

## 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
Kashmiri Paneer Tikka Char-grilled cottage cheese marinated in Kashmiri red chilli and spices (V)	13.50
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 Seabass braised in onion, ginger, coconut and curry leaf sauce	16.25
Chicken Makhan Masala Classic butter chicken with dried fenugreek leaves	16.75
Murgir Jhol Classic Bengali chicken curry with potato, onion, tomato and aromatic whole spices	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
Amritsari Chana Masala Chickpeas cooked with onion, tomato & homemade spices (VG) (S)	15.75

## BIRYANI

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

## 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
Celebration Cake (EGG) Birthday   Anniversary   Congratulations Please advise on occasion

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'Aps   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'Esclanse   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

## 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	

## 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

## COCKTAILS | 14 EACH

<b>Atul's Favourite Martini</b> Pisco, passionfruit puree, guava juice, vanilla syrup, chilli
<b>Wembley Park</b> Grey Goose, peach liqueur, passionfruit puree, pineapple juice, vanilla syrup, rose
<b>Kiwi Mojito</b> Bacardi Blanca, kiwi puree, lime juice, fresh mint, ginger beer
<b>Winter Spiced Negroni</b> Silent Pool gin infused with spices, Campari, Sweet Vermouth
<b>Old Delhi Fashioned</b> Smoked Monkey Shoulder, Benedictine, Angostura bitter, orange bitter
<b>Pineapple And Chilli Margarita</b> Mijenta Blanco tequila, pineapple juice, lemon juice, chilli syrup
<b>Guava Colada</b> Ten to One rum infused with cardamom, guava juice, coconut syrup, lime juice
<b>Monk Martini</b> Old Monk XO, Kahlua, espresso
<b>Basil Smash</b> Hendricks gin, lemon juice, simple syrup, basil leaves

## NON ALCOHOLIC DRINKS

<b>Nimboo Soda   5.50</b> Sweet or salted
<b>Lassi   6.50</b> Mango   Sweet   Salted   Pineapple & Coconut
<b>Berry Delight   6.50</b> Raspberry, strawberry, lemonade
<b>Chilli Mango Virgin Mojito   7.25</b> Fresh mint, mango pulp, chilli, lemonade
<b>Watermelon Basil Cooler   7.25</b> Fresh watermelon, basil, lime, ginger ale

## BEERS & CIDER

	Pint	1/2Pint
<b>Cobra Beer</b> Draught lager 4.3% alc	7.50	4.00
<b>Malabar IPA</b> Draught 4.7% alc	7.50	4.00
		Bottle
<b>White Rhino Lager</b> 330ml 4.8% alc		5.25
<b>White Rhino IPA</b> 330ml 5.5% alc		5.75
<b>Peacock Cider</b> 500ml Mango & lime 4% alc		6.50
<b>0% Alcohol Beer</b>		3.75
<b>King Cobra</b> 750ml, Double fermented lager, 5.2% alc		11.00

