



STARTER

An appetising selection of Nepalese and Indian-inspired small plates

Ginger Scallops (M) (Mu) £11.95

Jumbo scallops with pumpkin puree and mango-mustard sauce.

Seekh Kebab (D) £9.95

Chargrilled minced lamb skewers with bell peppers, onions, and mint sauce.

Achari Til Chicken (Se) £9.95

Pickle-spiced chicken fillets coated in toasted sesame seeds, chargrilled to perfection.

Smoky Lamb Chops (D) £12.95

Kent-produced lamb chops marinated in chef's spices, served with chilli-garlic yoghurt.

Achari Paneer Tikka (D) £9.95

Pickle-spiced homemade cottage cheese with mint and beetroot sauce.

Beetroot BomBom (Ve) £8.95

Crispy beetroot dumplings coated in tapioca pearls, paired with apple-mango chutney.

Delhi Wali Chat (G) (D) (V) £8.95

Indian street-food with sweet potatoes, chickpeas, yoghurt, mint, fresh pomegranate, and tamarind chutney.

Onion and Kale Bhaji (Ve) £8.95

Golden-fried fritters served with tangy tamarind chutney.

Punjabi Samosa (G) (Ve) £8.95

Crisp pastry filled with spiced potatoes and peas, served with tangy tamarind chutney.

Momo (Steam / Chilli) (G) (Se) (S) £9.95

Traditional Nepalese dumplings (chicken or vegetable), either delicately steamed with house chutney or wok-tossed with garlic, chilli, and peppers.



Crab Cake (C) £11.95

Kerela spiced crab cake with fresh mango mint salsa.

DELICACY OF NEPAL

Authentic Nepalese flavours inspired by the Himalayan region

Himalayan Jimbu Chicken £15.95

Chicken breast cooked with Himalayan jimbu spices.

Lamb Bhutuwa £16.95

Tender lamb cooked with Nepalese herbs, smoked garlic, onions, tomatoes, and spring onions.

Paneer Lababdar (D) (V) £14.95

Cottage cheese in a creamy tomato sauce with delicate spices.

Mum's Chicken Curry £15.95

Traditional home-style chicken curry, full of comfort and flavour.

Lasuni Kukhura Khursani (Hot) £15.95

Fiery chicken with garlic, green chillies, onions, and peppers.

Jhaneko Masu (D) (Mu) £18.95

Tandoor-grilled lamb strips tossed with spring onions, chillies, mustard oil, and fenugreek.

MAIN COURSE

A carefully curated selection of flavourful curries, combining the rich cultural heritage of Nepal and India

Lasuni King Prawn (C) £19.95

Grilled tiger prawns served on a bed of spiced puffed rice, and balsamic reduction.

Panas Grill Platter (C) (D) (Se) (Mu) £21.95

Til chicken, classic chicken tikka, seekh kebab, lamb chop, and king prawn, served with garlic yoghurt and mango-mustard sauce.



Monkfish Meen Moilee (F) (D) £21.95

Baby monkfish fillet cooked in South Indian coconut curry, served with steam rice.

Kerela Chicken Curry (D) £15.95

Fragrant chicken curry with black pepper and coconut masala, and tempered with curry leaves and mustard seeds.

Chicken Tikka Butter Masala (D) £15.95

North Indian chicken curry simmered in a butter, creamy tomato gravy.

Chicken Korma (D) £15.95

Chicken breast cooked in velvety coconut sauce.

Lamb Shank Rogan Josh £21.95

Kashmiri lamb shank tempered with rattan jot, served with pilau rice.

Laal Maas £16.95

Rajasthani-style fiery lamb curry simmered in a smoky red chilli sauce.

Lamb / Chicken / Vegetable Biryani (D) £18.95

Saffron-infused basmati rice layered with spices, and caramelised onions, served with boondi raita.

VEGETABLE SIDES

Perfect accompaniments to your main dishes

Nepali Pumpkin Curry (Ve) £8.95

Slow-cooked pumpkin in spiced, aromatic gravy.

Kadai Paneer (D) (V) £9.95

Cottage cheese stir-fried with peppers, onions, and garlic in a tangy tomato base.

Jimbu Dal Makhani (D) (V) £8.95

Slow-cooked creamy black lentils, spiced with Himalayan spices.



Aloo Gobi Mutter Masala (Ve) £8.95

Cauliflower, peas, potato bhaji tempered with garlic and tomato masala.

Saag Bhaji / Paneer / Aloo (D) (V) £8.95

Spinach sautéed with garlic, whole red chillies, and coriander, with your choice of vegetable.

Green Bean Foogath (Ve) £8.95

Green beans stir-fried with mustard seeds, curry leaves, and coconut.

Chana Masala (Ve) £8.95

Tangy chickpea curry cooked Amritsari style.

Amilo Piro Brinjal (Ve) £8.95

Aubergine cooked with tamarind, onions, and Nepalese spices.

Jeera Aloo (Ve) £8.95

Baby potatoes tossed with cumin, onions, and tomatoes.

Tarka Dal (Ve) £8.95

Yellow lentils tempered with garlic, cumin, and red chillies.

RICE, BREAD AND CONDIMENTS

Pilau Rice (V) £5.95

Steam Rice (V) £5.25

Lemon Rice (V) £6.95

Plain Naan (G) (D) (V) £5.95

Garlic and Onion Naan (G) (D) (V) £6.95



Lachha Paratha (G) (D) (V) £6.95

Cheese Chilli Naan (G) (D) (V) £6.95

Peshwari Naan (G) (D) (V) £6.95

Multi Grain Tandoori Roti (G) (V) £5.95

Bread Basket (G) (D) (V) £11.95

An assortment of garlic naan, plain naan and lachha paratha.

Boondi Raita (D) (V) £3.95

Papadum Basket (Ve) £5.95

Served with mango chutney, carrot chutney, pineapple chutney, and mixed berry chutney.

Allergens: Gluten (G), Dairy (D), Nuts (N), Peanuts (P), Eggs (E), Crustaceans (C), Fish (F), Molluscs (M), Soya (S), Mustard (Mu), Celery (Ce), Sulphites (Su), Lupin (L), Sesame (Se), Vegetarian (V), Vegan (Ve)

If you have any food allergies or dietary requirements, please inform a member of our team before placing your order. Please note: While we take great care in preparing your food, our kitchen handles multiple allergens, and cross-contamination may occur. For your safety, we strongly recommend confirming any specific concerns with our team before ordering.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.