

## 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

### VENISON CHAPLI 6.0

Muntjac deer, 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 5.0

Sprouts, spicy chickpeas, jaggery and chilli jam

## GRILLS & MORE

### CHILLI LAMB CHOP 1pc 4.5

Marinated in kashmiri chillies, paprika and mustard oil

### PESHWARI TIKKA 4.5

Grilled chicken, green chilli, coriander and yoghurt

### MUSTARD FISH 7.0

Steamed, wrapped in banana leaf

### BONE-IN RIBEYE 13.5

Avocado chutney, tomato salad

### YELLOW CHILLI GARLIC PRAWN (1 Skewer) 4.5

Chive, garlic, shiso 'n' cumin drizzle

### FENNEL 'N' DILL PANEER 6.5

Charcoal grilled sprouting broccoli, blue cheese 'n' chilli raita

### PURPLE CAULIFLOWER 7.5

Minted chutney potatoes, charcoal glazed

## PAN FRIES

### PHEASANT GOLMIRCH 8.5

Cherry peppers, mustard oil, cracked peppercorns and hint of lemon

## 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

### RED MULLET 8.0

Flash roasted, coconut and roasted onion masala

### PULAO 7.5

*Chicken or Prawn or Seasonal Vegetable*  
Braised Basmati rice and saffron

## VEGETABLES

### TARRAGON PANEER SALAN 6.0

Padron peppers, walnuts, peppery tomato and curry leaf sauce

### SHULGUM AUR SAAG 5.5

Spinach and fresh fenugreek, braised potato and turnip

### KHUMB KOFTA 7.5

Wild mushroom 'kofta' creamy cashew sauce with baby morels

### ADRARI BRUSSELS 4.5

Pan roasted, Stir fried with ginger and fresh garlic

### HANKIES DAL 4.5

Traditional black lentil stew

### MUTTER 'CHOLEY' 5.0

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

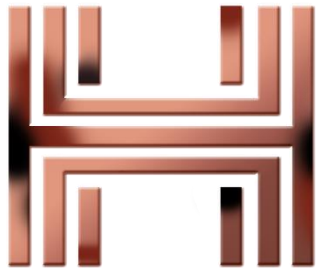
### RAITA 2

Chilled Cucumber 'n' Mint

## SIDES

### HANKIES SALAD 2

Tomatoes, coriander and red onions, chilli and mint pesto



**HANKIES**

MARBLE



ARCH