



APPETISER

Sharp. Refreshing.

ASSORTED PAPAD AND CRISPS (v) 6
Garlic tempered yoghurt, mango & lime, wild berries chutney.

CHAAT-ORA INDIAN STREET-FOOD, OUR WAY

🍴 **DAHI PURI (v) 10**
Semolina shell, pomegranate sweetened yoghurt, tamarind.

🍴 **PUNJABI SAMOSA (v - vegan option available) 11**
Flaky, crispy pastry, filled with spiced potato, green peas, sonth and mint chutney.

🍴 **CHATORA CHAAT (v - vegan option available) 12**
Spiced chickpeas, wheat crisp, sally potato, sweetened yoghurt, Bikaneri sev.

JAM'S PICK
🍴 **RAGDA PATTIES CHAAT (v) 12**
Potato cumin cake, spiced yellow peas, Indian vermicelli, wild berry chutney.

🍴 **ONION BHAJIA 10 (ve) 10**
Crispy deep-fried onion fritters, cumin, coriander, tamarind chutney.

CHARCOAL TANDOORI STARTERS

Smoky. Charred. Aromatic.

🍴 **TANDOORI BROCCOLI (v - vegan option available) 11**
Honey smoked broccoli, nigella seeds, curried yoghurts, crispy chakri.

🍴 **BLACKENED CHICKEN WINGS 12**
Kala chaat masala, cow milk whey, mango, ginger.

JAM'S PICK
🍴 **KALONJI PANEER TIKKA (v) 13**
Chargrilled cheese, pickling spices, mint chutney.

🍴 **KASOORI CHICKEN TIKKA 15**
Organic chicken breast, gruyere cheese, dried fenugreek, Bhatti masala, sprouted moong salad.

STARTERS

Vibrant. Bold. Irresistible.

🍴 **HONEY CHILLI CAULIFLOWER (ve) 10**
Cornflour coated Cauliflower florets, ginger, honey, burnt chilli, scallions, toasted sesame.

🍴 **GUNPOWDER SQUID 12**
Baby squid toasted in garlic podi, salt, pepper & lime sprinkle, with chilli sauce.

JAM'S PICK
🍴 **SEXY CHICKEN 13**
Southern style chicken strips, pachadi, milagai crust.

🍴 **SHAMI KEBAB 16**
Smoked minced lamb patties, tempered yoghurt, beetroot gel.

JAM'S PICK
🍴 **AMRITSARI FISH 14**
Flaky fish pakoras, marinated in a tantalizing blend of gram flour and carom seed.

🍴 **TELLICHERRY PEPPER PRAWN 15**
Pink prawns, cracked western ghats pepper corn, kaffir lime, apricot glaze.

🍴 **MALABAR PRAWN 21**
Indian ocean king prawn, aromatic coconut malai, carom seed, cipollini onion and truffle chutney.

🍴 **THE OG LAMB SEEKH 15**
Tailed pepper, Kashmiri chilli, Cipollini onion kachumber.

JAM'S PICK
🍴 **LAMB BURRAH CHOPS**
HALF RACK 29 / FULL RACK 57
Rajasthani lamb rack, sula paste, rock moss, fennel dressing.

BIRYANI

(Can be made Gluten Free) Fragrant. Layered. Rich.

🍴 **ORGANIC JACKFRUIT BIRYANI (v) 20**
Aged Himalayan basmati, desi ghee, young coriander.

🍴 **CLAYPOT LAMB BIRYANI 28**
Tender marinated lamb, basmati rice, warming spices, fragrant mint & coriander.

JAM'S PICK
🍴 **DUM-PUKHT CHICKEN PULAO 25**
Aromatic marinated chicken layer, basmati rice infused with exotic spices and saffron.

If you have a food allergy or a special dietary requirement, please inform your server before placing your order.

A discretionary 12.5% service charge is added to your bill.

CURRIES

Deep. Warming. Decadent.

🍴 **BAIGAN MIRCHI KA SAALAN (v - vegan option available) 18**
Baby ravaya aubergine, padron pepper tossed in sesame and tamarind sauce, jaggery crumble.

🍴 **PALAK KOFTA (v) 20**
Young spinach dumpling, golden resin, melon seeds, spicy yoghurt rassa.

🍴 **KADHAI PANEER (v) 19**
Punjabi style cottage cheese, toasted bell pepper, San Marzano tomatoes.

JAM'S PICK
🍴 **BUTTER CHICKEN 23**
Old Delhi style smoked, grilled chicken, Camone tomato and fenugreek sauce, cashew crumble.

🍴 **KORI GASSI 22**
Succulent chicken gently poached in a silken emulsion of Mangalorean spices, coconut, and sun-dried Byadgi chillies.

🍴 **ROYAL HOMESTEAD CHICKEN 21**
Caramelised shallots, toasted bell pepper, kadhai spice mix, onion masala.

JAM'S PICK
🍴 **ALLEPPEY HALIBUT 27**
Halibut chunks simmered in coconut malai, fresh turmeric, green mango.

🍴 **LAMB ROGHANJOSH 25**
Boneless lamb, ruby red onion, Kashmiri chilli, dry ginger, alkanet root.

🍴 **LAMB KALE SAAG 26**
Launceston lamb, Bloomsdale kale, spinach, garlic-herb oil.

JAM'S PICK
🍴 **NALLI NIHARI (SHANK) 32**
Slow-braised lamb shank, aromatic spices, rich onion and rock moss sauce.

SIDES

Soft. Fragrant. Grounding.

🍴 **CUCUMBER RAITA (v) 5**
Greek yoghurt gently tempered with royal cumin, cucumber and garden mint

LACHHA PYAZ (ve) 6
Thin slices of onion rings, chipotle and lemon dressing.

🍴 **SAAG ALOO (v) 12**
Toasted Ratte potato, spinach puree, royal cumin, wild garlic, burnt chilli.

🍴 **ACHARI CHOLE (ve) 12**
A traditional Punjabi chickpea curry, finished with a house-crafted achari infused Indian gooseberries.

JAM'S PICK
🍴 **CHATORA BLACK DAL (v) 10**
Slow-cooked lentils, burnt garlic, home-churned butter.

🍴 **TADKA DAL (ve) 10**
Tempered yellow lentils, garlic, cumin, chilli oil.

BREADS & RICE

Fire-Kissed. Warm. Pillow.

TANDOORI ROTI (ve) 5
A flatbread made of wholemeal flour.

HERITAGE NAAN (ve) 5
Leavened bread with refined wheat flour.

GARLIC NAAN (v) 6
Wild garlic and chive infused bread.

LACHHA PARATHA (v) 7
Flaky Sharbati wholewheat bread, layered and flaky.

TRUFFLE GHEE KULCHA (v) 8
Black truffle, clarified ghee, and Gruyère cheese filled bread.

PESHAWARI NAAN (v) 8
Sweet-savoury bread with dried fruits and nuts.

STEAMED RICE (ve) 5.50
Long grain basmati rice.

SAFFRON PULAO RICE (ve) 6.50
Crisp shallot, shahi zeera, Malden salt.

DESSERTS

Silken. Decadent. Indulgent.

SORBET SELECTION (ve) 10
Passion fruit & basil coulis, fresh berries.

JAM'S PICK
GULAB JAMUN (v) 10
Khoya balls soaked in cardamom syrup, hazelnut chikki, vanilla ice cream.

KULFI (v) 11
Indian ice cream in mango, pistachio, and betel leaves flavours.

GAJAR HALWA (v) 11
Homemade carrot fudge, Kashmiri saffron custard, coconut sorbet, dukha dust.

JAM'S PICK
ZAFRANI RASMALAI (v) 12
Juicy milk dumplings soaked in saffron flavoured milk.

V = vegetarian | Ve = vegan

We're family-run. Every dish here is led by Chef Imamuddin — raised on the flavours of Delhi, shaped by some of the best kitchens in India and London, and cooked the way it should be: over real charcoal fire, without rushing it.

This is food built for good company. Pour a glass, take your time, and let the spices do the talking.

Planning something bigger? Ask us about private dining for up to 16, or taking over the whole restaurant for up to 120 — we love hosting a proper celebration.



SIX COURSE TASTING MENU

£75 PER PERSON

Course 1

ASSORTED PAPAD AND CRISPS (v)

Garlic tempered yoghurt, mango & lime, wild berries chutney.



Course 2 – choose one

CHATORA CHAAT (v – vegan option available)

Spiced chickpeas, wheat crisp, sally potato, sweetened yoghurt, Bikaneri sev.



TELLICHERRY PEPPER PRAWN

Pink prawns, cracked Western Ghats peppercorn, kaffir lime.



Course 3 – choose one

KASOORI CHICKEN TIKKA

Premium chicken breast, gruyere cheese, dried fenugreek, Bhatti masala, sprouted moong salad.

THE OG LAMB SEEKH

Tailed pepper, Kashmiri chilli, Cipollini onion kachumber

KALONJI PANEER TIKKA (v)

Chargrilled cheese, pickling spices, mint chutney.



Course 4

HOUSE SORBET (ve)

Seasonal choice.



Course 5 – choose one

BUTTER CHICKEN

Old Delhi style smoked, grilled chicken, Camone tomato and fenugreek sauce, cashew crumble.

LAMB ROGHANJOSH

Boneless lamb, ruby red onion, Kashmiri chilli, dry ginger, alkanet root.

ALLEPPEY HALIBUT

Halibut chunks, coconut malai, fresh turmeric, green mango.

PALAK KOFTA (v)

Young spinach dumpling, golden resin, melon seeds, spicy yoghurt rassa.

Served with Chatora black dal, saffron pulao rice and heritage naan.



Course 6 – choose one

GULAB JAMUN (v)

Khoya balls soaked in cardamom syrup, hazelnut chikki, vanilla ice cream.

KULFI (v)

Indian ice cream in mango, pistachio, and betel leaves flavours.



A LA CARTE MENU