

**Inspired by the Punjab;
Made in Hove Actually**
Tuesday – Saturday 6pm – 10pm
Last seating at 9.30pm
***Denotes dish in buy one get one free offer**

STARTERS & STREET SNACKS

MINI POPPADOMS (V) / 3

Chutney & Pickles

PANEER MIRCHI (V) / 5

Garlic chilli sauce, spring onions & peppers

SPICY SAMOSA CHAAT (VG) / 7

Potato & peas spiced with ajwain seeds

PANI PURI (VG) / 6

Crispy shells, crushed chickpeas & a spicy n' sweet dressing

PUNJABI BHAJI & CHILLI SAUCE (VG) / 6

With onion & samphire

PEPPER FRY PRAWNS / 9

King Prawns marinated in a tangy sauce

SPICY FISH FINGERS / 8

Crispy Tilapia goujons & minted yoghurt

CHICKEN WINGS / 8

Spicy chicken wings & Granny Smith chutney

CURRIES

***BUTTER CHICKEN / 12 (MILD)**

Chicken marinated overnight in butter & eastern spices

***CHICKEN CURRY / 13 (HOT)**

Ginger, garlic & onion puree in a rich tomato gravy

***CHETTINAD CHICKEN / 13 (MEDIUM)**

Chicken, curry leaves, mustard seeds, tomatoes, spices & coconut

***LAMB NILGIRI KHARAMANI / 16 (MEDIUM)**

Lamb with 21 different spices & apricots

***LAMB RARA / 16 (HOT)**

Lamb, brown onion, Kashmiri chilli & tomatoes

***LAMB ROGAN JOSH / 14 (HOT)**

Lamb, Kashmiri Chilli & tomato 'n' sweet dressing

DHALS & VEGETABLES

***VEGETABLE CURRY (V) (VGA) / 8.5 (MILD)**

Vegetable stir fry, tomato & onion gravy

***DHAL MAKHANI (V) / 8.5 (MEDIUM)**

Black lentils & kidney beans, burnt garlic, tomatoes & onion

CHANA MASALA (V) (VGA) / 8

Chickpeas, fried onions & tomatoes

TADKA DAL (V) (VGA) / 7 (HOT)

Lentils & beans tempered with warm spices

Join us Tuesday – Thursday for

THALI TIME!

£15

Both Thalis are served with either house wine (125ml),
Kingfisher or soft drink

RED THALI

Butter Chicken, Shahi Lamb, Dal Makhani, Kachumber Raita,
Mini naan, Pilau rice, Red chilli pickle

GREEN THALI

Achari Paneer with Mint yogurt, Vegetable Curry, Dal
Makhani, Kachumber Raita, Mini Naan, Pilau Rice
Red Chilli Pickle

TANDOOR

CHICKEN TIKKA / 9.5

Chicken & Kashmiri spices with mango chutney

MALAI TIKKA / 10

Chicken, ginger & garlic with mint raita

PATIALA SHEEKH KEBAB / 10.5

Lamb with mixed peppers & onion

ACHARI PANEER TIKKA (V) / 7

Cheese grilled with a pepper & minted yoghurt

LAMB CUTLETS / 13.5

Marinated in ginger, chilli & mace flower

AJWAINI KING PRAWNS / 12

Deep fried battered King Prawns served with a tangy sauce

BIRYANI

***AWADHI MURGH BIRYANI / 13**

Basmati rice, chicken, spices, fried onion, mint & saffron

***LUCKNOWI LAMB BIRYANI / 14**

Basmati rice, lamb, spices, fried onion, mint & saffron

SIDE & BREADS

SADE CHAWAL (VG) / 3.5

Steamed basmati rice

PILAU RICE (VG) / 3.5

Saffron infused basmati rice

KACHUMBER RAITA (V) / 1.5

A tumble of cucumber & yoghurt

SKIN-ON FRIES (V) / 4 MASALA FRIES (V) / 4

PLAIN NAAN (VG) / 3 TANDOORI ROTI / 3

PESHWARI NAAN (V) / 4 BREAD BASKET / 7

DIPS / 1 each

Mango Chutney / Mango Pickle / Hot Pickle / Yoghurt &
Mint Chopped Chilli

V = Vegetarian. VG = Vegan VGA = Vegan Available.

Please ensure you inform us of any allergens when placing your order. Full allergens list is available upon request. All of our meat is halal. Due to our kitchen containing nuts and manufacturer processes we cannot guarantee our kitchens do not have nuts or nut traces. We use vegetable oil (produced using genetically modified soya)