

BUKHARA

TAPAS

Pani Puri 90 crisp puri stuffed with potatoes & chickpeas, served with tamarind & mint cumin water	Crispy Okra 120 chickpea batter okra & potato straw fries	Paper Dosa 185 crisp rice pancake with coconut chutney prawn & guacamole lamb keema & cheese
Aloo Chat 100 spicy blackened potatoes, with puffed rice, chickpea crisps, tomato, onion, chilli in tamarind dressing	Murg Haleem 130 pulled slow cooked chicken & lentils	Spinach Salad 110 citrus miso dressing, warm assorted mushrooms
Prawn Palak Papdi Chat 150 with crispy spinach, flour crisps, chickpeas, mint, tamarind & yogurt dressing	Kulcha 90 nan stuffed with mushrooms or duck	Cos Salad 100 cashewnut corriander dressing, chickpeas & roasted beetroot

TAPAS GRILLS

Chicken Garlic Kabab 130 spicy garlicky boneless chicken kababs	Korean Chilli Chicken 130 gochujang chilli marinated boneless chicken legs	Lamb Kofta 150 minced lamb kabab with dhania & green chillies
Chicken Chilli Shashlik 130 marinated with green & red chillies, spicy	Chicken Satay 130 red & green curry marinade, with spicy peanut sauce	Ginger Beef Fillet 150 ginger spring onion sauce
Chicken Achaari Kabab 130 marinated with pickling spices & mustard oil	Thai Chicken Lettuce Wraps 130 minced chicken with lemon grass & chilli	Korean BBQ Beef 150 with spring onion salad & lettuce wraps
Chicken Haryali Kabab 130 marinated with fresh green herbs	Teriyaki Chicken 130 grilled boneless chicken leg	Miso Eggplant 100 marinated with sweet miso
Chicken Kali Mirch Kabab 130 marinated with black peppers & cashewnut	Ghee Roast Fish 150 curry leaves & chilli marinade	Malai Broccoli 110 cashewnut & cream marinade
Spicy Chicken Wings 130 spicy tandoori marinade	Fish Tikka 150 ajwain, chickpea & yoghurt marinade	Tandoori Mushroom 110 stuffed with paneer
Gun Powder Calamari 150 blackened grilled	Sesame Salmon 180 marinated with ginger spring onion & sesame	Dum Aloo 100 potatoes stuffed with paneer

MAIN GRILLS

Tandoori Chicken Champ 225 spicy garlic ginger yoghurt marinated chicken breasts	Grilled Red & Green Lime Chilli Prawns 445 king prawns marinated with adobo & lime	Lamb Bara Chops 380 tandoori chops
Chicken Cheese Kabab 225 mild creamy cheese marinated boneless chicken breasts	Grilled Crayfish SQ with pepper, garlic & curry leaves	Raan 345 slow cooked leg of lamb, with guacamole
Tawa Murg 235 spicy blackened boneless chicken legs, with guacamole	Grilled Beef Steak 335 375 mushroom misoor wasabi pepper rib eye 300g fillet 250g	Paneer Shashlik 200 homemade paneer with onions & tomatoes

MAIN CURRIES

Butter Chicken 225 chicken tikka in creamy tomato & cashew nut curry	Lal Maas 325 lamb curry with roasted red chillies & yoghurt	Fish Curry 290 with fenugreek seeds & coconut milk
Murg Lababdar 225 chicken tikka in a spicy chunky tomato & onion gravy	Meat Beli Ram 325 lamb curry with roasted cumin	Prawn Curry 445 with curry leaves & coconut milk
Murg Methi Korma 225 chicken curry with fenugreek leaves	Nihari Gosht 325 slow roasted lamb curry, fennel and ginger	Crayfish Taka Tak SQ with chopped tomatoes & onions
Murg Handi Lazeez 225 chicken curry with saffron	Saag Meat 325 lamb curry slow cooked with spinach	Shahi Paneer 200 homemade cheese with creamy tomato curry
Chicken Chetnad 225 chicken curry with curry leaves & chilli	Bhunna Gosht 325 thick tomato onion curry	Palak Paneer 200 homemade cheese with spicy pureed spinach
Murg Shan e Deli 225 chicken in white yogurt, cashewnut & garlic gravy	Khade Masala Gosht 325 lamb on bone cooked with whole spices	Mushroom Biryani 220 saffron rice baked with assorted mushrooms served with raita

EXTRAS

Laacha Nan 40 layered nan with butter	Basmati Rice 40 plain steamed rice	Dal Makhani 100 slow cooked black lentils with butter
Garlic Nan 40 crisp nan with garlic butter	Jeera Pulao 50 cooked with cumin & onions	Aloo Jeera 90 potatoes stir fried with cumin
Khameera Nan 40 soft leavened plain nan	Lemon Rice 60 cooked with curry leaves & chilli	Bhartha 100 fire roasted & mashed eggplant
Pudina Parantha 40 layered wholewheat bread with mint	Biryani Rice 60 cooked with yoghurt & saffron	Side Salad 60 with bulgar wheat or cous cous or quinoa
Romali Roti 40 thin flat bread, made on tawa	Garlic Raita 60 yogurt with roasted cumin & garlic	Kachumber Salad 60 diced tomato, onion & cucumber with chat masala