

SMALL PLATES

Chicken 65 Hotel Buhari Crisp chicken tossed with curry leaves & chilli (S)	10.50
Fried Chicken Momos Deep-fried chicken dumplings served with tomato & garlic salsa	10.50
Malgapodi Prawn Popcorns Deep-fried prawn popcorns seasoned with podi masala and curry leaves	10.25
Dahi Papdi Chaat Spiced chickpeas, wheat crisps, sweet yoghurt, mint, tamarind chutney (V)	8.50
Punjabi Samosa Classic Punjabi samosa, tamarind drizzle (V)	7.25
Onion Kale Bhaji Onion & kale fritters with raw tamarind chutney (VG)	8.50
Beetroot Chaap Beetroot & pinenut croquettes with beet hummus (VG)	8.75

VEGETABLES & SIDES

Aloo Jeera (V)	9.25
Maa Di Daal (V)	9.25
Peeli Daal (VG)	9.25
Papad and Chutney (V)	5.00
Cucumber Raita / Plain Dahi (V)	3.75
Punjabi Lacha Pyaaz (VG)	3.50

GRILLS

Murgh Malai Tikka Chicken morsels marinated with yoghurt, cream, cheese and grilled in clay oven	15.50
Masalchi Teekha Boneless chicken thigh marinated in Kashmiri chilli and spices (S)	15.50
Zafrani Paneer Tikka Chargrilled Indian cottage cheese marinated with saffron, cheese, cream, yoghurt and cardamom (V)	13.00
Malai Broccoli Grilled broccoli florets marinated in yogurt, cream, cheese, cardamon & mild spices (V)	11.25
Old Delhi Seekh Kebab Classic tandoori lamb seekh inspired from the street markets of Old Delhi (S)	16.00
Patiala Lamb Chops Grilled lamb chops marinated with dried pomegranate seeds and pomegranate molasses	24.00
Ajwaini Prawns Prawns marinated with yoghurt, mustard oil and carom seeds, cooked in clay oven	17.00

HANDI, MASALA, KALIA

Fish Moilee Curry Tilapia fish braised in onion, ginger, coconut and curry leaf sauce	16.25
Chicken Makhan Masala Classic butter chicken with dried fenugreek leaves	16.75
Murg Tariwala Classic homestyle chicken curry with onion, tomato and whole spices (S)	16.75
Rogan Josh Diced lamb leg cooked with caramelised onions and Kashmiri chilli (S)	17.95
Quinoa Cauliflower Kofta Quinoa and cauliflower dumplings in rich cashew nut gravy (V)	15.75
Saag Paneer Indian cottage cheese braised in garlic tempered spinach finished with cream (V)	15.75
Ajwaini Bhindi (VG) Okra tossed in onion tomato masala tempered with carom seeds	15.75

BREAD & RICE

Naan Plain, Butter, Chilli or Garlic (V)	5.00
Cheese Naan Chilli or Garlic (V)	5.50
Peshawari Naan (V)	5.50
Tandoori Roti (VG)	4.50
Rice Steamed or Jeera Pulao (V)	5.50

DESSERTS | 8

Gulab Jamun (V) Cheese dumplings in rose syrup
Kulfi with Rose Syrup (V) Mango flavoured kulfi served with rose syrup
Ice Cream Two Scoops Vanilla Chocolate Dulce de Leche
Sorbet Two Scoops (VG) Passionfruit Strawberry Coconut
Celebration Cake (EGG) Birthday Anniversary Congratulations <i>Please advise on occasion</i>

BIRYANI

Chicken Biryani 18.00 Southern Indian flavoured chicken biryani
Nizami Subz Biryani (V) 17.50 Seasonal vegetables with Nizami spices and basmati rice

If you have a food allergy or intolerance, please ask a member of staff about the ingredients in your meal. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

(S) Spicy,
(V) Suitable for Vegetarians,
(VG) Suitable for Vegans



DRINKS MENU



WHITE WINES

175ml	250ml	Bottle
9.50	12.25	36.00
10.50	13.75	40.00
12.00	15.75	47.00
		49.00
		46.00
		59.00
		90.00
		65.00

Pinot Grigio, Villa del Lago Veneto, Italy
Sauvignon Blanc, Atul Kochhar Nyakas Reserve Budai, Hungary
Albarino, Depende Rias Baixas, Spain
Viognier, Solas Languedoc, France
Gavi, Ca Bianca Piedmont, Italy
Chablis Domaine Christophe Patrice Burgundy, France
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand
Macon Villages Chardonnay, Domaine Luquet Burgundy, France

RED WINES

175ml	250ml	Bottle
10.25	14.25	42.00
10.50	13.75	40.00
11.25	13.50	44.00
		49.00

Malbec, Somewhere Else Tulum Valley, Argentina
Cabernet Franc/Merlot, Atul Kochhar Maltinszky Reserve Hungary
Pinot Noir, Buis d'Aps Ardeche, France
Syrah, Solas Languedoc, France

ROSE WINES

175ml	250ml	Bottle
8.25	11.25	38.00
		49.00
		70.00

Pinot Grigio Blush, Villa del Lago Veneto, Italy
Cinsault & Grenache, Saint Louis de Provence Provence, France
Whispering Angel Pinot Noir, Caves d'Esclanse Provence, France

SPARKLING WINES

125ml	Bottle
8.00	42.00
	80.00
	110.00

Filipetti, Prosecco Veneto, Italy
Atul Kochhar Brut Premier Cru Champagne, France
Taittinger Brut Reserve Champagne, France

VODKA

50ml
10.50
8.50
10.50

Belvedere
Absolut
Grey Goose

RUM

50ml
7.50
8.50
8.75

Captain Morgan Spiced or Dark
Old Monk
Old Monk XO Coffee

GIN

50ml
9.50
9.75
10.25
10.00
7.50

Hendricks
Silent Pool
Jamun
Salcombe
New London Light 0%

TEQUILA

50ml
10.50
11.50

Mijenta Blanco
Mijenta Reposado

SOFT DRINKS

Coke Diet Coke Coke Zero	4.50
Sprite Zero Fanta	
Fruit Juice	4.50
Apple Orange Pineapple	
Cranberry Passion Fruit Guava	
Still or Sparkling Water	
Small, 2.75 Large, 5.00	

Standard measures available for wine (125 ml) and spirits (25ml). Mixers extra as applicable

COCKTAILS | 14 EACH

Atul's Favourite Martini
Pisco, passionfruit, guava, vanilla syrup, chilli

Wembley Park
Vodka, peach, passion fruit, pineapple, vanilla & rose water

Kiwi Mojito
Ten To One white rum, kiwi, lime, mint, ginger beer

Tropical Negroni
Silent Pool gin, pandan, coconut washed campari, sweet vermouth

Old Delhi Fashioned
Monkey shoulder, benedictine, orange bitters

Pineapple And Chilli Margarita
Mijenta Blanco, triple sec, pineapple, lime, chilli syrup

Desi Paloma
Mijenta Blanco, grapefruit cordial, lime, soda

Monk Martini
Old Monk Xo, kahlua, espresso, vanilla syrup

NON ALOCHOLIC DRINKS

Nimboo Soda | 5.50
Sweet or salted

Lassi | 6.50
Mango | Sweet | Salted | Pineapple & Coconut

Berry Delight | 6.50
Raspberry, strawberry, lemonade

Chilli Mango Virgin Mojito | 7.25
Fresh mint, mango pulp, chilli, lemondade

Watermelon Basil Cooler | 7.25
Fresh watermelon, basil, lime, ginger ale

BEERS & CIDER

	Pint	1/2 Pint
Cobra Beer	7.50	4.00
Draught lager 4.3% alc		

	7.50	4.00
Malabar IPA		
Draught 4.7% alc		

	Bottle
White Rhino Lager	5.25
330ml 4.8% alc	

	5.75
White Rhino IPA	
330ml 5.5% alc	

	6.50
Peacock Cider	
500ml Mango & lime 4.8% alc	

	3.75
0% Alcohol Beer	

	11.00
King Cobra	
750ml, Double fermented lager, 5.2% alc	

