



APPETISERS

Papadom

Crispy, crunchy lentil crackers perfect as a snack or accompaniment.

£ 4

Meghna's Special Chicken Tikka

Char-grilled chicken thighs marinated in spiced yoghurt in the tandoor with a smoky finish

£ 14

Chicken Roll

Roasted chicken and savoury potatoes, wrapped and fried.

£ 6

Chicken Shishlik

Chicken marinated in special sauce roasted with pepper, tomato and onion.

£ 14

Curry Leaf Fried Hot Chicken

Spicy fried chicken tossed with curry leaves and chillies

£ 14

Ember-Roasted Tandoor Chicken

Cooked in a traditional clay tandoor over, charred flavour.

£ 14

Meghna Creame Chicken

White batter with garlic flavour chicken topping with cheese

£ 14

Tandoori Tamarind Lamb Chops

Lamb chops marinated in tamarind based marinade then grilled in the tandoor.

£ 16

Meghna's Special Lamb Pepper Fry

Fierly south indian lamb stir-fry with black pepper & spices.



£ 16

Lamb Roll

Spiced lamb wrapped in crispy sheet with sweet & spicy chutney

£ 6

Chettinad Grilled Prawn

Prawns marinated in 16 chettinad spices and grilled to smoky perfection.

£ 15

Fish Pollichathu Kerala Style

Masala-coated kingfish fillets wrapped in banana leaf and slow-cooked.

£ 14

Clay-Oven Tandoori Prawns

Tender prawns, ember-roasted for smoky flavour.

£ 16

Crispy Golden Prawns

Crisp, golden prawns with suitable spice.

£ 16

Pan-Seared Fish

Basa fish cooked on a hot pan for a golden, crisp exterior and tender interior.

£ 16

Clay-Oven Salmon Tikka

Salmon marinated in spices, roasted in a clay tandoor for a smoky, tender finish.

£ 16

VEGETARIAN

Palam Puri

Sweet plantain fritters, crispy golden outside, soft inside.

£ 10

Lasooni Paneer

Garlic-flavoured indian cottage cheese, char-grilled to perfection.

£ 10

Paneer Shashlik

Paneer marinated in special sauce roasted with pepper, tomato and onion.

£ 10

Malai Broccoli

Broccoli marinated in creamy malai and chargrilled.

£ 10

Crispy Okra

Crispy spiced okra fritters, deep-fried for a crunchy texture.

£ 10

Onion Bhajiya

Crispy, spiced onion fritters served with tangy chutney.

£ 6

Special Samosa

Crispy pastry stuffed with spiced special savory fillings.

£ 6

Masala Papdi Chaat

Crispy pastry topped with chickpeas, herb chutney, and sweet yogurt.

£ 10

Chaat puri

Crispy puris filled with tangy, spicy, sweet chaat goodness.

£ 10

Samosa Chaat

Crushed samosa topped with chutneys, yoghurt and mint chutney.

£ 10

Aloo Tikki Chaat

Fried potato patties with chutneys, onions, and spices.

£ 10

Kachumber Salad

Juliennes of cucumber, carrot, onion and tomato, seasoned with lemon juice and chaat masala.

£ 8

MAIN DISHES

CHICKEN

Chicken Tikka Masala

Char-roasted chicken thigh in spiced masala sauce.



£ 15

Butter Chicken

Char-roasted chicken pieces in rich tomato- fenugreek gravy.

£ 15

Chicken Jalfrezi

Boneless chicken thigh tossed with onion, pepper, and green chillies.



£ 15

Chicken Khoruma

Tender boneless chicken thigh in rich and Creamy sauce.

£ 15

Kadai Chicken

Spicy chicken curry with capsicum and traditional indian spices.



£ 15

Chicken Vindaloo

Spicy, tangy chicken curry inspired by traditional goan-portuguese vindaloo flavours.



£ 15

LAMB

Lamb Stew

A delicate curry of lamb with ginger and coconut milk — rich and fragrant.

£ 16

Lamb Jalfrezi

Lamb shoulder diced and tossed with onion, pepper, and green chillies.



£ 16

Lamb Kulambu

Flavourful lamb curry with shallots, ginger, garlic, coconut, and masalas.



£ 16

Kadai Lamb

Tender lamb cooked with peppers, onions, and kadai spices.



£ 16

Lamb vindaloo

Succulent lamb chunks in a robust, spicy goan vindaloo with vinegar and chili



£ 16

SEAFOOD

Malabar Meen Kulambu	🍴	£ 17
Fish simmered in creamy coconut- tamarind gravy with onions and spices.		
Salmon Moiley	🍴	£ 17
Pan-roasted salmon in coconut and mustard sauce.		
Goan Prawn Curry	🍴	£ 17
Prawns in a spicy, aromatic onion-based gravy.		
Kadai Prawn	🍴	£ 17
Juicy prawns in rich kadai gravy with bell peppers.		

VEGETARIAN

Paneer Tikka Masala	🍴	£ 13
Grilled paneer in a tangy, spiced onion-tomato gravy.		
Paneer Butter Masala		£ 13
Char-roasted paneer tikka in rich tomato-fenugreek gravy		
Dal Fry		£ 10
Classic homestyle lentils, subtly spiced, rich in flavour and warmth.		
Palak Dal Fry		£ 10
Creamy lentils cooked with spinach, spices, tempered garlic, Indian classic.		

Kadai paneer	🍴	£ 13
Soft cooked Paneer with peppers, onions, and kadai spices.		
Palak Panner		£ 13
Paneer cubes cooked in creamy, spiced spinach sauce.		
Potato Masala Roast		£ 10
Golden and crispy on the outside, soft and fluffy inside.		
Veg Khoruma		£ 10
Vibrant mix of carrots, cauliflower, potatoes, beans, and peas in creamy curry.		
Veg Jalfrezi	🍴🍴	£ 10
Mixed vegetables tossed with onion, pepper, and green chillies.		
Dhal Makhani		£ 10
Hearty black lentil stew with a hint of greens — comforting and nutritious.		
Sambar		£ 10
Traditional South Indian lentil and vegetable stew with tamarind and spices.		
Bombay Aloo		£ 10
Spiced baby potatoes tossed with cumin seeds.		

RICE

Plain Rice	£ 5	Chicken Biryani	£ 15
Fluffy, perfectly steamed rice.		Basmati rice and succulent chicken layered with biryani spices.	
Veg Pulao	£ 8	Mutton Biryani	£ 16
Aromatic one-pot rice dish with spices and mixed vegetables.		Juicy mutton and spiced rice, cooked with traditional biryani flavours.	

DOSA & BREAD VARIETIES

DOSA

Chicken Dosa	£ 15
Golden dosa filled with spiced chicken kheema.	
Mutton Dosa	£ 16
Crispy dosa topped with spiced mutton, egg, and fresh garnishes.	
Plain Dosa	£ 10
Crispy, thin golden dosa served with chutneys and sambar	
Masala Dosa	£ 12
Crispy crepe filled with spiced potatoes, onions, tomatoes, and coriander.	
Palak Paneer Dosa	£ 14
Crispy dosa filled with spinach and cottage cheese.	
Paneer Tikka Masala Dosa	£ 14
Stuffed dosa with smoky paneer tikka masala filling.	

BREAD

Plain Naan	£ 4
Soft, fluffy naan, baked golden — ideal with curries.	
Garlic Naan	£ 5
Fragrant garlic naan, warm and soft with rich garlic flavour.	
Butter Naan	£ 5
Soft Indian flatbread, golden-baked and brushed with rich butter.	
Cheese Naan	£ 6
Naan bread stuffed with mozzarella cheese.	
Pheshawari Naan	£ 6
Coconut-sweet naan.	
Parotta	£ 4
Flaky, layered flatbread — perfect with gravies.	

DESSERTS

Gulab Jamoon	£ 5	Kulfi (Contains Nuts)	£ 5
Soft milk dumplings soaked in warm syrup.		Mango, Pistachio, Malai Traditional Indian frozen dessert made from thickened milk.	
Rasamalai	£ 5	Mango Sorbet	£ 5
Creamy cottage cheese discs soaked in saffron milk.		Refreshing, dairy-free mango dessert.	
Ice Cream (Vanilla, Chocolate, Strawberry)			£ 5

⚠️ FOOD ALLERGY NOTICE

Please be advised that dishes prepared in our kitchen may contain: coriander, dairy, nuts, coconut, ginger, garlic, eggs, and spices. If you have allergies or special dietary requirements, kindly inform your server. We are happy to assist you.

