



## Small Plates

### **CHEESE & POTATO SAMOSAS (V) £6**

w/ mint chutney, tamarind and cocktail sauce

### **LOTUS BLOSSOM ONION BHAJI**

(VGN available) £6

w/ spiced yoghurt dip

### **POTATO SALAD CHAAT (V) £6**

w/ celery, shallots, lime dressing, tamarind sauce, coriander, peanuts and sev

### **DOUBLE FRIED CHICKEN WINGS £9.50**

w/ mango, coconut and pomegranate Buffalo sauce

### **PRAWN COCKTAIL £8**

w/ achari masala cocktail sauce

## Tandoori

Starter / Main

### **METHI-MISO SALMON £9 / £13**

salmon fillet pieces in a fenugreek and miso glaze, w/ tandoori brocolli

### **LAMB CHOPS £9 / £14.50**

Chicago 7 spice marinade, coriander chutney & fermented tomatoes

### **BBQ PORK RIBS £9 / £13.50**

baby back ribs in sweet vindaloo sauce, pickled cauliflower and lime pickle mustard

## Sides

**ROTI/NAAN (V) £2.50**

**DAL TADKA (VGN) £4.50**

**GARLIC NAAN (V) £3**

**BASMATI RICE (VGN) £3**

**CHILLI CHEESE NAAN (V) £4**

**RICE-A-RONI £4**  
pilau rice & vermicelli noodles

**KACHUMBER (VGN) £3.50**

## Big Plates

### **FISH & CHIPS £12**

tilapia fried in spiced beer batter, potato fritters and curry sauce

### **CURRYWURST £12**

grilled käsekrainer (pork) served w/ sweet vindaloo sauce, shoestring fries and pickled cauliflower

### **AUBERGINE KARAHI PARMIGIANA**

(VGN available) £8.50

aubergine breaded and fried in tomato curry sauce w/ parmesan cheese

### **DELHI BUTTER CHICKEN CURRY £13**

tikka chicken in tomato and fenugreek sauce

### **MUTTON BOURGUIGNON CURRY £15**

leg braised in red wine curry sauce w/ carrots, potatoes and pickled onion

### **MADRASI MACHLI £13**

salmon curry simmered in house blend of spices from coastal shores of Southern India

### **CAULIFLOWER KARAHI**

(VGN available) £10

roasted cauliflower in a tomato & yoghurt curry sauce

### **KASHMIRI ISITAMBU (VGN available) £9**

hominy and rose coco beans braised in a fragrant spiced tomato sauce

### **HALLOUMI SAAG PANEER (V) £12**

our blend of paneer and halloumi with spinach, fresh garlic and cumin

Dishes will contain allergens including gluten, dairy, nuts, peanuts, soya, celery, eggs, sesame, fish, crustaceans, molluscs, sulphites, mustard seeds and lupin. Please tell your waiter if you have an allergy we should know about.



## House Cocktails

### THE KARAKANA £9.50

vodka - amaretto - lassi - mango  
puree - crushed pistachios

### PINA CO-LASSI £10

rum - coconut cream - lassi -  
pineapple juice - pineapple slice

### APRICOT ROSE £9

gin - apricot liqueur - rose  
water - sugar syrup - rose petals

### HINT OF CARDAMOM £9

vodka - ginger liqueur - grenadine -  
lime juice - crushed cardamom - mango  
slice

### TAMARIND WHISKY SOUR £9.50

whisky - sugar syrup - tamarind -  
lime juice - orange & cherry garnish

## Classic Cocktails

### MARGARITA £9

### COSMOPOLITAN £8.50

### MOJITO £8.50

### NEGRONI £9

### CAIPIRINHA £9

## Desserts

### BRASS MONKEY ICE CREAM £5

Choose from Masala Chai, Saffron and  
Rosewater, Cardamom, or Hokey Pokey  
(honeycomb & vanilla)

## Beers

half/ pint

**MORETTI** £3.50/ 6.50

**TIGER** £3.50/ 6.50

### BRIXTON BREWERY

Coldharbour Lager £3.50/ 6.50

Low Voltage IPA £3.50/ 6.50

Reliance Pale Ale £3.50/ 6.50

Atlantic APA £4/ 7

## Wines

125ml/ 175ml/ 250ml/ bottle

### WHITE

LE ROULER, vin  
de France £5.50/ 6.50/ 7.50/ 23

PETE'S PURE,  
sauvignon  
blanc, Australia £6.50/ 8.50/ 10.50/ 32

THE HERMIT  
CRAB, viognier,  
Australia £42

### RED

VIDIGAL, vinho  
tinto, Portugal £6/ 7/ 8/ 23

BODEGAS VIRUM  
EMBRUJO,  
tempranillo  
organic, Spain £6.50/ 8.50/ 10.50/ 32

HUMBERTO CANALE,  
pinot noir,  
Argentina £40

### ROSE & SPARKLING

LA VIDAUBANAISE,  
cotes de provence,  
France £6.50/ 8.50/ 10.50/ 32

VIA VAI, prosecco, £9/ 35  
Italy

