

SMALL PLATES

WE RECOMMEND TWO DISHES PER PERSON

ASSORTED PAPAD & CHUTNEY **VG** 4.50
PAN-INDIAN

VEGETABLE SAMOSA **VG** 5.50
A classic yet unforgettable dish, punjabi filo pastry filled with a savoury mixture of green peas & potatoes
DELHI, NORTH INDIA

CHICKEN LOLLIPOPS 7.50
Crisp marinated chicken served with garlic & chilli mayo
DELHI, NORTH INDIA

VEGETABLE BHAJI **VG GF** 4.90
Crisp & golden-fried mixed vegetable fritters, bursting with flavours, perfect for snacking
DELHI, NORTH INDIA

CHILLI PANEER **V** 5.90
Tender paneer cheese tossed in a flavourful blend of soy, sweet & sour sauce, creating a fusion of tastes
INDO-CHINESE

AVOCADO CHAAT **V** 7.50
Smashed avocado paired with crisp wafers, chickpeas, tangy tamarind, sweet yoghurt & vibrant pomegranate seeds for a refreshing chaat experience
SHIMLA, NORTH INDIA

ALOO TIKKI **V GF** 5.90
Potato patty crowned with spiced chickpea, yoghurt, mint & tamarind chutney
DELHI, NORTH INDIA

CHICKEN WINGS **GF** 5.50
Savour the flavours of our homemade recipe, marinated chicken wings with a zesty garlic & chilli mayo dip
SEVEN SISTERS, NORTH EAST INDIA

PAPDI CHAAT **V** 5.90
A tantalising blend of crunchy wafers, chickpeas, tangy tamarind, sweet yoghurt & juicy pomegranate seeds
LUCKNOW, NORTH INDIA

CHILLI CHEESE TOAST **V** 5.50
Cheddar melt served on sliced white with green chilli & garlic to add a little spice to your day
MUMBAI, MAHARASHTRA

GRILLS

PANEER TIKKA **V GF** 5.90
Paneer tandoored & charred with vibrant peppers for a delightful smoky flavour
PUNJAB, NORTH INDIA

LAMB SEEKH KEBAB **GF** 8.50
Succulent lamb mince blended with home-ground spices, green chilli & earthy flavours
NORTH WEST FRONTIER REGION, NORTH INDIA

CHICKEN TIKKA **GF** 6.50
Savour the timeless charm of our chicken tikka with garam masala, cumin & chill
PUNJAB, NORTH INDIA

MURGH MALAI **GF** 6.90
A gentle escape from the spice, chicken chargrilled in tandoor, cream cheese, coriander & cardamom
NORTH WEST FRONTIER REGION, NORTH INDIA

LAMB CHOPS **GF** 12.50
Fiery tandoor-charred lamb chops infused with ginger, garlic & garam masala
NORTH WEST FRONTIER REGION, NORTH INDIA

TIGER PRAWNS **GF** 12.90
Our house special
Unleashing a 'roar' of flavour, tandoored tiger prawns marinated in garlic, curry leaf & yoghurt
PUNJAB & KERALA, NORTH & SOUTH INDIA

HARIYALI FISH TIKKA 9.90
Tender seasonal fish marinated in a vibrant green herb-infused marinade grilled to perfection for a refreshing taste
BENGAL COAST

SALMON TIKKA **GF** 10.00
This light, healthy dining choice features salmon charred with a blend of turmeric, carom seeds, ginger & garlic marinade
NORTH WEST FRONTIER REGION, NORTH INDIA

TANDOORI BROCCOLI **V GF** 7.00
Broccoli floret delicately seasoned & roasted in the tandoor
DELHI, NORTH INDIA

VEGETARIAN PLATTER **V** 18.00
Samosa, paneer tikka, tandoori broccoli

BOMBAY STREET FOOD

CHANA PURI & HALVA *(lunch only)* 10.00
Golden-fried bread that is light & crisp, paired with tender chickpeas infused with a fragrant blend of spices

PAU BHAJI *(lunch only)* 10.00
A hearty blend of mashed vegetables simmered in a symphony of spices served with hot & buttered buns

KEEMA PAU *(lunch only)* 10.00
Minced lamb cooked in a medley of bold spices & mixed vegetables served with hot & buttered buns

SIGNATURE MAINS

BUTTER CHICKEN **GF** 14.50
A Gupshup best seller
Tender chicken simmered in a makhani gravy, enhanced with the aromatic essence of fenugreek
DELHI & PUNJAB, NORTH INDIA

LAMB ROGAN JOSH **GF** 15.50
A rich & flavourful dish, slow-cooked lamb with yoghurt, chilli, green & black cardamom
KASHMIR, NORTH INDIA

GOAN PRAWNS 14.50
Succulent prawns simmered in a tantalising blend of onions, chilli & coconut, showcasing the vibrant flavours of Goan cuisine
GOA, WEST INDIA

SAAG PANEER **V GF** 13.50
A perfect vegetarian option, paneer cheese simmered in a spinach gravy infused with cumin & coriander
GREAT TRUNK ROAD, NORTH INDIA

KARAHI CHICKEN **GF** 14.50
Tender chicken cooked in a tomato gravy with a fist full of spices
NORTH WEST FRONTIER REGION

LAMB BHUNA **GF** 15.50
A rich dish bursting with flavour, tender lamb cooked with onions, tomatoes, garam masala & a medley of herbs
PATIALA, PUNJAB

ANDHRA COD CURRY **GF** 17.50
Pan-seared cod gently simmered with chilli, curry leaves & spiced onions, offering an enticing seafood experience
ANDHRA PRADESH

SAMOSA CHAAT **V** 6.50
Crushed samosa, tamarind, sweet yoghurt, mint & spiced chickpea
AGRA, NORTH INDIA

PANI PURI **VG DF** 4.50
Small crispy shells, seasoned chickpea & potatoes served with tangy & spicy water, delivering a delightful burst of flavour with every bite
DELHI, NORTH INDIA

CHILLI CHICKEN 5.90
Chicken with a fiery fusion of soy, chilli, sweet & sour sauce
INDO-CHINESE

DAHI PURI **V** 5.90
A bite-sized burst of joy, small crispy shells, seasoned chickpea & potatoes served with sweet yoghurt, tamarind & mint chutney
DELHI, NORTH INDIA

SMALL BOWLS

PANCH DAAL TADKA **V GF** 6.50
Five varieties of cumin-tempered lentil
PAN-INDIAN

BLACK DAAL **V GF** 6.50
Our signature dish
24 hours slow-cooked whole black lentil, chilli & ginger
DELHI & PUNJAB INDIA

CHANA MASALA **V GF** 6.50
Spiced stewed chickpea
DELHI & PUNJAB INDIA

GUNPOWDER POTATOES **V GF** 6.50
A firm favourite
Smoky potatoes tossed in butter, spice blend & green herbs
SOUTH INDIA

BROCCOLI SALAD **V GF DF** 6.75
Mint, fresh dates, sunflower & melon seeds, coriander, a hint of chilli & honey citrus dressing

GARDEN SALAD **V GF DF** 5.90
Leafy greens, tomatoes, cucumber, red onion & green beans, all tossed in our house vinaigrette

CORN SALAD **V GF DF** 4.90
Fresh corn, red onion, pomegranate & tomatoes tumbled with a chill & lime dressing

MEAT PLATTER **GF** 24.00
Hariyali fish tikka, lamb seekh kebab, chicken tikka

SIZZLERS

Tandoori cooked meats on a bed of caramelised onions, a feast for both the eyes & palate

LAMB SEEKH KEBAB 17.50
CHICKEN TIKKA 13.50
LAMB CHOPS 25.50
CHARGRILLED TIGER PRAWNS 25.90

MIXED MEAT SIZZLER **GF** 27.50
Chicken tikka, lamb chops, seekh kebab

MIXED SEAFOOD SIZZLER **GF** 32.50
Tiger pawns, hariyali fish tikka, salmon tikka

NAANWICH & FRIES

Cheshire's favourite
Your choice of naan bread **OR** tandoori roti, cucumber, red onion, garden salad, mint & coriander chutney. Wrapped with choice of:

CHICKEN TIKKA 14.50
LAMB SEEKH KEBAB 14.50
PANEER TIKKA **V** 14.50
COLABA, MAHARASHTRA

BURGERS & FRIES

Brioche bun, tomato, onion, mint chutney, garlic & chilli mayo, garden salad. With choice of:

TANDOORI CHICKEN 14.50
ALOO TIKKI **VG** 14.50
LAMB MINCE 14.50
Add cheese +1.50
NORTH WEST FRONTIER CUISINE

TIKKA MASALA/KORMA

Nation's favourite
CHICKEN 14.50
LAMB 15.50
PANEER 13.50
PRAWN 14.50

BAINGAN BHARTA **V GF** 11.50
Charred eggplant infused with our chef's signature five-spice blend, providing a taste of rustic comfort
JAIPUR, RAJASTHAN

CHICKEN JALFREZI **GF** 14.50
A bold, vibrant dish of tender chicken stir-fried with bell peppers & onions in a spicy, velvety makhani sauce
KOLKATA, PRESIDENCY

KEEMA ALOO **GF** 14.50
Savoury lamb mince & potatoes in a rich tapestry of traditional spices
DELHI, NORTH INDIA

ALOO GOBI **V GF** 9.90
A spiced vegetarian delight, sautéed potatoes & cauliflower florets seasoned with turmeric & cumin
THE GREAT PLAINS, NORTH INDIA

LAMB BIRYANI **GF** 18.00
Savour the essence of our one-pot wonder, fragrant basmati rice combined with tender lamb, aromatic garam masala & crispy onions
GRAND TRUNK ROAD, NORTH INDIA

BREADS & SIDES

ARTISAN BREAD BASKET **V** 11.50
Truffle naan, pudina paratha, garlic naan

TRUFFLE NAAN **V** 6.00
Naan, truffle tapenade
CHILLI & CHEESE NAAN **V** 6.00
KEEMA PARANTHA 6.00

BREADS **V** 4.00
Naan plain/garlic/butter, roti plain **VG**, wholewheat pudina parantha

MASALA FRIES **VG GF** 4.50
BASMATI RICE **VG GF** 4.00
PILAU RICE **V GF** 6.00
Basmati, aromatic spices, saffron & mint

RAITA **GF** 2.50
Yoghurt, cumin, coriander

KACHUMBER SALAD **V GF DF** 3.50
Seasoned with chilli & coriander dressing

CHOPPED GREEN CHILLIES **VG GF** 1.50
SLICED RED ONION **VG GF** 1.50