISH 7.0

Steamed, wrapped in banana leaf

'GOSHT' 5 Oz RIBEYE 14.5

Avocado chutney, tomato salad

YELLOW CHILLI GARLIC PRAWN (1 Skewer) 5.0

Chive, garlic, shiso 'n' cumin drizzle

ACHARI PANEER 5.0

Charcoal grilled with pickling spices

SPROUTING BROCOLLI 6.5

Tandoori new potatoes, blue cheese and chilli raita

PAN FRIES

JUNGLEE MURGA GOLMIRCH 8.5

Cherry peppers, prickly peppercorns and dash of honey

POTS

BUTTER CHICKEN 8.5

Classic Delhi style, Pulled roasted chicken, buttery tomato sauce, fenugreek and garam masala

CRISPY SOFT SHELL CRAB 9.5

Stir fried masala crab meat, potatoes and spicy peppers

BELLPEPPER 'LAMB' 9.0

Slow braised Lamb stirfried with baby peppers, ginger and tomatoes

SEABASS 8.0

Flash roasted. Coriander stem, chilli flake and garlic

PULAO 7.5

Chicken or Prawn or Seasonal Vegetable

Braised Basmati rice and saffron

VEGETABLES

TARRAGON PANEER SALAN 6.5

Padron peppers, walnuts, peppery tomato and curry leaf sauce

SAAG KHUMB 6.0

Spinach and fresh fenugreek, braised mushrooms

KOFTA 7.5

Fine bean 'kofta', saffron yoghurt sauce with baby morels

WINTER ROAST SUBZYIAN 5.5

Pan roasted winter vegetables, stir fried with honey and garlic

HANKIES DAL 4.5

Traditional black lentil stew

MUTTER 'CHOLEY' 5.5

Braised peas, spices and mango powder, dressed with chillies, red onions and lemon juice

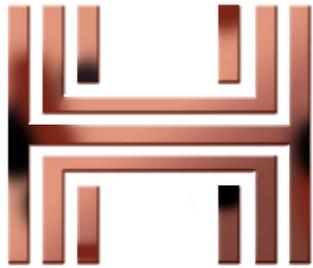
RAITA 2.5

Chilled Cucumber 'n' Mint

SIDES

HANKIES SALAD 2.5

Tomatoes, coriander and red onions, chilli and mint pesto



HANKIES

MARBLE



ARCH