

ROOMALI ROTI AKA HANKIES 1.75

A classic Indian roti. Hand spun till it's thin enough to read through, cooked on a burning hot roomali tawa and folded into 'hankies'

SAN MARZANO TOMATO, MOZRELLA , KADAI SPICE - ROOMALI

4.0

ACHARS/CHUTNEY 3.50

Traditional Indian pickles, flavoured with our house spices and preserved in oil -*MUSHROOM, CHICKEN AND TOMATO 'N' SULTANA*

SEASON SPECIAL

TRUFFLE NAAN 6.0

Vintage cheddar and cumin, shaved truffles

VENISON KEEMA NAAN 5.5

Mint and coriander marinated venison mince naan, maple and cumin raita

SMALL BITES

MOONG DAL PAKORI 5.0

Lentil Dumpling, carrot resin relish

BHATAK KI KHURCHAN 6.5

Crispy duck, masala cashew nuts, mint, watermelon, and sweet and spicy drizzle

MANTU 6.5

Spicy chicken and spring onion ravioli, chilli oil and yoghurt, Lentil salsa

CRISPY 'Gold' COD / SOFT SHELL CRAB 7.5/ 8.50 (1PC)

Turmeric, amritsari spices, spicy sour mango dip

BHINDI BHEL 5.5

Crispy okra, rice puff, sweet chutney, onions and fresh coriander

SWEET POTATO BOMB 5.5

Sprouts, spicy chickpeas, jaggery and chilli jam

DAHI BHALLA 5.5

Lentil Dumplings, sweet yoghurt, tamarind, pomegranate and sev

GRILLS & MORE

CHILLI LAMB CHOP 1pc....5.0 2pc....9.0

Marinated in kashmiri chillies, paprika and mustard oil

TURKEY KEBAB 8.0

Cream cheese, fresh herbs, spiced cranberry chutney

YELLOW CHILLI GARLIC PRAWN (1 Skewer) 6.0

Chive, garlic, spicy bell pepper couli

HARIYALI MURGH NAZAKAT 6.0

Grilled chicken, basil, green chilli, coriander and yoghurt

'GOSHT' 5 Oz RIBEYE 12.5

'Burani' garlic chilli yoghurt, tomato salad

SAUNFIYAN PANEER TIKKA 6.0

Fennel, charcoal grilled, grape chutney

WINTER ROOT VEGETABLE TIKKI 6.0

Parsnip, carrots, turnip, tomato relish

PAN-FRY & ROASTS

BHUNA KEEMA KALEJI 8.0

Lamb mince, chicken liver ground spices and coriander

"KAFTA" 9.5

White Fish dumpling, roasted onion and plum tomato sauce

SEABASS 8.5

Flash roasted, Coriander stem, chilli flake and garlic

KADAI PRAWN 10.0

Tomato and pepper masala, fenugreek, cracked black pepper

POTS

BUTTER CHICKEN 8.5

Classic Delhi style, Pulled roasted chicken, buttery tomato sauce, fenugreek and garam masala

HANKIES HANDI GHOSHT 9.5

Slow braised Lamb, curry leaf, pearl onion and roasted garlic

PULAO 8.5

Keema aur Channa/ Chicken/Jeera Prawns/ Seasonal Vegetable

Braised Basmati rice and saffron

VEGETABLES

TARRAGON PANEER SALAN 6.5

Padron peppers, walnuts, peppery tomato and curry leaf sauce

TOFU MALAI KOFTA 7.5

Seasonal Vegetable 'kofta', saffron yoghurt sauce with baby morels

HANKIES DAL 5.0

Traditional black lentil stew

SAAG 6.0

Roasted pumpkin and spinach subzee

ADRABI PHOOL 6.0

Stir fried Cauliflower florets, broccoli, cumin, ginger

MUTTER 'CHOLEY' 6.0

Braised peas, spices and mango powder, dressed with chillies, red onions and lemon juice

SIDES

RAITA 3.0

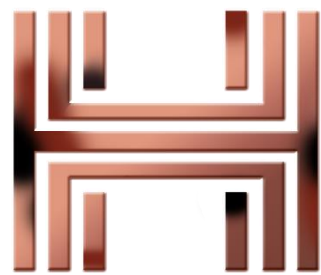
Chilled Cucumber 'n' Mint

KACHUMBER 3.5

Mixed Sprouts, lemon chilli dressing, honey drizzle

PYAZ AUR MIRCH 1.5

Pounded onion, fried chillies. Indian lemon and chaat masala



HANKIES

MARBLE  ARCH