

STARTERS

Plain Mogo C fried cassava served with chilli-salt powder & lemon wedge	7.50
Methi Gota (3pcs) C traditional bhajia made with fresh fenugreek & gram flour	6.50
Chilli Paneer C D cottage cheese cubes tossed in our house special sweet & sour sauce	13.95
Tandoori Paneer Tikka D marinated cottage cheese cooked in clay oven	14.95
Honey Chilli Potatoes C crispy new potatoes tossed in honey chilli sauce	11.95
Crispy Corn-n-spinach C dust fried corn & spinach tossed with chilli flakes	11.95
Crispy Bhindi-n-Spinach C dust fried okra & spinach tossed with chilli flakes	11.95
Salt-n-Pepper Vegetables C crunchy seasonal vegetables tossed with dry chillies	11.95
Dahi Puri Chaat C D crispy round puffs stuffed with chickpeas, potatoes, yoghurt & topped with tamarind chutney	8.50
Pani Puri C D crispy round puffs stuffed with potatoes & brown chickpeas; served with spicy masala water	7.50
Bhel Puri C D N a classic mumbai style puffed rice mixed with sweet & sour condiment	7.50
Sev Papdi Chaat C D crunchy wafers garnished with a combination of potatoes chickpeas & tamarind chutney	8.50

MAINS

Paneer Tikka Masala C N D grilled cottage cheese simmered in traditional creamy tomato sauce	13.95
Paneer Bhurji C D N grated cheese simmered in curry sauce	11.95
Methi Corn C D N fresh fenugreek & sweet corn in masala gravy	11.95
Palak With Corn/Paneer/Aloo Or Mixed Vegetables C D N spinich cooked in the selection	11.95
Tadka Dal C combination of three lentils tempered with cumin & whole red chillies	12.00
Dal Methi Saag C combination of three lentils simmered with fresh spinach & fenugreek	12.00

RICE

Vegetable Biryani C D N	13.95
Vegetable Hakka Noodles C	9.95
Vegetable Fried Rice C	8.95
Steamed Rice	6.00
Pilao Rice D	6.50
Jeera Rice D	6.95

Please note: we cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for the allergen menu specifications.

There will be a 10% service charge for bookings over 14 people.

* dishes marked with **N** contains nuts **C** Contains Gluten **D** Contains Dairy **C** medium spicy **C** spicy **C** extra spicy

ZERO SPICY MENU

VEGETARIAN STARTERS

Potato Chips G fried potato chips served with tomato ketchup	4.95
Plain Mogo G fried cassava served with lemon wedges	7.50
Methi Gota (3pc) G traditional bhajia made with fresh fenugreek & gram flour	6.50
Salt-n-Pepper Veg G crunchy seasonal vegetables tossed with dry chillies	11.95
Honey Crispy Potatoes G crispy new potatoes tossed in honey sauce	11.95
Crispy Corn-n-Spinach G dust fried corn & spinach	11.95
Crispy Bhindi-n-Spinach G dust fried okra & spinach tossed with chilli flakes	11.95
Sesame Honey Paneer G D cottage cheese tempered with sesame & honey	13.95
Vegetable Spring Rolls G mini chinese favourites served with sweet chilli sauce	8.50

NON VEGETARIAN STARTERS

Sesame Honey Crispy Chicken G sesame coated honey glazed boneless chicken	13.95
Salt-n-Pepper Fish G crispy deep fried fish cooked with bell peppers	13.95

VEGETARIAN MAINS

Saag Paneer/Aloo/Corn/ Mushrooms D creamy spinach puree cooked with garlic & one choice of vegetable	11.95
Tadka Dal combination of three lentil tempered with crushed garlic & cumin	12.00
Vegetable Fried Rice G	8.95
Egg Fried Rice G	8.95
Vegetables Hakka Noodle G	9.95

NON-VEGETARIAN MAINS

Chicken Korma D N succulent chicken malai tikka simmered in creamy coconut-cashewnut sauce	13.95
Saag Murgh D N succulent chicken malai tikka simmered in creamy spinach puree	14.95
Chicken Hakka Noodle G	13.95

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