

ROOMALI ROTI AKA HANKIES 1.75

A classic Indian roti. Hand spun till its thin enough to read through, cooked on a burning hot roomali tawa and folded into 'hankies'

SPINACH ROOMALI (SPICED FETA WITH ROASTED TOMATO, HOMEMADE GARLIC HERB OIL) 3.0

ACHARS/CHUTNEY 3.00

Traditional Indian pickles, flavoured with our house spices and preserved in oil.

MUSHROOM, CHICKEN AND TOMATO 'N' SULTANA

SEASON SPECIAL

Truffle Naan 5.5

Vintage cheddar and cumin, shaved truffle

Keema Naan 3.0

Mint and chili marinated guinea fowl mince naan, maple and cumin raita

SMALL BITES

GOL GUPPA 3.5

Wheat puffs, green mango and sprouted lentils, tangy sweet chutney water

BHATAK KI KHURCHAN 5.5

Crispy duck, masala cashewnuts, mint, watermelon, and sweet and spicy drizzle

VENISON SHAMMI 5.5

Made to a pate, stuffed with yoghurt cheese and red onions, fennel mint chutney

CRISPY 'Gold' COD 6.5

Turmeric, amritsari spices, sour mango dip

DAHI BHALLA 3.5

Lentil Dumplings, sweet yogurt, tamarind, pomegranate and sev

BHINDI BHEL 3.5

Crispy okra, rice puff, sweet chutney, onions and fresh coriander

SWEET POTATO BOMB 3.5

Sprouts, spicy chickpeas, jaggery and chilli jam

GRILLS

CHILLI LAMB CHOP 1pc 4.5

Marinated in kashmiri chillies, paprika and mustard oil

LOCHFYNE SALMON 1pc 3.5

Honey, dill and black pepper

CHIVE & GARLIC PRAWN 1 Skewer 4.5

Chive, garlic, shiso 'n' cumin salsa

CHICKEN TIKKA 3.5

Street style, red chilli, mint and coriander

'GOSHT' 5 Oz Ribeye 9.0

Garlic, paprika and masala rub

SPROUTING BROCCOLI 3.5

Charcoal grilled, cream cheese, thyme and chilli

VEGETABLES

TARRAGON PANEER SALAN 5.5

Padron peppers, walnuts, peppery tomato and curry leaf sauce

KHUMB KOFTA 7.5

Wild mushroom 'kofta' creamy cashew sauce with baby morels

'PINDI' CHOLEY 4.5

Braised chickpeas, spices and mango powder

SAAG SUBZEE 5.5

Chard, spinach, brussels and lotus puff

HANKIES DAL 4.5

Traditional black lentil stew

POTS & PANS

BUTTER CHICKEN 7.5

Classic Delhi style, creamy tomato sauce, fenugreek and garam masala

KANKDA 8.5

Stir fried masala crab meat and potatoes, baked in an egg custard

KEEMA 6.5

Slow braised goat mince with black cardamom, ginger and tomatoes, pickled hens eggs

PULAO 6.5

Chicken or Prawn or Seasonal Vegetable
Braised Basmati rice and saffron

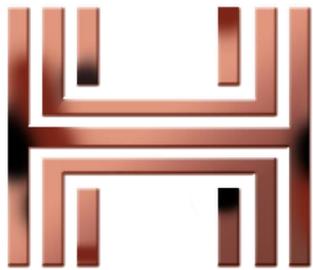
SIDES

RAITA 2

Chilled Cucumber 'n' Mint

HANKIES SALAD 2

Tomatoes, ginger, CORIANDER and red onions, chilli and mint pesto



HANKIES

MARBLE



ARCH