CHAATS

CHANA CHAAT | 8

Chickpeas mixed with a secret blend of spices on a bed of wheatcrisp topped with sweet yoghurt, mint and coriander chutney, tamarind chutney, berries, coriander and crispy fried vermicelli

ALOO TIKKI CHAAT | 8

Crispy potato cutlets topped with spicy chickpeas and sweet yoghurt finished with mint and coriander chutney, tamarind chutney, berries, coriander and crispy fried vermicelli

SAMOSA CHAAT | 8

A homemade samosa base, topped with spicy chickpeas and sweet yoghurt finished with mint and coriander chutney, tamarind chutney, berries, coriander and crispy fried vermicelli

KACHORI CHAAT | 8

Flaky deep fried pastry filled with a spiced green peas stuffing topped with sweet yoghurt finished with mint and coriander chutney, tamarind chutney, berries, coriander and crispy fried vermicelli

STREET FOOD

PEAS KACHORI (4 PCS) | 7

Flaky, crispy deep-fried pastry filled with savory, spiced green peas stuffing

MASALA CHIPS (VE, GF) | 7

Crispy fries tossed in lemon juice, coriander and a special blend of African spices

SALT AND PEPPER CHIPS (VE, GF) | 8

Thick cut fries wok fried with, onions, peppers and red chillis and a special blend of Chinese spices

HAVELI LOADED FRIES (GF) | 10

Crispy fries topped with spiced lamb keema, cheese, red onion, mint yoghurt, coriander

MARU BHAJIA (VE, GF) | 8 🖠

Spiced battered potato slices served with a garlic chutney

CHICKEN BHAJIA (GF) | 10 🌶

Spiced battered chicken strips slices served with a garlic chutney

BANG BANG CAULIFLOWER (GF) | 10 🌶

Crispy cauliflower tossed in a spicy mayonnaise with toasted sesame seeds

DYNAMITE CHICKEN (GF) | 11 🌶

Crispy chicken strips tossed in a spicy mayonnaise with toasted sesame seeds

LAMB KEEMA PIZZA | 12 🗦 🌶

Thin crust base topped with spiced lamb keema, homemade garlic butter, cheese, red onion, red chilli, coriander

JEERA CHICKEN (GF) | 12

Chicken on the bone coated with a spicy cumin based sauce

DYNAMITE SHRIMP (GF) | 14

Crispy prawns tossed in a spicy mayonnaise with toasted sesame seeds

PAU BHAJI | 14 🔰

Spiced mixed vegetable gravy served with 2 soft buttered rolls, red onion, lemon wedge

LAMB KEEMA PAU | 15 🔰 🌶

Spiced lamb keema served with 2 soft buttered rolls, red onion, lemon wedge



INDO CHINESE VEG

AUBERGINE MANCHURIAN (VE, GF) | 9

Battered aubergine tossed in a spicy soy glaze

CHILLI GARLIC AUBERGINE (VE, GF) | 9

Crispy aubergine tossed in a spicy garlic Indo Chinese sauce

MUSHROOM MANCHURIAN (VE) | 9 //

Battered mushrooms tossed in a spicy soy glaze

CHILLI GARLIC MUSHROOM (VE) | 9

Crispy mushrooms tossed in a spicy garlic Indo Chinese sauce

GOBI MANCHURIAN (VE) | 9 🖠 🕽

Battered cauliflower tossed in a spicy soy glaze

CHILLI GARLIC GOBI (VE) | 9 🔰

Battered cauliflower tossed in a sweet and spicy Indo Chinese sauce

CHILLI PANEER | 10

Indian cheese pan fried with spring onions and bell peppers in an Indo Chinese sauce garnished with toasted sesame seeds

PANEER MANCHURIAN | 10 🗦 🌶

Indian cheese pan fried and tossed in a spicy soy glaze

SALT AND PEPPER PANEER | 10

Paneer cheese wok fried with, onions, peppers and red chillis and a special blend of Chinese spices

INDO CHINESE NON VEG

CRISPY CHILLI CHICKEN (GF) | 11

Crispy strips of chicken stir fried in our famous spicy soy glaze with sweet caramelised onions

CHILLI GARLIC CHICKEN (GF) | 11

Crispy strips of chicken cooked in a spicy Indo Chinese sauce

CHILLI GARLIC FISH (GF) | 12

Battered chunks of white fish, tossed in a sweet and spicy Indo Chinese sauce

CRISPY CHILLI FISH (GF) | 12

Battered chunks of white fish tossed in a spicy soy glaze

CHILLI GARLIC PRAWNS (GF) | 14

Prawns tossed in a spicy Indo Chinese sauce

CRISPY CHILLI PRAWNS (GF) | 14

Crispy prawns stir fried in our famous spicy soy glaze with sweet caramelised onions

VEG MAINS

TARKA DHAL (GF) | 9

Mixed split yellow lentils, tempered with garlic, cumin and a blend of spices finished with coriander

DHAL MAKHANI (GF) | 9

Black lentils slowly simmered for 24 hours in a rich creamy sauce

CHANA MASALA (VE, GF) | 10 🖠

Chickpeas slow cooked in a tomato based curry sauce

METHI CORN (VE, GF) | 10 🖠 🖠

Sweetcorn cooked in a fresh fenugreek based curry sauce

BAINGAN BHARTA (VE, GF) | 12 🔰 🗦

Applewood smoked aubergine stir fried in a roasted garlic and onion gravy

PANEER MAKHANI (GF) | 13

Pan fried chunks of firm Indian cheese, tossed in our signature makhani sauce

non veg mains

CHICKEN KARAHI (GF) | 14 🖠 🖠

Tomato based boneless chicken curry wok fried with ginger, garlic and chilli

HAVELI CHICKEN CURRY (GF) | 14

Home style spiced boneless chicken curry

CHICKEN KORMA (GF) | 14

Mildly spiced, creamy curry cooked with charred, smokey chicken thigh pieces

METHI CHICKEN (GF) | 14

Boneless chicken pieces cooked in a fresh fenugreek curry sauce

BUTTER CHICKEN (GF) | 14

Chicken tikka charred to perfection cooked in our signature

SOUTH INDIAN CHICKEN CURRY (GF) | 14

Spicy curry leaf sauce, chillis and spices finished with coconut milk

LAMB KEEMA (GF) | 14

Minced lamb cooked with a blend of spices and coriander finished with peas

SOUTH INDIAN FISH CURRY (GF) | 15 🔰 🗦

Tilapia fish cooked in a spicy curry leaf sauce, chillis and spices finished with coconut milk

RAJASTHANI LAAL MAAS (GF) | 17

Baby lamb cooked in a vibrant sauce with whole Kashmiri chillies, herbs and spices

PUNJABI BABY LAMB MASALA (GF) | 17 🔰 🕽

Baby lamb curry cooked in a rich onion and tomato sauce

KIDS

MARGHERITA PIZZA | 9

CHICKEN GOUJONS + CHIPS + BEANS | 10

SIDES

PARATHA | 2.50

Flaky flatbread brushed with oil and cooked on a hot griddle

TANDOORI BUTTER NAAN | 3

Homemade fluffy flatbread cooked in a tandoor oven and brushed with butter

CHILLI BUTTER NAAN | 3.50 🗦 🌶

Homemade fluffy flatbread cooked in a tandoor oven and brushed with butter and fresh green chillies

GARLIC BUTTER NAAN | 3.50

Homemade fluffy flatbread cooked in a tandoor oven and brushed with a confit garlic butter

SESAME NAAN | 3.50

Homemade fluffy flatbread cooked in a tandoor oven and brushed with butter and topped with toasted sesame seeds

CHILLI GARLIC NAAN | 4

Homemade fluffy flatbread cooked in a tandoor oven and brushed with confit garlic butter and fresh green chillies

POPPADOMS | 4

Served with mango chutney and mint yoghurt

BASMATI RICE (VE, GF) | 4

Basmati rice cooked to perfection

JEERA RICE (VE, GF) | 4.50

Basmati rice cooked to perfection, flavoured with smokey cumin seeds

RAITA (GF) | 4

Cooling yoghurt seasoned with cumin and salt

ONION SALAD (VE, GF) | 4.50

Finely sliced red onions tossed in fresh lemon, cumin and salt. Garnished with coriander and a lemon wedge

DESSERTS

ICE CREAM (GF) | 5

Two scoops of Vanilla, Chocolate or Strawberry Ice cream

GULAB JAMUN + VANILLA ICE CREAM | 7

Rose and saffron water soaked dumplings served with vanilla ice cream

CHURROS | 8

Crispy churros dusted with cinnamon and sugar. Served with chocolate sauce

WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE | 8

Baked white chocolate cheesecake with pockets of passion fruit sauce on a shortcake biscuit crumb base finished with a passion fruit glaze