SMALL PLATES

1 **STREET SAMOSAS**

Deconstructed veggie samosas, chickpeas, and a hint of tamarind chutney, with pomegranate seeds. **115**

2 **KALE PATTA & YOGHURT SPHERE CHAAT**

Tempered fried kale leaf with spiced chickpeas, yoghurt sphere and chutney mash. **110**

3 **PANEER 65**

Batter fried paneer in South Indian spices. **145**

4 **PANIPURIS**

Stuffed puff pastry balls filled with chickpea filling, spiced water and Sweet yoghurt. **115**

5 **CRISPY HONEY CAULIFLOWER**

Batter fried cauliflower in honey and chili sauce. **135**

6 **CRISPY CHILLI CHICKEN**

Crispy fried chicken bites tossed in a Indo-Chinese sauce with bell peppers and onions. **155**

Vegan, Lactose Free & Gluten Free options are available.
Please let us know about your allergies before you order.

FROM THE GRILL

All served with basmati rice and makhani gravy.

7 **MALAI CHICKEN TIKKAS**

Grilled chicken thigh fillets marinated in cashew & cheese masala, served with mint chutney. **245**

8 **TANDOORI PANEER TIKKAS**

Spicy Grilled Indian cheese tikkas with peppers and onions. **245**

9 **ANGARA CHICKEN TIKKA**

Grilled chicken thigh fillets marinated in tandoori rub and roasted in Tandoor oven. **245**

10 **OLD DELHI STYLE SEEKH KEBABS**

Chicken marinated in fresh garam masala. **255**

11 **MIXED GRILL**

A mix of chicken seekh kebabs, tandoori chicken tikkas and grilled prawns. **285**

ROADSIDE CURRIES

All served with basmati rice.

12 **DELHI STYLE BUTTER CHICKEN**

Tandoori grilled chicken thigh fillets in tomato and ginger sauce. **235**

13 **LUCKNOWI NALLI GOSHT**

Slow cooked lamb shank with spices and herbs in onion and tomato sauce. **265**

14 **CHICKEN CHETTINAD**

Grilled chicken fillets in tomato, onion and ginger gravy, hint of curry and mustard seeds. **235**

15 **MUTTON RAGDA**

Lamb curry with ginger, tomato and Dad's garam masala. **245**

16 **PINDI CHOLE AMRITSARI**

Chickpea curry with garam masala, tomatoes and chillies. **195**

17 **HARA BHARA PANEER KOFTA**

Indian cheese dumplings in spinach & tomato curry. **205**

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ROADSIDE CURRIES

All served with basmati rice.

18 **DAL MAKHANI BUKHARA**

Slow cooked black lentils in ginger and tomato sauce. **190**

19 **SEASONAL VEGGIES**

Seasonal Veggies à la Singh. **205**

20 **JAIPURI KADAI PANEER**

Fresh Indian cottage cheese and peppers toasted in masala and roasted garlic. **225**

21 **SHAHI LASOONI PANEER**

Indian cottage cheese toasted in a cashew curry gravy. **219**

22 **DALIP'S CHEESE TOMATO**

Fresh Indian cottage cheese in tomato and ginger gravy and homemade garam masala. **225**

23 **KERALA PRAWNS CURRY**

King Prawn curry with coconut, ginger, curry leaves and fresh coriander. **285**

DUM BIRYANI

Flavoured Basmati rice with a choice of protein & whole masala mix.

24	**CHICKEN**	225
25	**LAMB**	235
26	**JACKFRUIT**	225

KIDS

For the young ones, max 12 years old.

27 **KALMI CHICKEN TIKKAS** — 135

Served with rice and sauce.

28 **CREAMY CURRY & RICE** — 135

Choose between: Chicken, Veggies, or Paneer. Served with basmati rice.

BREADS

Freshly baked in our traditional clay oven.

29 **PLAIN NAAN** 35
Soft, fluffy traditional Indian flatbread.

30 **GARLIC AND HERB NAAN** 39
Naan infused with garlic and fresh herbs.

31 **ISF&CO SPICED NAAN** 45
Naan Flavoured with spices and active charcoal.

32 **CHILLI CHEESE NAAN** 85
Naan with cheddar cheese, chili, and coriander.

EXTRAS

33 **PAPADAMS AND CHUTNEYS** 45

34 **ALL OVER INDIA RAITA** 30

35 **PICKLES** 25

36 **INDIAN STYLE SALAD** 35

Vegan, Lactose Free & Gluten Free options are available.
Please let us know about your allergies before you order.

SWEETS

37 **KESAR RASMALAI**

Cottage cheese puff in saffron and cardamom milk. **75**

38 **GULAB JAMUN (2PCS)**

Soft, golden milk dumplings soaked in fragrant cardamom and rose sugar syrup. **65**