SMALL PLATES

Chicken Wings - tossed in pineapple hot sauce or sweet sticky Nim Jam dressing (DF/GF) **10**

Fried Calamari - dusted in-house seasoning, garlic aioli (DF/GF) **11**

Punjabi Samosa - pastry filled with a spiced vegetable mix, mango sauce (V) **9**

Satay Chicken Skewers - creamy peanut sauce covered chicken thighs **9**

SHARED PLATES

Indian Mezze - garlic naan with koftas, spiced aubergine hummus, spiced olives, curry popcorn (V) **16**

Roti Lamb Wraps - with salad, garlic aioli, pickled cucumber, tamarind sauce (DF) **18**

CURRY, SERVED WITH BASMATI RICE & POPPADOM

	veg/chicken
Korma - creamy, sweet cashew & coconut curry with almonds & raisins (DF/GF)	**23/ 25**
Tikka Masala - lightly spiced rich tomato sauce, with peppers and onion (GF)	**23/ 25**
Lamb Bangalore - vibrant green curry with coriander and chili (DF/GF)	**29**
Fried Egg Chana Daal - chickpea daal with mushrooms and spinach topped with a fried egg, coriander and crispy onion (V)	**18**

SALADS

Mango noodle Salad - rice noodles packed with fresh vegetables and mango dressing **19**
Add 3 Japanese bread crumbed prawns for 5chf

Thai Green Salad - mixed leaves, roast broccoli, quinoa, Thai green coconut dressing, topped with mint, coconut and crispy onion (V) **19**
Add 3 Japanese bread crumbed prawns for 5chf

NAAN

Naan (V)	**6**
Garlic Naan (V)	**7**
Cheese Naan (V)	**8**
Chili Naan (V)	**8**

NAAN PIZZAS

Raclette Cheese - truffle oil, cornichon (V) **22**
Smoked Lardon - red onion, tomato, coriander **19**
Cumin Roast Aubergine - onion, hazelnuts, garlic aioli (VG) **20**
Pulled Lamb - peppers, red onion, tamarind dressing **24**

SAUCES

Raita - yoghurt with cucumber, red onion & mint (V)	**5**
Mango Chutney (VG)	**3**
Habanero Mayo (V)	**5**
Mix Pickle (VG)	**3**
Tamarind Sauce (VG)	**3**

DESSERTS

Passionfruit Cheesecake & Raspberry Sorbet (V) **12**

Chocolate Brownie & Homemade Chai Ice Cream (V/GF) **12**

Strawberry Sundae with Coconut, Rose, Lime & Meringue (V) **12**

Nutella Naan (V) **10**