

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	15.50
Chicken morsels marinated with yoghurt, cream, cheese and grilled in clay oven	
Masalchi Teekha	15.50
Boneless chicken thigh marinated in Kashmiri chilli and spices (S)	
Kashmiri Paneer Tikka	13.50
Char-grilled cottage cheese marinated in Kashmiri red chilli and spices (V)	
Malai Broccoli	11.25
Grilled broccoli florets marinated in yogurt, cream, cheese, cardamon & mild spices (V)	
Old Delhi Seekh Kebab	16.00
Classic tandoori lamb seekh inspired from the street markets of Old Delhi (S)	
Patiala Lamb Chops	24.00
Grilled lamb chops marinated with dried pomegranate seeds and pomegranate molasses	
Ajwaini Prawns	17.00
Prawns marinated with yoghurt, mustard oil and carom seeds, cooked in clay oven	

HANDI, MASALA, KALIA

Fish Moilee Curry	16.25
Seabass braised in onion, ginger, coconut and curry leaf sauce	
Chicken Makhan Masala	16.75
Classic butter chicken with dried fenugreek leaves	
Murgir Jhol	16.75
Classic Bengali chicken curry with potato, onion, tomato and aromatic whole spices	
Rogan Josh	17.95
Diced lamb leg cooked with caramelised onions and Kashmiri chilli (S)	
Quinoa Cauliflower Kofta	15.75
Quinoa and cauliflower dumplings in rich cashew nut gravy (V)	
Saag Paneer	15.75
Indian cottage cheese braised in garlic tempered spinach finished with cream (V)	
Amritsari Chana Masala	15.75
Chickpeas cooked with onion, tomato & homemade spices (VG) (S)	

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 (EGG)	
Vanilla Chocolate	
Sorbet Two Scoops (VG)	
Passionfruit Coconut	

BIRYANI

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

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
Pinot Grigio, Villa del Lago Veneto, Italy	9.50	12.25	38.00
Sauvignon Blanc, Atul Kochhar Nyakas Reserve Budai, Hungary	10.50	13.75	40.00
Albarino, Depende Rias Baixas, Spain	12.00	15.75	47.00
Viognier, Solas Languedoc, France			49.00
Gavi, Ca Bianca Piedmont, Italy			46.00
Chablis Domaine Christophe Patrice Burgundy, France			59.00
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand			90.00

RED WINES

	175ml	250ml	Bottle
Malbec, Somewhere Else Tulum Valley, Argentina	10.25	14.25	42.00
Cabernet Franc/Merlot, Atul Kochhar Maltinszky Reserve Hungary	10.50	13.75	40.00
Pinot Noir, Buis d'Ans Ardeche, France	11.25	13.50	44.00
Syrah, Solas Languedoc, France			49.00

ROSE WINES

	175ml	250ml	Bottle
Pinot Grigio Blush, Villa del Lago Veneto, Italy	9.50	12.25	38.00
Cinsault & Grenache, Saint Louis de Provence Provence, France			49.00
Whispering Angel Pinot Noir, Caves d'Esclanze Provence, France			70.00

SPARKLING WINES

	125ml	Bottle
Filipetti, Prosecco Veneto, Italy	8.00	42.00
Atul Kochhar Brut Premier Cru Champagne, France		80.00
Taittinger Brut Reserve Champagne, France		110.00

VODKA

	50ml
Belvedere	10.50
Absolut	8.50
Grey Goose	10.50

RUM

	50ml
Bacardi	8.00
Captain Morgan Spiced or Dark	7.50
Old Monk	8.50
Old Monk XO Coffee	8.75

GIN

	50ml
Bombay Sapphire	8.00
Hendricks	9.50
Silent Pool	9.75
Jamun	10.25
Salcombe	10.00
New London Light 0%	7.50

TEQUILA

	50ml
Mijenta Blanco	10.50
Mijenta Reposado	11.50

WHISKEY

	50ml
Monkey Shoulder	9.00
Indri Single Malt	11.00
Glenfiddich 12 Speyside	11.00
Amrut Single Malt	12.00
Jameson	8.00
Johnnie Walker Black Label	9.50

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 puree, guava juice, vanilla syrup, chilli

Wembley Park

Grey Goose, peach liqueur, passionfruit puree, pineapple juice, vanilla syrup, rose

Kiwi Mojito

Bacardi Blanca, kiwi puree, lime juice, fresh mint, ginger beer

Winter Spiced Negroni

Silent Pool gin infused with spices, Campari, Sweet Vermouth

Old Delhi Fashioned

Smoked Monkey Shoulder, Benedictine, Angostura bitter, orange bitter

Pineapple And Chilli Margarita

Mijenta Blanco tequila, pineapple juice, lemon juice, chilli syrup

Guava Colada

Ten to One rum infused with cardamom, guava juice, coconut syrup, lime juice

Monk Martini

Old Monk XO, Kahlua, espresso

Basil Smash

Hendricks gin, lemon juice, simple syrup, basil leaves

NON ALCOHOLIC 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, lemonade

Watermelon Basil Cooler | 7.25

Fresh watermelon, basil, lime, ginger ale

BEERS & CIDER

Pint 1/2Pint

Cobra Beer

7.50 4.00

Draught lager 4.3% alc

Malabar IPA

7.50 4.00

Draught 4.7% alc

White Rhino Lager

5.25

330ml 4.8% alc

White Rhino IPA

5.75

330ml 5.5% alc

Peacock Cider

6.50

500ml Mango & lime 4% alc

0% Alcohol Beer

3.75

King Cobra

11.00

750ml, Double fermented lager, 5.2% alc