

ROOMALI ROTI AKA HANKIES

A classic Indian roti. Hand spun till its thin enough to read through, cooked on a burning hot roomali tawa and folded into 'hankies'



ACHARS/CHUTNEY

Traditional Indian pickles, flavoured with our house spices and preserved in oil.
MUSHROOM, CHICKEN AND TOMATO 'N' SULTANA



SMALL BITES

MANTU

Spicy chicken and spring onion ravioli, chilli oil and yoghurt, Lentil salsa

BHINDI BHEL

Crispy okra, rice puff, sweet chutney, onions and fresh coriander

GRILLS & MORE

WINTER ROOT VEGETABLE TIKKI

Parsnip, carrots, turnip, tomato relish

HARIYALI MURGH NAZAKAT

Grilled chicken, basil, green chilli, coriander and yoghurt



POTS & PANS

HANKIES HANDI GHOSHT

Slow braised Lamb, curry leaf, pearl onion and roasted garlic

MUTTER CHOLEY

Braised chickpeas, spices and mango powder

TARRAGON PANEER SALAN

Padron peppers, walnuts, peppery tomato and curry leaf sauce

HANKIES DAL

Traditional black lentil stew

PULAO

Saffron baked rice

RAITA

Chilled Cucumber 'n' Mint

TANDOORI BAKED NAAN



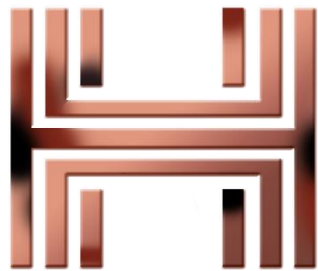
PUDDINGS

GULUKHAND KHEER

Caramalised mango, ginger honeycomb

HOMEMADE "KULFI" ICECREAM

Chefs Selection



HANKIES

MARBLE



ARCH

Hankies Experience Menu