

Vegetarian / Vegan Main Dishes

- Tarka Dal ^{VE}  £9.45
Lentil cooked with onions, garlic & Indian spices.
- Pindi Chana ^{VE}  £9.45
Chickpeas cooked with onions, tomatoes & Indian spices.
- Bombay Aloo ^{VE}  £9.45
Spicy stuffed potatoes fried with onion-Tomatoes & hot spices.
- Saag Aloo ^{VE}  £9.45
Potatoes cooked with pureed spinach & Indian spices.
- Aloo Gobi ^{VE}  £9.45
Potatoes & cauliflower together cooked with herbs & spices.
- Bhindi Do Pyaza ^{VE}  £9.45
Stir fried indian okra cooked with aromatic spices, crispy onions and tangy tomatoes.
- Dal Makhani ^{V(D)}  £9.95
Black moong, kidney beans cooked in slow heat with butter & tomato sauce & served with cream.
- Vegetable Jalfrezi ^{V(D)}  £9.95
Mix vegetables and cottage cheese cooked with onion, pepper and tomato.
- Soya Chap Masala ^{VE}  £9.95
Tender, protein-packed soya chunks simmered in a robust, spiced onion and tomato gravy.
- Vegetable Korma ^{V(D)} £10.45
Mix vegetables in a rich, creamy coconut gravy infused with aromatic whole spices.
- Paneer Makhani Masala ^{V(D)}  £10.95
Diced cottage cheese cooked in tomato cream sauce garnished with butter & cream.
- Kadai Paneer ^{V(D)}  £10.95
Fresh cottage cheese cubes wok-tossed with crunchy bell peppers and onions in a spicy, freshly ground masala.
- Palak Paneer ^{V(D)}  £10.95
Paneer cubes in a mildly spiced, creamy spinach gravy.



Khazana Basmati Biryani

- Vegetable Biryani ^{V(G)}  £11.95
Chopped mixed vegetables cooked with basmati rice.
- Chicken Biryani ^(G)  £12.45
Tender chicken cooked with basmati rice served with curry sauce.
- Lamb Biryani ^(M, G)  £13.95
Tender lamb cooked with basmati rice and spices.
- Jhinga Handi Biryani ^(S, G)  £13.95
King prawns cooked with basmati rice handi home style.

Rice

- Plain Rice £3.95
- Pilau Rice £4.25
- Jeera Rice £4.95
- Vegetable Rice £4.95
- Coconut Rice £4.95
- Mushroom Rice £4.95
- Egg Rice ^(E) £4.95

Khate Khate (Sundries)

- Plain Naan / Roti ^(G) £3.95
- Butter Naan / Roti ^(G / D) £3.95
- Garlic Naan ^(G / D) £4.25
- Garlic Chilli Naan ^(G / D) £4.25
- Peshwari Naan ^(G / D) £4.95
- Stuffed Naan ^(G / D) £4.95
- Cheese Naan ^(G / D) £4.95
- Cheese Garlic Naan ^(G / D) £4.95
- Lachha Paratha ^(G / D) £4.45
- Pudina Paratha ^(G / D) £4.45
- Cucumber Raita ^(D) £4.45
- French Fries ^(G) £4.95
- Green Garden Salad £4.95
- Onion Salad £2.95

Meethe Se (Desserts)

- Gulab Jamun £4.95
- Kulfi Choose from Pistachio, Mango or Malai. £5.95
- Vanilla Ice Cream £4.95
- Chocolate Brownie Served with vanilla ice cream. £6.25
- Cheesecake £6.25



Food Menu

0207 402 1100 46 Gloucester Terrace, London, W2 3HH

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen allergens is available on request.

Allergens: C - Celery, G - Gluten, CR - Crustaceans, E - Eggs, S - Seafood, L - Lupin, D - Dairy, N - Nuts, M - Mustard, PN - Peanuts, SE - Sesame, SU - Sulphur, SO - Soya, MO Mollusc.

VE = Vegan **V** = Vegetarian
 = Mildly Spiced  = Hot

Shuruwat

Papadum ^(G)	£0.90
Mixed Pickle ^(M)	£1.75
Mango Chutney	£1.75

Traditional Indian Appetisers

• Chicken / Lamb Samosa ^(G) 	£5.25
Tandoori Wings ^(G / D / M)  Chicken wings marinated in tandoori paste and cooked in a tandoor.	£7.95
• Seekh Kebab ^(M)  Spiced minced lean lamb cooked in clay oven.	£7.95
• Hyderabad Murgh ^(G / M / D)  Boneless chicken cubes marinated with lemon juice, ground flour and Indian herbs and sauteed with chilli, garlic.	£7.95
• Hyderabad Fish ^(S / G / M / D)  White fish marinated with lemon Juice, ground flour and indian herbs and sautéed with chil & garlic.	£8.95
• Amritsari Fish ^(S / G) Fish cubes marinated with lenmon juice, chopped ginger, gram flour and deep fried.	£8.95
• Non Veg Mixed Platter ^(G / D)  Non. Veg samosa, Sheekh kabab, Chiken tikka.	£9.95

Vegetarian / Vegan Starters

• Punjabi Samosa ^{VE (G)} 	£5.25
Triangles pastry stuffed with a spiced potatoes, green peas, and aromatic ginger.	
• Onion Bhaji ^{VE (G)} 	£5.95
Onions formed flavour herbs and spices deep fried.	
• Bombay Bhel ^{VE (G / N)} 	£6.25
Puffed rice sev mixed with sour & garlic chutney with tender potatoes and onions.	
• Papri Chaat ^{V (G / D)}	£6.25
Crisp fried dough wafers, along with boiled chickpeas, boiled potatoes, sweet yogurt and tamarind chutney.	
• Samosa Chaat ^{V (G / D)} 	£6.95
Crispy smashed samosas topped with tangy tamarind cutney, cool sweet yogurt, and a sprinkle of savory sev.	
• Tandoori Stuffed Mushrooms ^{V (D)}	£8.25
Cup Mushroom stuffed with paneer, cheese and marinated with indian spices yogurt and roasted in clay oven.	
• Tandoori Malai Soya Chaap ^{VE (D)}	£8.95
Soya chunks marinated in cream, yogurt and cheese cooked in clay oven.	
• Chilli Paneer ^{V (G / D)} 	£8.95
Indian cheese cooked with onion and capsicum, spiced with garlic and green chillies.	
• Malai Paneer Tikka ^{V (G / D)}	£8.95
Cubes of cottage cheese marinated with yogurt, Indian spices and cooked in clay oven.	
• Mixed Vegetarian Platter ^{V (G / D)} 	£9.95
Onion bhaji, veg.samosa, Paneer tikka, Stuffed mushroom.	

Indian Tapte Tandoor Se

• Tandoori Chicken ^(D / M) 	£10.95
Succulent, bone-in chicken marinated in spiced yogurt and charred to smoky perfection in a traditional clay oven.	
• Chicken Tikka Shashlik ^(D / M) 	£10.95
Chicken tikka prepared on a tandoori skewer with pepper and onions.	
• Murgh Malai Kebab ^(G / D)	£11.95
Tender chicken bites marinated in a rich, mild cream and garlic sauce.	
• Kashmiri Tandoori Lamb Chops ^(D / M) 	£14.95
Spring lamb chops marinated with ginger paste, yogurt, cream & cheese cooked in clay oven.	
• Tandoori King Prawns ^(D / S / M) 	£14.95
Fresh water king prawns lighty marinated with yogurt and Indian spices cooked in clay oven.	
• Salmon Tikka ^(D / S / M) 	£14.95
Fresh scottish salmon lighty marinated with yogurt and Indian spices cooked in clay oven.	
• Tandoori Mixed Grill ^(D / M) 	£17.95
Flavour of india special platter mixed of the tandoori dishes specially prepared for delicious taste.	

Non - Veg Main Dishes

• Murgh Makhani ^(D / M) 	£11.95
Tandoori chicken boneless cooked in tomato cream sauce gamished with butter & cream.	
• Murgh Korma ^(D)	£11.95
Chicken cubes in a rich, creamy coconut gravy infused with aromatic whole spices.	
• Methi Murgh ^(D) 	£11.95
Tender chicken with kas.methi "fresh fenugreek", cooked in rich gravy.	
• Kadai Chicken ^(M) 	£11.95
Medium spiced dish with tender chicken cubes cooked in thick gravy sauce with diced onions & pepper.	
• Chicken Tikka Masala ^(D / M) 	£11.95
Spiced chicken tikkas simmered in a herb-rich creamy tomato gravy.	
• Chicken Jalfrezi 	£11.95
Hot & spicy dish with tender chicken cooked in thick gravy sauce with tomato,onion & pepper.	
• Chicken Patiala ^(M) 	£11.95
Chicken tikka cooked with chopped onion, tomato and Indian spices.	
• Chicken Chettinad ^(D / M) 	£11.95
Chicken cooked with coconut and mixed south indian spices.	
• Laal Maas ^(M) 	£12.45
Tender lamb slow-cooked in a rich, smoky gravy infused with hand-ground Mathania chilies and garlic.	
• Kadai Gosht ^(M) 	£12.45
Medium spices lamb cooked in thick gravy with diced onions & peppers.	
• Rogan Josh ^(M) 	£12.45
Medium spiced lamb cooked in Kashmiri style gravy.	
• Saag Gosht ^(M) 	£12.45
Lamb cooked with spinach gravy.	
• Bhuna Gosht ^(M) 	£12.45
Tender lamb cubes prepared in rich spices, onions& tomatoes.	
• Lamb Korma ^(D / M)	£12.45
Lamb cubes in a rich, creamy coconut gravy infused with aromatic whole spices.	
• Goan Fish Curry ^(S / M) 	£12.45
White fish cubes cooked in mild Indian spices & coconut milk.	
• Salmon Tikka Kadai ^(S / M) 	£12.95
King prawn cooked in thick gravy with diced onions & peppers.	
• King Prawn Kadai ^(S / M) 	£14.95
King prawn cooked in thick gravy with diced onions & peppers.	



Flavors of India®

Wine Tasting Guide:

White and Rosé: 1 = Driest | 9 = Sweetest

Red: A = Light-bodied | E = Full-bodied

125ml glass available upon request.

House Wine

	250ml	75cl
White	£6.95	£19.95
Rosé	£6.95	£19.95
Red	£6.95	£19.95

Sparkling Wine & Champagne

	125ml	75cl
(VE) Prosecco Magnifico Italy, 2	£7.25	£24.95
Elegant bouquet of green apple and pear with crisp acidity.		

(VE) Moët & Chandon Brut France, 1	£55.95
Lively with a soft flavour that improves with ageing.	

White Wine

	250ml	75cl
• Pinot Grigio	£7.95	£22.95
Altana di Vico Italy, 2		
Crisp Pinot Grigio with citrus fruit and hint of spice.		
• Down Under		£26.95
Chardonnay Australia, 3		
Flavours of white peach and pear burst on the palate.		
• Writer's Block		£25.95
Chenin Blanc South Africa, 2		
Balanced wine with floral, peach and dried apricot aromas.		
• Oyster Bay		£28.95
Sauvignon Blanc New Zealand, 2		
Concentrated fruit flavours of tropical and gooseberry.		
• (VE) Chablis 1ER Cru		£36.95
Beauroy Domaine Camu France, 1		
Perfect acidity and flavours of grapefruit and lemon.		

Rosé Wine

		75cl
Charlie Zin White	£7.95	£25.95
Zinfandel USA, 3		
Fruity and fresh with flavours of red fruit and spicy hints.		

Red Wine

	250ml	75cl
• Jarrah Wood	£7.95	£22.95
Shiraz Australia, D		
Packed with ripe cherry and raspberry flavours.		
• Equino Malbec Argentina, D		£25.95
Plums, blackberries and raspberries with a rounded finish.		
• Baron D'Arignac		£25.95
Cabernet Sauvignon France, D		
Fresh nose, mellow and rounded.		
• Parlez-Vous Pinot Noir France, B		£29.95
A lovely light and delicate wine from the Loire with cherry fruits in abundance.		
• (VE) Chianti Classico		£34.95
Sant'ilario Italy, B		
Full, well-structured and conveys all the character of the Sangiovese grape.		

Draught

	1/2	pint
Cobra	£5.25	£7.95

Bottled

Budweiser	330ml	£4.95
Stella Artois	330ml	£4.95
Heineken	330ml	£4.95
Heineken Zero Alcohol	330ml	£4.95
Cider	500ml	£5.45
Peroni	330ml	£4.95

Vodka

	25ml
Smirnoff Red Label	£4.45
Grey Goose	£4.95

Gin

	25ml
Gordon's	£4.45
Bombay Sapphire	£4.45

Rum

	25ml
Bacardi	£4.45
Lamb's Navy Spiced	£4.45
Captain Morgan Dark	£4.45

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ADD A 200ML MIXER FOR £2.00

<i>Whisky</i>	25ml
Jameson	£4.45
Jack Daniel's	£4.45
Chivas Regal 12 Year	£4.45
Johnnie Walker Black Label	£4.45
Glenfiddich	£5.45

<i>Brandy & Cognac</i>	50ml
Martell	£6.95
Courvoisier	£6.95
Rémy Martin	£7.95

<i>Tequila</i>	50ml
Tequila Shot	£6.25

<i>Liqueurs</i>	50ml
Malibu	£6.25
Sambuca	£6.25
Cointreau	£6.25
Baileys	£6.25
Tia Maria	£6.25

Cocktails All £10.95

• **Negroni**
An Italian cocktail made of Gin, Vermouth Rosso, Campari and garnished with an orange peel.

• **Twinkle**
Sparkling wine, Vodka and elderflower cordial combined to showcase a cocktail that is sure to make everything twinkle.

• **Mojito**
Made from White Rum, fresh mint, muddled limes and sugar syrup. All mixed together with crushed ice for the most refreshing classic.

• **Old Fashioned**
Traditional cocktail made by muddling sugar with bitters and water and adding Whiskey. Garnished with an orange twist or zest.

Mocktails

All £7.95

• **Virgin Mojito**
A refreshing, classic, minty muddled drink with a sweet fizz.

• **Apple Tree**
Zingy mocktail made with apple juice, fresh mint, lime and ginger ale.

• **Cranberry Delight**
Smooth and fruity with cranberry juice with fizz.

• **Blue Lagoon**
Bright blue and citrusy with Blue Curaçao syrup, lemon juice and lemon-lime soda.

Soft Drinks

Coke	330 ^{ml}	£3.95
Diet Coke	330 ^{ml}	£3.95
Coke Zero	330 ^{ml}	£3.95
Sprite	330 ^{ml}	£3.95
Lemonade	200 ^{ml}	£3.45
Fanta	330 ^{ml}	£3.95
Tonic	200 ^{ml}	£3.45
Ginger Ale	200 ^{ml}	£3.45

Apple Juice	£3.75
Orange Juice	£3.75
Pineapple Juice	£3.75

Still Water	330 ^{ml}	£2.95
Sparkling Water	330 ^{ml}	£3.25

Lassi

Plain	£4.25
Salted	£4.25
Salted Jeera	£4.25
Sweet	£4.25
Mango	£4.95