

Brunch Menu September 2024

£25 per person for 3 courses & unlimited breads, rice or fries

£40 per person with bottomless cocktails for 1.5 hours

Served Friday to Monday, 12pm until 3pm (last orders)

Diners can choose to order cocktails individually or upgrade and go bottomless for an additional £15 pp. To take advantage of the bottomless cocktail offer, all individuals must opt in together and dine from the fixed price menu.

COCKTAILS

Mango Mimosa 9.8

mango, cointreau & prosecco spumante

Lychee Rose Bellini 9.8

rose petal liqueur, lychee, prosecco spumante

Brunch Martini 10.5

gin, cointreau, marmalade & fresh lemon

Non-alcoholic

Virgin Sunrise 5.8

orange juice, pink grapefruit & pomegranate

Neela Sober Spritz 6.8

elderflower, lychee, blue curaçao, ginger ale

Iced Chai 5.8

signature sweet chai spiced milk cooler

CHAAT TO START one plate per person

Pani Puri VG 5pcs

crispy shells, potato, chickpea, tamarind, spiced 'jal jeera' cumin water

Chicken Momos 4pcs

Tibetan inspired steamed dumplings, tomato & Timur pepper dip

Bombay Bhel VG

puffed rice, potato & red onions, chilli garlic chutney & tamarind 'imli'

Lamb Samosa 3pcs

crispy filo pastry lamb samosas with mint coriander 'pudina' chutney

Schezwan Aloo Wedges VG

crispy potato tossed with a tangy Indo-Chinese dressing, chilli vegan mayo

Dahi Puri V 5pcs

crunchy semolina shells, potato, sweet yoghurt, imli chutney

MAINS please choose one dish per guest

Karol Bagh Butter Chicken

tandoor smoked chicken thigh with a rich spiced 'makhani' fenugreek gravy

Malai Paneer V

Indian cottage cheese and peas, gently spiced creamy fenugreek sauce

Dakshini Platter VG

three idli, jackfruit pepper fry, aubergine pickle, spiced 'sambar' stew

Pulled Chicken Brunch Bun

tandoor fired chicken, spiced tomato & butter sauce, herb slaw, brioche bun

unlimited breads, rice or fries, please select one per person

Naan V tandoor baked

Parotta VG griddled flat bread

Basmati Rice VG steamed

Fries VG with paprika podi

DESSERT choice of one dessert or tea to finish

Kulfi mango V *or* pistachio V N traditional Indian style ice cream on a stick

Gulab Jamun V N two mini donuts, toasted almonds, sugar & rose syrup

Masala Chai V Punjabi style sweet mildly spiced tea

V **vegetarian** VG **vegan** N **nuts**

A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements. GMO ingredients may be present.