

## SMALL SNACKS

CASHEW NUT PAKORA 8 6.5

MASALA PEANUTS 8 2  
Homemade spice mixPOPPADUMS 3  
Chutney

## CHAAT

PAKORA CHAAT 5.5  
Lentil puffs, chutneys, yoghurt, pickled raddishSAMOSA CHAAT 5.5  
Potato samosa, crispy vermicelli, yoghurt, chutney, chickpea curryCHAAT BOMBS 5.5  
Puffed hollow wheat, yoghurt, tangy chutneySEV POORI 5.5  
Onions, potato, yoghurt, tamarind chutney, crispy vermicelli, spicesBOMBAY BHEL 8 5.5  
Puffed rice, onions, potato, corn, chutney

## HOT STREET SNACKS

RASAM 8 4.6  
Tangy South Indian tomato consommeIDLI 6.3  
Steamed rice, lentil cakes, sambar and coconut chutneySPECIAL IDLI 6.5  
Ask your server for detailsCHILLI GARLIC MOGO 8 6.5  
Spicy and tangy cassava chipsMALABAR PEPPER MEDU VADA 6.5  
Fried lentil doughnuts with Sambar and coconut chutneyVEGETABLE SAMOSAS 6.5  
Spiced potato and peasCRISPY BHAJJIA 6.5  
Onion fritters, tangy chaat masalaDAHI KEBAB 6.5  
Yoghurt patties, tamarind sauceTANDOORI MUSHROOM TIKKA 7  
Tikka masala mushrooms, tandoor styleTANDOOR GOBI 7  
Spiced cauliflower and broccoli, tandoor stylePANEER TIKKA 8  
Paneer cheese, pomegranate, tandoor styleTANDOORI SHARING 8 15  
Masala mushroom, cauliflower, broccoli and paneer, tandoor style

## RICE

LEMON RICE 4.9  
Basmati rice, fresh lemons, spices, cashew nuts

PULAO RICE 4.9

STEAMED RICE 3.5

BROWN RICE 3.9

## THALI PLATTERS

## LONDON THALI 21

Idli, Masala Dosa, Uthappam, Tarka Dal, Karahi Bhindi, Saag, Raita, Sambar, Pulao Rice, Sheera Halwa

## DELHI THALI 21

Bhajjia, Channa Masala, Masala Aloo, Dal Makhani, Paneer Tikka Masala, Pulao Rice, Naan, Sweet Gulab Jammun

## VEGETABLE CURRIES

MANGO 8  
South Indian mild curry with fresh coconut, mangoHYDERABADI AUBERGINE 8.5  
Baby aubergines, peanuts, curry leaves, onionsMUSHROOM CHETTINAD 8.3  
Mixed mushrooms in a spicy sauce made from 23 herbs & spicesCHANNA MASALA 8  
Chickpeas, light tomato masala sauceSAAG PANEER 8.7  
Spiced spinach, Indian cheesePANEER TIKKA MASALA 8.7  
Indian cheese, tikka masala sauceKARAHI BHINDI 8.7  
Fresh okra, onion, tomato masala sauceDAL TARKA 7.5  
Lentils, cumin, spices and fresh corianderDAL MAKHANI 8  
Slow cooked black lentilsVEGETABLE SAMBAR 7.5  
Seasonal vegetables, south Indian spicesMASALA ALOO 7.5  
Potato, mustard seeds, turmeric, fresh chilli, lemon, coriander (no sauce)

## DOSAS

Dosa is a south Indian crepe made from a fermented batter. All Dosas and Uthappams (south Indian pizzas) are accompanied with Sambar (lentil dipping sauce) and freshly made chutney. Choose from one of our four different batters.

## RICE &amp; LENTIL DOSA

MASALA 9  
Potato and onionMYSORE MASALA 8 9.5  
Potato and onion, red chutney, butter

SPINACH 9.5

MUSHROOM MASALA 8 9.5

PANEER BHURJJI 9.5

CRISPY PAPER MASALA 9.5  
Large tubular pancake with potato and onion on the side

## RAVA DOSA

Made with crispy semolina, please allow approx. 15-20 minutes

MASALA 9.5  
Potato and OnionPANEER BHURJJI 9.5  
Spiced Indian paneer cheese

MUSHROOM MASALA 8 9.5

SADA ONION RAVA 9  
Unstuffed

## PERARETTU DOSA

Made with green lentils, chilli, ginger

SADA PESARETTU 9  
Unstuffed, onion, green chilli, coriander

SPINACH 9.5

MUSHROOM MASALA 8 9.5

PANEER BHURJJI 9.5  
Spiced Indian cheese

## UTHAPPAMS

(Thick pancake-like dosa)

MINI UTHAPPAM SELECTION 8 10.5  
Selection of 4 mini Uthappams

GUNPOWDER CHILLI, GARLIC UTHAPPAM 8 9.5

## RAGI DOSA

Made with Millet grain

MASALA 9  
Potato and OnionMYSORE MASALA 8 9.5  
Potato and onion, red chutney, butter SpinachPANEER BHURJJI 9.5  
Spiced Indian paneer cheese

MUSHROOM MASALA 8 9.5

## BREAD

NAAN 2.5

GARLIC/ BUTTER NAAN 2.7

TANDOORI ROTI 2.5

MALABAR PARANTHA 2.5

PESHAWARI NAAN 8 (sweet) 3.5

BATHURA (large fluffy bread) 3.5

POORI (2 pieces) 3.3

## SIDES

MIXED SALAD 3.5  
Cucumber, onion, tomato, chilli and lemonRAITA 2.5  
Cucumber and Mint

YOGHURT 2

CHUTNEY each .8  
Tomato, tamarind, coriander and mint, coconut or Mysore

GUNPOWDER &amp; CLARIFIED BUTTER 2.5

EXTRA SAMBAR 2  
(served only with an existing order of Sambar)

## DESSERTS

PAYASAM 4.5  
Rice, pineapple, fresh coconut, milkBADAM HALWA 8 7  
Pure almonds, saffron, sugar, butterMAL POORA 4.5  
Fenugreek pancakes, saffron syrupRASMALAI 4.5  
Sweet milk, cadamomINDIAN RAILWAY KULFI 4.5  
Indian ice cream. Choose from Mango or PistachioGULAB JAMMUM 4.5  
Condensed milk dumplings, sugar syrupICE CREAM 4.5  
(Please ask your waiter for today's selection)SORBET 4.5  
(Please ask your waiter for today's selection)

8 CONTAINS NUTS 8 SPICY 8 VEGAN

## WHITE WINE

175ml GLS BTL

<b>AIREN SAUVIGNON "AZAN"</b> BODEGAS LATUE, SPAIN 2016   5.5 18.5 A fresh, approachable and versatile wine with crisp fruit on the nose and palate	
<b>CHARDONNAY "EKUÒ"</b> CIELO E TERRE, ITALY 2015   5.7 19.5 This is a wonderfully drinkable, light and refreshing glass with abundant fruitiness. Stunning with our Mysore Puri and Saag dishes	
<b>"LES GRANGES"</b> PIQUEPOUL-SAUUVIGNON, FRANCE 2015  6 21 A lovely dry and yet aromatic wine. There is a fresh nose of white flowers and fruits with a soft freshness in the mouth. Goes really well with Bhindi Kootu	
<b>PINOT GRIGIO VENETO IGT,</b> LA JARA 2015   6.5 23 Delicate balance of peachy, almost apricot fruit, wonderfully light and fresh. A great all rounder	
<b>SAUVIGNON BLANC,</b> FORREST ESTATE, MARLBOROUGH, NEW ZEALAND 2015  7.5 28.5 Beautiful and intense, this dry white wine has masses of grassy, gooseberry character and is mouth wateringly moreish	
<b>BLANC DE PACS, PENEDES,</b> PARES BALTA, SPAIN 2015   32 A lovely yellow lemon colour with light green tints. Intense aromas of pear and apple. Fresh with good acidity in the mouth. Great with our Dosas and Uthappams	
<b>SANCERRE BLANC "LES CAILLOTES",</b> CHRISTIAN DAUNY 2014   38 Classic, grassy elegant Sancerre Sauvignon) with tremendous clarity and purity	

## ROSÉ

<b>LA PLUME GRENACHE ROSÉ 9%,</b> DOMAINE DE LA COLOMBETTE, FRANCE 2014  5.5 21 Juicy fruit and lightly perfumed nose, great summer refreshment. Lower in alcohol for lunchtime!	
<b>ROSATO PINOT GRIGIO BLUSH</b> VENETO IGT, LA JARA, ITALY 2014   24 A delicate pale pink rosé, with a dry, crisp and clean finish. Superb with Masala	

## SOFT DRINKS

<b>SALTED LASSI</b> Cool Indian yoghurt drink 3.5	
<b>MANGO LASSI</b> Mango flavour cool Indian yoghurt drink 3.8	
<b>PASSION FRUIT LASSI</b> Passion fruit infused cool Indian yoghurt drink 3.8	
<b>CHAAS</b> Cool Indian yoghurt drink, coriander, ginger, cumin, chilli 3.8	
<b>NIMBU PANI MOCKTAIL</b> Freshly squeezed lemonade with mint 3.8	
<b>WILD ELDERFLOWER BUBBLY</b>  3.8	
<b>MADAGASCAN VANILLA SODA</b>  3.8	
<b>PASSIONATE GINGER BEER</b>   3.8 A traditional ginger beer, fresh root ginger, Sicilian lemons, passion fruit	

## JUICES

<b>APPLE, CARROT &amp; GINGER</b> (freshly squeezed) 3.8	
<b>CRANBERRY</b> 3.5	
<b>ORANGE</b> 3.5	

## RED

175ml GLS BTL

<b>TEMPRANILLO "AZAN"</b> BODEGAS LATUE, SPAIN 2016   5.5 18.5 A young red with plenty of character. The nose is softly fruited. The palate is smooth and balanced	
<b>MERLOT "EKUÒ" CIELO E TERRE,</b> ITALY 2015   5.7 19.5 An easy-going Merlot that's perfect if you're after something light, soft and quaffable	
<b>PINOT NOIR PAPPARUDA,</b> ROMANIA 2015  6 22 Raspberry, strawberry, red cherry. A lighter red, great with Kofta or Channa Masala	
<b>SHIRAZ BEYOND THE</b> RIVER ANDREW PEACE, SOUTH EAST AUSTRALIA 2014 6.5 24 Full-bodied with smooth tannins. Eminently drinkable and great value at it's price	
<b>RIOJA TINTO "QUINTO ARRIO"</b> RIOJA 2015   7 27 Succulent and inviting Rioja with a strawberry and spice palate. We like it with Dal and Baingan Ka Bhartha	
<b>MALBEC "CHIMANGO"</b> ARGENTINA 2015   29 Soft red berries with just the right amount of smooth tannins. Lovely with Vegetable Jalfrezi	
<b>CHIANTI SUPERIORE DOCG,</b> PIETRO MAJNONI 2015   38 Beautiful in every way; succulent fruit, rich tannins and great length. Try it with Dal Makhani	

## BEER

<b>VEDETT INDIAN PALE ALE</b> (Bottle) 33cl 4	
<b>COBRA DRAUGHT</b> (Piccadilly only) Small 3.5 Large 5.2	
<b>COBRA</b> (Bottle) Small 3.5 Large 5.5	
<b>KINGFISHER</b> (Bottle) Small 3.5 Large 5.5	

## CIDER

<b>PLUM &amp; GINGER CIDER</b> 50cl 5.5 Refreshing cider made from local Surrey apples with a hint of ginger	
---	--

## TEA & COFFEE

<b>ENGLISH TEA</b> 2.5	
<b>MASALA CHAI</b> 2.7	
<b>EARL GREY</b> 2.5	
<b>HERBAL TEA</b> 2.5 Fresh Mint, Camomile, Lemon & Ginger or Green tea	
<b>BLACK / WHITE COFFEE</b> 2.5	
<b>MYSORE MALABAR COFFEE</b> 2.9	
<b>CAPPUCCINO</b> 2.9	
<b>ESPRESSO</b> Single Shot 2.9 Double Shot 3.2	

## SODAS & MINERAL WATER

<b>COKE, COKE ZERO or 7 UP</b> (33cl) 2.5	
<b>MINERAL WATER</b> (still and sparkling) Small 2.5 Large 4.3	

## SPARKLING & CHAMPAGNE

<b>CHAWALA D'ORO PROSECCO NV</b> 27 Dry, very fragrant with peachy and floral notes. Delicious	
<b>BABY - FRIZZANTE,</b> LA JARA NV (Green Label)   37.5cl 14 Full of fruit, very pure and extremely refreshing	
<b>VEUVE CLICQUOT BRUT RESERVE NV</b> 65 Intense, pleasant fragrance, with fruit and brioche notes	

## SPIRITS

All spirits are 50ml unless stated. Mixers are 1.25 extra

<b>VODKA</b> 50ml	
<b>CIROC BERRY</b> 8	
<b>GREY GOOSE</b> 10.3	
<b>BELVEDERE</b> 10.8	
<b>ABSOLUTE BLUE</b> 7	
<b>CHASE RHUBARB VODKA</b> 8.2	
<b>GIN</b>	
<b>BOMBAY SAPPHIRE</b> 8	
<b>HENDRICKS</b> 9	
<b>TANQUERAY</b> 7	
<b>WILLIAMS ELEGANT GIN</b> 9 (Winner "Best Gin In The World 2010")	

<b>RUM</b> 50ml	
-----------------	--

<b>BACARDI</b> 7	
<b>RON ZACAPA 23 YEAR OLD</b> (Dark Rum) 13	
<b>MALIBU</b> 7	

## BLENDED WHISKY & TENNESSEE

<b>CHIVAS REGAL</b> 8	
<b>JOHNNIE WALKER BLACK LABEL</b> 8.5	
<b>MONKEY SHOULDER</b> 8.5	
<b>HAIG CLUB</b> 11	
<b>JACK DANIELS</b> 7	

## SINGLE MALT WHISKY

<b>LAPHROAIG</b> (10 years) 12.5	
<b>GLENFIDDICH</b> (12 years) 11.5	
<b>GLENLIVET</b> (12 years) 11	
<b>GLENMORANGIE</b> (12 years) 11	
<b>DALWHINNIE</b> (15 years) 12.5	
<b>COGNAC</b>	
<b>MARTELL VS</b> 10	
<b>REMY MARTIN VSOP</b> 12.5	
<b>HENNESSEY XO</b> 25	

<b>LIQUEURS</b> 50ml	
----------------------	--

<b>BAILEYS</b> 7	
<b>AMARETTO</b> 7	
<b>TIA MARIA</b> 7	
<b>COINTREAU</b> 7	

 ORGANIC  VEGAN  VEGETARIAN  NON-ALCOHOLIC

**MARYLEBONE** 77 Marylebone Lane, London W1U 2PS  
T: 44 (0) 20 7486 3862

**PICCADILLY** 37 Panton Street, London SW1Y 4EA  
T: 44 (0) 20 7839 7258

**HAMPSTEAD** 102 Heath Street, London NW3 1DR  
T: 44 (0) 20 7794 3080

All items are subject to availability. Regrettably we cannot guarantee that any of our menu items are free from nuts. Please let us know if you have any allergies or require information on ingredients used in any of our dishes. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

There is a minimum spend of £15 per head for walk-in parties of six or more guests.