

Where British elegance meets Indian spice – a journey of taste across generations



STARTERS

Lahori BBQ Fish 25.95 🌱🍷
Succulent BBQ fish marinated with tandoori spices

Charcoal Grilled Prawns, Tomato Mustard Chutney 28.95 🌱🍷
Turmeric & chilli marinated prawns Broiled in a tandoor

Amritsari Chicken Tikka 28.95 🍷
Juicy Chicken Tikka Cooked in a Creamy Marinade with red chilli and finished with oodles of butter – Typical Amritsar Style

Chicken Malai Kebab 29.95 🍷
Creamy malai chicken tikka with Parmesan Touille and edible silver leaf

Mumbai Spiced Soft-Shell Crab 29.95 🌱🍷
Crisp Fried soft-shell crabs tossed in a blend of aromatic Indian spices, Smoked Pineapple chutney

48-hour Marinated Burrha Lamb Chops 32.95 🍷
Succulent lamb chops in a special marinade – our chef's secret recipe!

Seekh Kebab 32.95 🍷
House Minced lamb rolls delicately spiced with fresh herbs, skewered & broiled in tandoor

Lamb Bhuna 32.95 🍷
Heavy skillet tossed tender lamb chunks with peppers and bhuna masala

VEG

Broccoli Edamame Shammi 26.95 🌱
Broccoli and Edamame chunk patty, grilled on a thick cast-iron tawa grill

Achari Portobello Mushroom 29.95 🌱
portobello mushrooms, Achaar spices

Paneer Margarita Tikka 32.95 🍷
Blend of Italian flavours, a bit of spiciness, Indo-Italian Bonhomie

BAR MUNCHIES

Indian Pappadums 11.95 🌱🍷
Served with Mint, Tomato Salsa & Roasted pineapple chutneys

Crispy Lotus Stem With Tamarind Glaze 11.95 🌱
lotus stem Crisps, drizzled with a jaggery-tamarind glaze

Avocado Chaat Bombs 11.95 🌱
Gol-gappe filled with spicy & tangy guacamole and pomegranate pearls

SLIDERS AND NAN TACOS

Paneer Tikka Masala Tacos 22.95 🍷
Paneer tikka masala, Indian Pico di gallo, Sirka onions and dips

Viral Shroom Smash Burger 23.95 🍷
Mushroom galouti Smash, Lettuce, Cheese, Sirka caramelised onion, Spicy Tomato Salsa, House Spice sauce

Dubai Viral Lamb Smash Burger 23.95 🍷
Lamb patty, lettuce, Sirka caramelised onion, cilantro, garlic Aioli, cheese

Lamb Seekh Tacos 24.95 🍷
spiced gravy sauce and topped with a juicy tandoori lamb seekh and spiced pickled onion

SALADS

Green Salad 14.95 🍷
Onion, cucumber, Tomato, Carrot, green chilli and lemon

Spiced Mango Salad With Chicken Tikka 15.95 🍷
Mango Chunk and Veggie salad topped with chicken tikka in a reduced dry ginger and chilli dressing

**ROSES ARE RED,
CURRIES ARE GOLD,
DINNER AT LONDON
ARMS NEVER GETS OLD.**

British Elegance ×
Indian Soul

BAR BITES

Butter Chicken Samosa (3pcs) 14.95 🍷
Punjabi butter chicken in a crispy sheet with mint chutney

Colonial Club Mutton Cutlet 16.95 🍷
British era Officers club recipe, three Fried mutton cutlets with house dip

Anglo-Indian Fish Finger 18.95 🍷
Crumb-fried barramundi strips with Anglo-Indian tartar dip

CURRIES

Goan Prawn Curry 31.95 🍷
Special goan masala, prawns in a refreshing curry, Best paired with rice or Malabar porotta

U.K Favourite Chicken Madras Curry 31.95 🍷
Tender chicken in a rich, spicy Madras curry – bold, aromatic, and full of flavour.

Railway Goat Curry 32.95 🍷
Slow-cooked goat curry from British-era train journeys, Best paired with Saffron Rice or Khameeri Roti

Lamb Vindaloo 32.95 🍷
Goan spiced tangy gravy, Best paired with Steamed rice

Butter Chicken 32.95 🍷
Chicken tikkas with classic butter gravy, impossible to ignore

Chicken Tikka Masala 32.95 🍷
Quintessential post drinks curry, chicken tikkas in a tossed masala, best paired with a lachha parantha

Ludhiana Cream Chicken 32.95 🍷
Another street style delicacy, thick cream gravy, with succulent chicken chunks, crushed black pepper

Duck Curry| Roghanjosh 34.95 🍷
Slow-cooked duck in a rich, aromatic Roghanjosh gravy – with traditional Kashmiri flavours.

VEG

London Arms Mixed Veggies 25.95 🍷

Vegan Dal Tadka 27.95 🌱
Our special recipe for The vegans!

Paneer Butter Masala 28.95 🍷
Paneer chunks in a tangy tomato and onion masala

Kadhai Paneer 28.95 🍷
Soft paneer in tangy tomato and onion masala

London Arms Special Dal Makhani 29.95 🍷
Our special recipe, cooked on a tandoor for the extra smoky effect

Jaipur Mushroom Kofta 32.95 🍷
Umami Mushroom Dumplings steeped in a mild, tangy Jaipur curry

VEG

Zucchini Fire Fries 12.95
Crisp-fried Zucchini fingers with Hot Masala Spice and House dip

London Pub Nachos 15.95 🍷
Nachos with House Guac, Tomato Salsa and our chef's special Pineapple Chutney

Punjabi Veg Samosa (3 PCs) 15.95
Served with mint chutney & saunth chutney

CHEF'S SPECIAL

Burrata Lasooni Saag 32.95 🍷
Spinach saag, cooked over a smoky heavy pan, topped with a creamy burrata and confit chilli-spiced garlic

Railway Lamb Shank Roghanjosh 35.95 🍷
A true show stopper, 30 hours stewed roghanjosh curry with succulent lamb shank, Best paired with Saffron rice or Khamiri Roti

LUCKNOW BIRYANIS

Top Grade Basmati rice biryani with the secret Lucknow Potli masalas
Served with raita

Veg Biryani 21.95

Chicken Biryani 24.95

Goat Biryani 29.95

Lamb Biryani 31.95

SIDES

Curried Coriander Potatoes 15.95
Field potatoes tossed with asafoetida and crushed coriander seeds

Steamed Rice 6.95 🌱

Saffron Pulao 9.95 🍷

Jeera Rice 9.95

INDIAN BREADS

Roti| Butter Roti 5.95 🍷

Naan | Butter Naan 6.95 🍷

Garlic Naan | Cheese Naan | Chilli Olive Naan 8.95 🍷

Garlic Cheese Naan 10.95 🍷

Lachha Paratha| Pudina| Laal Mirch 8.95 🍷

Malabar Porotta 2 Pc 13.5 🍷

DESSERTS

Home Made Gulab Jamun 11.95 🍷
Soft, warm, and melt-in-your-mouth – our homemade Gulab Jamun is soaked in fragrant saffron syrup for the perfect sweet finish.

Paan Kulfee 11.95 🍷
Indian special gelato, slow churned and frozen on cracked ice

Rasmalai Tres Leche 14.95 🍷
Rasmalai tres leche milk-soaked sponge Cake with loads of nuts

DIETARY REQUIREMENTS

We cannot guarantee traces of allergens to 100%.

- 🌱 - Vegan
- 🍷 - Gluten free
- 🍷 - Contains dairy or dairy products
- 🍷 - Contains Egg
- 🍷 - Contains Nuts
- 🍷 - seafood



Signature Cocktails

Raw Mango Picante 22

Tequila, Raw mango cordial, homemade green chilli soda

Chaat Sour 22

Rum, Lime, pineapple juice, & A Touch Of Black Salt & Chaat Masala

Imli Paloma 22

Tequila, Tamarind, Ginger, Pink Grapefruit & Chilli Salt Rim

Kashmiri Negroni 22

Gin Infused with Saffron & Campari, Sweet Vermouth

Jaggery Julep 22

Bourbon, Jaggery-Ginger Syrup, Fresh Mint, Crushed Ice

Jamunrita 22

Tequila, Jamun Purée, Cumin Salted Rim

Smoked Ananas Gimlet 22

gin, fresh lime juice, House Ananas Cordial

Delhi Phalsatini 22

Indian Phalsa Berries, vodka and vermouth liquors

Classic Cocktails

007 Martini 18

Gin, Vodka, Lillet Blanc, Shaken - Not Stirred

Branble 18

gin cocktail that balances bright citrus and sweet blackberry flavours

Old Fashioned 18

Whiskey, Orange Bitters, Sugar

Brown Sugar Espresso Martini 18

Coffee Shot, Vodka, Coffee Liqueur, Brown Sugar

Long Island Iced Tea 21

Vodka, Gin, Rum, Tequila, Triple Sec, and a splash of cola/Redbull

Gin & Tonic 18

cocktail made with gin and tonic water poured over a large amount of ice

Cosmopolitan 18

Vodka, Triple Sec, Cranberry Juice, Lime Juice Spiced Jamun Syrup, Chili, Lime Juice, Splash of Cola

Sobertails

Smoked Pineapple & Curry Leaf Cooler 12

Grilled Pineapple Juice, Curry Leaf Syrup, Lime, Soda

Kacha Aam Fizz 12

Raw Mango Purée, Mint, Black Salt, Ginger Ale

Spiced Guava Mary 12

Guava Juice, Tabasco, Roasted Cumin, Black Pepper, Lime

Banarasi Paan Mojito 12

A twist on the classic, blending paan's sweetness with refreshing paan leaf and lime Lassi & Buttermilk

Lassi & Buttermilk

Chai Latte 5

It is a hot, milky, fragrant, gently spicy drink made with steamed milk and spiced black tea

Matcha Latte 5

Vibrant, antioxidant-rich blend of green tea matcha and steamed milk, subtly sweet and refreshing

Saffron Lassi 12

Classic Saffron and Cardamom Lassi

Mango Avo Lassi 12

Mangoes pulp & Avocado Churned with Creamy Yogurt

Soft Beverages

Juice - Orange, Apple, Pineapple and Mango 4

Red Bull Energy Drink/ Sugarfree / Tropical Edition / Red Bull Red 8

Tap Beer - 15

Carlsberg

Sapporo

Xpa

Coopers original

Thatcher Gold Apple Cider

Wine

Red

Penfold Shiraz

-

65

HEARTLAND SPICE TRADER SHIRAZ

15

40.5

TEUSNER BILMORE SHIRAZ

17.64

48.42

RESCHKE 'R SERIES' MALBEC

15.5

42

White

ONANNON MORNINGTON PINOT NOIR

27.35

77.55

SC PANNELL FIELD ST SHIRAZ

22.46

62.88

CASTLE ROCK SKYWALK RIES

19.5

54

HV SAUV BLANC 400 METRES

17.5

48

ROB DOLAN WL PINOT GRIS

18.35

50.55

PARINGA EST PINOT GRIS

19.88

55.14

ARTEA ROSE IGP

16.5

45

Penfold Max's

-

65

Sparkling Wine

PIZZINI BRACHETTO

16.31

44.43

PIZZINI MOSCATO

15.59

42.27

NV VILLA FRESCO PROSECCO

17.5

48