

## APPETISERS

All appetisers are served with our special seasonal salad and fresh homemade chutney which change weekly according to fresh market produce, unless otherwise stated.

### ONION BHAJIA £3.10

This recipe is used in millions of Indian homes across the world. Using sliced onions, gramflour and various spices including Carom seeds. It's deep-fried, simple and delicious.

### SAMOSA £3.75

These small, crispy lamb or vegetable filled triangles have been a popular snack in the Indian subcontinent for centuries. It is believed that it originated in Central Asia prior to the 10th century! Nonetheless, they are prepared using the freshest herbs and spices.

### GOAN PRAWN SOMOSAS £3.75

These sensational triangle shaped Goan seafood parcels are addictive! Prepared to a traditional Goan recipe using bold spices, freshwater prawns and fresh seasoning.

### KING PRAWN CHAAT PURI £7.50

Sumptuous king prawns diced and cooked in a traditional homemade tomato and cucumber paste. Served with handmade puri bread.

### ALOO CHAAT £3.50

Potato chunks blended with spices including amchoor (dried mango powder), black salt and asafoetida producing a sweet, sour and fragrant delicacy.

### HARYALI LAMB CHOPS £4.95

A new found favourite amongst our patrons. Succulent lamb chops marinated with traditional herbs, including coriander and mint leaves, barbecued on skewers in the tandoori clay oven.

### PALAK PAKORA £3.75

The traditional 'break fast' for muslims in Ramadan, this is a little parcel of mouth-watering delight prepared with spinach, onion, potato and spices; then dipped in gram flour batter and deep-fried.

### WINE RECOMMENDATION (See our wine list for wine matches)

 Full bodied red  Medium red  Rosé  Dry White  Medium dry white  Sweet white

 Hot  Medium Hot  Vegetarian Dish

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### **GATHA PANEER SHIMLI** **£4.75**

A must for paneer lovers! This is a unique dish with homemade soft Indian curd cheese marinated and cooked with peppers in our authentic homemade sweet chilli sauce. Served beautifully on a barbecue skewer.

### **LAMB SHEEKH KEBAB** **£4.10**

We carry on the ancient culinary tradition of the Moghul Empire in Bermondsey with marinated minced lamb and traditional spices, wrapped around skewers and roasted on hot charcoal embers inside the tandoori clay oven.

### **MURGH MALAI TIKKA** **£4.10**

Tender skewered cubes of boneless chicken cooked in the tandoori clay oven using fresh yoghurt. The unusual ingredient in this recipe is the soft Indian curd cheese which adds to the creaminess of the dish.

### **SHOBI SHURUWAT THALI** (mixed vegetable starter platter) **£5.95**

A mouth watering vegetarian selection of palak pakora, Aloo chaat, onion bhaji and vegetable somosa.

### **SHURUWAT THALI** (mixed starter platter) **£6.95**

An appetising selection of chicken tikka, lamb tikka, onion bhaji and vegetable somosa.

## **WINE RECOMMENDATION (See our wine list for wine matches)**

 Full bodied red  Medium red  Rosé  Dry White  Medium dry white  Sweet white

 Hot  Medium Hot  Vegetarian Dish