STARTERS

Chicken Tikka | 11  
grilled chicken, tandoori spices, pickled onion

Paneer Tikka | 11  
homemade paneer, 5-chili spice, pickled onion

Vegetable Samosa (v) | 6  
crispy turnover, spiced potatoes, peas, chutney

Samosa Chaat (v) | 9  
smashed samosa, mint-tamarind chutney, yogurt

Aloo Chana Chaat (v) | 9  
crispy potatoes, spiced chickpeas, 3-chutney

CURRIES

Butter Chicken | 16  
grilled chicken, tomato cream sauce, fenugreek

Paneer Makhani | 16  
grilled paneer, tomato-cream sauce, fenugreek

Saag Paneer | 16  
wilted local greens, homemade paneer

Chana Masala | 16  
spiced chickpeas, garam masala, ginger

Goat Curry | 18  
slow-cooked bone-in goat, cumin, garlic

WINE

Veuve Ambal, Blanc de Blanc, Brut | 20  
Cremant de Bourgogne, France (Sparkling)

Conundrum, Charles F. Wagner, Rose | 24  
California, 2018 (Rose)

Totara Sauvignon Blanc | 22  
New Zealand, 2019 (White)

Wente, Riva Ranch, Chardonnay | 25  
California, 2016 (White)

Pascal Aufranc, Beaujolais | 25  
France, 2017 (Red)

Pascal Angeline, Pinot Noir | 22  
California, 2018 (Red)