

Nibbles

Poppadom basket with chef's special chutneys (GF) (NF) £3.49
Poppadoms served with a side of delicious chutney for dipping.

Masala Poppadom (VG) (GF) (NF) £4.80
Crispy fried papad topped with a tangy, spiced masala filling of onions, tomatoes, herbs and spices

Chana Jor Garam (VG) (GF) (NF) £4.99
Crunchy spiced black chickpea snack, served street-style.

Street Food Delights

(Easy Indian Bites Everyone Will Love)

Pani Puri (VG) (NF) £5.60
Crispy hollow balls filled with spicy water, potato, and chickpeas.

Dahi Puri (V) £5.90
Crispy hollow balls filled with potatoes, yogurt, chutneys, and topped with sev - a sweet, tangy, and crunchy delight.

Samosa Chaat (V) (NF) £5.70
Crushed samosas topped with white chickpeas, yogurt, and tangy sauces.

Dahi Papdi Chaat (V) (NF) £5.99
Crispy wafers topped with, tangy chutneys, yogurt, and sev - a burst of sweet, spicy, and crunchy flavors.

Delhi Style Chola Tikki Chaat (V) (NF) £5.99
Spiced masala & chickpeas served over crispy potato tikki, drizzled with yogurt, chutneys & crunchy sev.

Okra Fries (DF) (NF) (GF) (VG) £6.50
Crispy fried okra tossed with spices - a light, crunchy, and flavorful snack.

Moong Dal Bhajiya (VG) (DF) (NF) (GF) £4.99
Crispy lentil fritters, spiced and deep-fried for a perfect crunchy bite.

Onion Bhaji (DF) (GF) (VG) (NF) £5.50
Crispy onion fritters seasoned with Indian spices.

Mirchi Vada (DF) (GF) (VG) (NF) £5.95
Large green chilies stuffed with spiced potato, battered and fried.

Amritsari Fish Pakoda (GF) (NF) (DF) £6.99
Punjabi-style spiced battered fish fritters.

Chicken 65 (NF) (DF) (GF) £6.90
Deep-fried spiced chicken bites with a tangy, fiery flavour.

Vegetables Manchurian (NF) (DF) (VG) £7.00
Crisp veggie balls simmered in a tangy, flavourful sauce, a perfect fusion of Indian and Chinese tastes.

Chilli Paneer (V) (NF) (GF) £7.50
Crispy cottage cheese cooked with peppers in a sweet and spicy chili sauce.

Honey Garlic Chicken Wings (DF) (GF) (NF) £6.99
Chicken wings in a sticky honey-garlic sauce with Indo-Chinese spices

Schezwan Chilli Chicken (DF) (GF) (NF) £6.99
Spicy Indo-Chinese chicken tossed in a bold Schezwan sauce with peppers and onions.



JODHPUR

MENU

Tandoor Starters

(Chargrilled in Traditional Clay Oven with Authentic Indian Spices)

Old Delhi Chicken Tikka (NF) (GF) £7.89
Classic spiced chicken pieces grilled over charcoal, just like in Delhi's old streets.

Murgh Malai Tikka (NF) (GF) £7.69
Tender chicken marinated in creamy cheese, yogurt, and mild spices, grilled to perfection.

Boti Kebab (NF) £8.30
Juicy lamb chunks marinated in robust spices and slow-cooked in the tandoor.

Venison Seekh Kebab (GF) £8.50
Tender minced venison, seasoned with aromatic spices, and grilled until perfectly smoky.

Tandoori Lamb Chops (NF) £8.99
Lamb chops marinated in bold spices and grilled until smoky and juicy.

Paneer Tikka (NF) (V) (GF) £7.69
Chunks of cottage cheese marinated in spices and grilled with peppers and onions.

Tandoori Malai Broccoli (NF) (V) (GF) £6.50
Creamy marinated broccoli with mild spices, chargrilled for a smoky finish.

Char-Grilled Prawns (NF) (GF) £8.95
Prawns marinated in tangy Indian spices, grilled until perfectly smoky and tender.

Tandoori Salmon (GF) (NF) £9.79
Salmon fillet seasoned with Indian spices and grilled in the tandoor.

South Indian Favourites

(Crispy Rice Crepes Served with Chutneys & Sambar)

Plain Dosa (V) (NF) (GF) £7.50
Thin and crispy rice crepe, light and delicious on its own.

Masala Dosa (V) (NF) (GF) £9.50
Crispy rice crepe filled with a spiced mashed potato mix.

Chilli Cheese Dosa (V) (NF) (GF) £9.50
Crispy dosa with melted cheese and green chillies for a spicy twist.

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, before placing the order.

MILD



MEDIUM



HOT



V Veg **VG** Vegan **DF** Dairy Free **NF** Nuts Free
GF Gluten Free

Indian Curries

(Rich, Bold, and Full of Flavors - A Taste of India's Best Curries)

Jodhpuri Laal Maas (GF) (DF) (NF) £13.99
A fiery, spicy lamb curry from Jodhpur, cooked with red chilies and traditional Rajasthani spices.

Madras Lamb Curry (GF) (NF) £13.99
A fragrant, tangy curry from South India, featuring tender lamb cooked in aromatic spices.

Mughlai Keema Mattar (NF) (GF) (DF) £13.50
Flipped lamb cooked with green peas in a rich, mildly spiced Mughlai-style gravy.

Rajwadi Chicken Curry (GF) (NF) £12.99
A rich chicken curry made with royal spices and slow-cooked to perfection.

Chicken Chettinad (NF) (DF) £13.50
A bold and spicy chicken curry from Tamil Nadu, cooked with coconut-base with freshly ground Chettinad spices.

Butter Chicken (GF) £13.50
Tender chicken cooked in a creamy, tomato-based gravy, mildly spiced and rich in flavour.

Kadai Chicken Curry (NF) (GF) £12.99
A spicy and aromatic chicken curry, cooked with bell peppers, onions, and a blend of Indian spices.

Murgh Saagwala (GF) (NF) £12.50
Chicken cooked in a rich, spiced spinach gravy, offering a healthy, flavorful experience.

Nagori Methi Murgh Malai (GF) (NF) £12.99
Delicately mild chicken in a rich, creamy sauce - a North Indian classic with aromatic depth.

Seafood Mollie (NF) £14.80
A coastal delicacy of tender seafood simmered in a light, fragrant coconut milk curry, gently spiced with turmeric, curry leaves, and fresh green chilies.

Marwari Gatta Curry (V) (GF) (NF) £11.50
Green-flour dumplings simmered in yoghurt-spice gravy.

Paneer Khurchan (V) (NF) (GF) £12.30
Cottage cheese cooked with onions, peppers, and aromatic gravy, stir-fried to perfection.

Palak Paneer (V) (GF) (NF) £12.40
A mild and creamy curry made with fresh spinach and soft cottage cheese, a North Indian classic.

Paneer Lababdar (V) (NF) (NF) £12.80
Cottage cheese cooked in a rich, creamy, and spiced tomato gravy, offering a royal taste.

Malai Kofta Curry (V) (GF) (NF) £11.99
Soft cottage cheese and potato dumplings, served in a rich, creamy gravy. A mild, luxurious North Indian classic.

Subz Dewani Handi (V) (GF) (NF) £10.99
A mixed vegetable curry cooked in a rich, aromatic gravy with a variety of spices and herbs.

Bhandare Wale Aloo Chole (VG) (GF) (NF) £10.99
Temple-style potato and chickpea curry, simmered in a spiced tomato base - hearty, humble, and 100% vegan.

Rajasthani Dal Panchratan (V) (GF) (DF) £9.60
A flavorful and comforting Rajasthani dal made with five lentils, slow-cooked with spices.

Jodhpur Dal Maharani (V) (GF) (NF) £10.50
A luxurious blend of lentils, simmered in a creamy, spiced rich & velvety texture.

Tandoori Mixed Platter (NF) £16.50
A mixed platter featuring lamb chops, venison kebabs, Old Delhi-style chicken, and chicken malai tikka - served with coriander naan, a fresh salad, and your choice of naan, rice, or fries.

Sides

(Fresh, Cool & Complementing Every Bite)

Healthy Avocado Salad £4.30
A refreshing mix of avocado, greens, and light dressing - fresh and full of goodness.

Green Garden Salad £3.80
Crisp mixed greens with cucumber, tomato, and lemon - light and crunchy.

Raita £3.25
Cool, seasoned yogurt with cucumber and herbs - the perfect curry cooler.

Fries £3.30
Golden, crispy potato fries - lightly salted and perfectly crunchy.

Masala Fries £3.50
Crispy fries tossed in a tangy, spicy masala seasoning for an extra kick.

Cheesy Chips £3.75
Crispy potato chips topped with rich, melted cheese for the perfect comfort bite.

Butter Naan £2.79
Soft, fluffy flatbread brushed with rich melted butter.

Coconut Naan £3.75
Soft naan stuffed with sweet coconut - a unique twist on the classic.

Garlic Naan £3.25
Soft tandoori flatbread infused with fresh garlic and butter.

Chilli Cheese Naan £3.75
Tandoori naan stuffed with melted cheese and spicy green chilies.

Pudina Paratha £3.75
Layered whole wheat bread with fresh mint, pan-toasted for extra flavour.

Tandoori Roti £2.75
Whole wheat flatbread cooked in the tandoor - light, crisp and healthy.

Missi Roti £3.25
Rustic, spiced gram flour flatbread - a North Indian classic.

Malabar Paratha £3.50
Flaky South Indian layered bread, pan-fried to golden perfection.

Basmati Rice £3.25
Fragrant, long-grain basmati rice steamed to perfection.

Pilav Rice £3.75
Fluffy basmati rice cooked with cumin and light aromatic spices.

Biryani

(India's iconic one-pot rice dish, rich in flavour and tradition.)

Royal Chicken Biryani £13.99
Fragrant basmati rice layered with chicken and fried onions, served with raita and salad.

Temple Vegetable Biryani £12.99
Aromatic basmati rice layered with seasonal vegetables, and fried onions - served with raita and salad.