





## Vegetarian Mains

11.80

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10.80	House Special Daal Mix (V)		
	Mixed lentils in a rich garlic and ginger sauce		

Matar Paneer

Cottage cheese cooked in a fresh gravy with green garden peas

11.80 Veg Hyderabadi (VG)

A dense, creamy texture of mixed vegetable curry topped

with cheese, featuring authentic flavours of Hyderabad

11.80 Bhindi Masala

Okra laced with tangy mélange of cumin and lime, cooked with onion and tomatoes

Vegetable Biryani

Basmati rice flavored with cardamon, cloves, cinnamon, and cumin, garnished with crispy brown onions.

15.95 Vegan Chicken Butter Masala

A timeless classic made with all vegan soya based chicken meat replacement

Baingan Bharta

Roasted aubergine purée cooked with garlic and onion

## **Breads**

onions, garlic, ginger, chillies and tomatoes

tender marinated lamb served with steamed Basmati rice, blended with mild spices and complimented with a touch of saffron

Chef's Special Fish Curry

	350	
Plain Naan 🔞 3.20	3.20	Butter Naan
Garlic Naan ♦ 3.4	3.70	Garlic & Coriander Naan
Keema Naan 🔸 4.4	0 4.80	Keema Cheese Naan
Chilli Naan 🔞 3.4	0 4.40	Chili Cheese Naan
Peshwari Naan 🔸 4.4	3.80	Cheese Naan
Plain Tandoori Roti 💠 3.4	3.40	Buttered Tandoori Roti
Lachha Paratha 🕴 4.4	0.60	Extra toppings

## Rice

Steamed Basmati Rice   3.40
Pilau Rice 4.40
Jeera Rice 4.40
Egg-Fried Rice 4.40
Coconut Rice 4.40
Mushroom Rice 4.80

## Sides

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Plain chips 🔸 3.90	2.40 Plain Yogurt
Onion salad 2.80	3.80 Green salad
Raita 🛊 3.80	