



SMALL PLATES

- 1 **Crackers Basket** **4.95**
Colourful mix of poppadom and crackers, served with a fine selection of chutneys.
- 2 **Green Gem Kachumber Salad** **8.95**
Nutritious and tasty salad with baby gem lettuce, tomatoes, cucumber, red onions, green chilli, drizzled with a lemon ginger vinaigrette.
- 3 **Pani Puri** **10.00**
Round hollow puris, fried crispy and served with a mixture of potato, onions & black chickpeas. Accompanied by spicy mint water & tamarind chutney.
- 4 **Samosa Chaat** **9.00**
Spiced aloo matar handmade samosas, doused with mild sweet yogurt, tamarind, fresh mint chutney. Sprinkled with fresh pomegranate.
- 5 **Spicy Thai Chicken** **9.00**
Chicken wings (3 pcs), with an asian twist of siracha and sweet chilli.
- 6 **Jhinga Tempura** **11.00**
Mouth-watering golden crispy king prawns, served with lime and a sweet chilli dip.
- 7 **Samphire Onion Bhaji** **8.50**
Fine combination of spices and onions, mixed with a delicate hint of samphire, for a crispy tingling sensation.
- 8 **Kasoori Murgh Tikka** **10.00**
South Indian popular chicken cubes marinated in spiced yogurt and herbs, slowly cooked in tandoor and served with mint sauce.
- 9 **Ronaki Sheik Kebab** **10.50**
Mughal inspired spiced minced lamb, slowly prepared in the tandoor, served with red onions salad and fresh mint yogurt chutney.
- 10 **Salt and Chilli Calamari** **10.00**
Luscious golden calamari, tossed with crispy garlic, fresh chilli and sal. Served with spicy mayo and lime for a refreshing taste

RASOI PLATES

- 11 **Kashmiri Lamb** **17.95**
Kashmir influenced tender lamb, slow cooked with fragrant ground spices in a rich curry sauce, garlic and ginger. Served with pilau rice and salad.
- 12 **Butter Chicken Masala** **16.95**
Flavoursome tender chicken pieces, slow prepared in a smooth, silky and creamy tomato sauce and cashew gravy. Mild taste, served with salad and rice.
- 13 **Prawn Moile** **19.95**
Prawn cooked in fresh coconut, onion and tomato. Served with rice and salad.
- 14 **Adraki Murgh Salan** **16.95**
Boneless chicken pieces, slow cooked with ground spices, herbs, fresh curry leaves and tingling ginger, for a traditional taste. Served with rice and salad.
- 15 **Green Thai Chicken Curry** **16.95**
Authentic thick and succulent Thai style curry, enriched with the exotic flavour of ginger, bamboo shoots and Thai basil. Served with rice.
- 16 **Khao Pad** **16.95**
Delicious fragrant stir-fried rice, prepared with eggs, chicken, prawns, and mixed vegetables.
- 17 **Pad Thai** **17.95**
Traditional Thai street food noodles, stir-fried with bean sprouts and a sweet-savoury-sour sauce, sprinkled with crushed peanuts
 - Chicken
 - Prawns
 - Mix of two 18.95
- 18 **Indian Mee Goreng** **17.95**
Malaysian influenced stir-fried egg noodles. Savoury and spicy, prepared with a combination of chicken, prawns and vegetables.
- 19 **Gaeng Daeng** **15.95**
Creamy sauce made with coconut milk, cherry tomatoes, red pepper, pumpkin, carrot and Thai herbs.
- 20 **Karnataka Dosa** **14.00**
Very popular thin and crispy pancake, originally from South India, served with spiced sambar and freshly handmade coconut chutney.
- 21 **Saag Paneer** **15.95**
Spinach lightly curried in garlic, tomato, ground spices with potato or paneer

BIRYANI

Traditional Persian aromatic one pot saffron infused basmati rice prepared with urban spices. Garnished with coriander & fried onion. Served with raita.

Chicken **14.95**
Lamb **16.95**
Vegetable **13.95**

Vegetarian **V** Vegan **V** Nuts **N** Heat **H**

If you have any allergies or intolerance please ask our staff. There is a 12.5% Service Charge

SMOKED PLATES

- 22 **Mixed Grill Platter** **22.00**
A juicy fine mixture of chicken tikka, sheik kebab, paneer tikka and a spiced marinated lamb chop, served with rice/naan bread and fresh mint yogurt chutney.
- 23 **Lemongrass Lamb** **19.50**
Tasteful lemongrass and spices marinated lamb chops. Glazed with tamarind sauce and served with asian slaw and rice
- 24 **Gunpowder Paneer** **17.00**
North Indian influenced, smoked and spiced paneer, marinated and slow cooked in the tandoor, served with naan and mint yogurt chutney.
- 25 **Tandoori Chicken** **18.00**
1/2 spring chicken marinated in yoghurt, lemon juice, tandoori spice and tenderly cooked in charcoal. Served with rice and salad.
- 26 **Chicken Shashlik** **18.50**
Diced chicken skewers, marinated in spiced yogurt and herbs, slow cooked in the tandoor with peppers and onions, served with naan and mint yogurt.

ON THE SIDE

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|------------------------------------|------|
| Plain Naan V | 4.00 |
| Garlic Naan / Butter Naan V | 4.50 |
| Cheese Naan V | 5.00 |
| Plain Rice V | 4.00 |
| Pilau Rice V | 4.50 |
| Masala Fries V | 5.50 |
| Cucumber Raita Sauce | 3.50 |
| Thai Spring Roll (3 pcs) V | 6.00 |

SCARLET
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