

PAPADOM	60p
<i>to graze on whilst engaged in deep conversation about serious choices which lie ahead</i>	
FIVE CHUTNEY TRAY	£3
<i>fruit & garlic, mango, tamarind, pickled yoghurt, T&T hot sauce</i>	

SMALL PLATES

**to be taken as starters or as accompaniments to your dinner to share amongst friends around the table to embrace conviviality*

STREET SNACKS

ONION BHAJIA FRITTERS (vg)	£4
<i>julienne potato, a hint of chilli, onion, lentil & cumin. Bound in gram flour and fried</i>	
ALOO TIKKIS (vg)	£4.5
<i>fresh potato cakes with ginger and spices, topped with chickpea salad</i>	
VEGAN SOMOSAS (vg) / LAMB SOMOSAS	£4.25
<i>Punjabi shortcrust or filo pastry abounding with either spiced potato and petit pois or home cooked minced lamb and petit pois</i>	
KEEMA PAU / VEGGIE PAU BHAJI (v)	£5.5
<i>classic street cafe fayre: spiced minced lamb or pulped veggies with a toasted, buttered bun</i>	

HOUSE PAKORAS

PANEER & SWEET POTATO PAKORA (v)	£6
<i>spiced & gram flour coated, then deep fried & served with a tangy sauce</i>	
CHICKEN TIKKA / VEGAN GOBI PAKORA (vg)	£6
<i>morsels of spiced chicken fillet or cauli florets coated in a spiced besan batter and deep fried until deliciously crisp</i>	
KOLIWADA FISH PAKORAS	£8
<i>Kolis are a fishing colony located across Mumbai city. They are renowned for eating the best catch before arriving to market. Tilapia, whitebait and baby squid sourced more locally from less insatiable parties are prepared in the fisherman style.</i>	

TANDOOR STREET MEATS & GRILLS (AVAILABLE AS STARTER OR MAIN)

**let us take you back to a warm night during Ramadhan, seated at a marble table beneath a whirling fan at Karim's. Delhiites will know the name, for the uninitiated, it as an institution since 1913. Directly opposite the Jama Masjid, it's not easy to get to, but it's as though someone from every walk in life has been drawn around the glowing embers of the open grill. Young scholars jostle over tables, taxiwallas recline against old padminis, lawyers & well-to-do's with their perfumed women wait to eat in cars, whilst the dilwallas star gaze on the roadside. And then with the sighting of the waiter hurrying through the bustle with arms aloft, carrying a smoking steel platter there a moment of silence and then the wait is over...*

TANDOOR SEABASS (per whole fish)	£14.5	FINEST LAMB RUMPTIKKA (per 4oz)	£8.5
<i>a whole yet partially deboned fish, delicately grilled for crisp skin after a swim in classic tandoor marinade</i>		<i>Welsh prime cut of lamb, steeped in classic Indian tandoor yoghurt massala. Cooked to medium and thinly sliced.</i>	
PANEER & SWEET POTATO SHASHLICK (v) (per bowl)	£7.5	BEEF BOTI DELIWALA (per 5oz)	£8.5
<i>light and wispy paneer is marinated in blended spices & charred in the tandoor. Livened up by roasted peppers and onion</i>		<i>succulent sliced British Dexter sirloin, after a bath in tandoor marinade,</i>	
SPRING CHICKEN (per 1/4) or CHICKEN TIKKA (per bowl)	£6.5	BEEF CHOP 28oz (for 2 - sta or preorder)	£28
<i>classic tandoor grilled chicken succeeding a long slumber in yoghurt, lemon juice and ground spices - on the bone or not</i>		<i>premium Dexter ribeye on the bone, cooked the Muslim way to medium</i>	
T&T CRISPY LAMB CHOPS (per 2)	£8	LAMB SHEEKH KEBAB (per 2)	£5
<i>English lamb chops, cooked the Indian way - un-trimmed, charred on the outside, medium-pink inside</i>		<i>ground lamb marinated in light spices and skewer grilled, rolled in our gunpowder spice</i>	
		BENGAL TIGER KING PRAWNS (per 3)	£8.5
		<i>marinated with ginger, yoghurt, paprika and ground spices. Each one cooked just-so</i>	

CHAAT SALADS

CLASSIC SOMOSA CHAAT (vg)	£9.5	CRUNCHY BHEL CHAAT (vg)(n)	£9
<i>fried vegan somosas atop a bed of warm chickpeas and baby leaf salad, finished with kachumber, pomegranate, vegan mint mayo, tamarind & hot sauce (served warm)</i>		<i>baby salad leaves, potato, chickpea, pomegranate, puffed rice, sev, peanut, vegan mint sauce, tamarind, hot sauce (served cold)</i>	

KEBAB & STREET MEALS

**in pre-partition Delhi, when the Walled City was home to educated and wealthy Muslims (who later went to Pakistan), Urdu Bazaar was a street lined with Urdu-language bookstores. By 2010, most of these have given way to butcheries, chai-khanas and kebab stalls. This is our homage to the roadside kebab-Walla of Urdu Bazaar. The kebabs are spicy, smoky, a little greasy and delicious. *kebabs are served as a full thali meal with aloo tikki, veg somosa, salad & chutneys.*

CHICKEN TIKKA NAAN	£11.5
<i>a freshly baked garlic naan, stuffed with grilled chicken, pulled onion bhaji, minted mayo & Indian ketchup</i>	
SHAAMI & ANDA BUN	£12.5
<i>a shaami kebab is a flat spicy kebab, cooked on the griddle - AKA as a "burger". Ours is a 6oz beef patty served on a bun with minted mayo and Indian ketchup, topped with a Bengal omelette</i>	
LAMB SHEEKH KATTI ROLL	£11.5
<i>pan-fried parathas stuffed with 2 skewers of kebab, pulled onion bhajis, minted mayo & Indian ketchup</i>	
CHOLE ALOO FRANKIE (vg)	£11.5
<i>warm spicy chole chickpeas & pulled onion bhajis in a vegan tandoor roti roll</i>	

BIRYIANI

**nearly everywhere in India, wherever there is a Muslim community, there is Biryiani. Not to be confused with pulao where the ingredients are stirfried together, the distinction with biryiani is that it requires layering. For centuries they have been the court dish around which feasts for Moghuls and Nawabs have been centred. * we serve our biryanis as a full thali meal with all the traditional trimmings.*

CHICKEN	£12.5
<i>biryiani in the Muslim style. Served at all Muslim functions across the Indian subcontinent and eaten by all, guest or gatecrasher. The perfect one potter</i>	
HYDERABAD LAMB	£14.5
<i>a legendary dish from the kitchen of the Nizam of Hyderabad. Marinated lamb rump cooked with hints of roasted spices and chillies, layered with basmati, concluded with a roti seal</i>	
VEGAN (vg)	£12
<i>bengal kacchi biryiani baked with herbs and whole spices. Layered with curried seasonal vegetables and pulses (mushroom, butter bean, chickpeas and spinach)</i>	

SIDES

perfect partners to your hot pakoras, grilled meats, kebabs & biryanis

MASSALA FRIES (vg)	£4.75	MEATBONE GRAVY	£4
<i>lipsmacking sweet & spicy potato fries tossed in our house tomato tamarind chilli sauce with green chilli & coriander</i>		<i>often described as an "economy curry" - a rich meaty curry minus the meat</i>	
OKRA FRIES (vg)	£4.75	SPICY BENGAL OMELETTE	£3.5
<i>ladies fingers for the fingers - coated in chickpea flour, deep fried & served with pickling sauce</i>		<i>tumeric, onion, green chilli, 2 eggs - perfectly seasoned and fried</i>	
KACHUMBER & POMEGRANATE SALAD (vg)	£3	SMOKED AUBERGINE RAITHA(v)	£3.5
<i>finely diced cucumber, tomato, red onion & pomegranate with salad leaves</i>		<i>spicy yet cool</i>	
		CREAMY CUCUMBER RAITHA(v)	£3.5
		<i>refreshing, cool as a cucumber</i>	

FROM THE POT

**this isn't going to be the War and Peace of Rubies. It's going to be short, spicy, and distinguished. Do not expect British curry-khana food here. This is top notch rustic, regional fayre. Bon appetite. Atithee Devo Bhava. Bismillah*

DRY MEAT £12
perhaps not the most appetising of names, but beneath that dry exterior is a dish worthy of reverence. We prefer to use beef brisket and ground spices. Dark and intense with almost caramelised bites of meat. Very little water is added therefore gravy-less. Think pulled beef, but more subtle, more spicy, more savoury. Served with rogon on the side
• **ADD 5oz BEEF DELIWALLA** £6.5

SLOW COOKED MUTTON CHOP BHUNA £12
what makes this plate special is the 'Bhuna' element. This involves pan frying the meat with cloves, cinnamon and nutmeg. The chops cook in their own juices thus giving a deep heady flavour. Time consuming to cook but not so to devour

HOUSE HAANDI CHICKEN £9.5
eminently warming, tame but tantalising. Flavoursome thigh meat cooked in a large haandi vessel in the Bengali home-style with undertones of ginger, cumin, lime and black pepper

KHURCHAN £9.5/£15
the Punjabi Jalfrezi - marinated chicken fillets or tandoor king prawns stirfried in a spicy sauce with bell peppers, shallots, green chillies, julienne ginger and fresh coriander
• **CHICKENTIKKA • TANDOOR KING PRAWN**

MOTHER'S BUTTER CHICKEN £9.5
chicken tikka massala does not exist in India; Korma is a completely different dish. But Butter Chicken is the real, mild mother's kitchen, deal. Chicken Tikka is simmered in a velvety tomato and yoghurt sauce. Finished with a gloss of ghee butter

AFGHAN LAMB HALEEM £10
cooked for a minimum of 5 hours, with potato, chickpeas, green mung and red masoor lentils with added marrow for flavour. Best scooped with roti
• **ADD 4oz LAMB RUMP TIKKA** £6

BEEF RIB MADRAS £12.5
our meaty beef short-ribs, flanken cut, braised for hours in their own juices, then finished with hot spices for a satisfying warm full bodied gravy curry

BENGAL FISHERMAN CURRY £13.5
boneless tilapia fillets cooked in a mahogany broth of warm spices, tomatoes, tamarind and coriander stems. Chopped green chilli and fresh coriander are added to finish. A light, vibrant fish curry to float your boat.

KERALA KING PRAWN STEW £15
a prawn curry from the south, made with a blend of fenugreek, black mustard and essential curry leaves. Creamy with coconut milk but slit green chillies give it a gentle kick (the kick can be omitted if preferred)

T&T THALI
**a complete healthy (or not) balanced meal centred around curry and a variety of smaller dishes. The way traditional India eats at home*

REGULAR THALI (for 1) £17.5
dal puri, veg somosa, onion bhaji, pickle, pomegranate kachumber, aubergine raitha, daal, rice, roti and T&T saag bhazi - & choice of:
• **HAANDI CHICKEN • AFGHAN LAMB HALEEM • PANEER SHASHLICK • BUTTER CHICKEN**

GRAND THALI (for 2) £35
dal puri, veg somosa, onion bhaji, pickle, pomegranate kachumber, aubergine raitha, daal, rice, roti and T&T saag bhazi - & choice of:
• **HAANDI CHICKEN • AFGHAN LAMB HALEEM**
And choice of
• **BEEF BOTI DELHIWALA • PANEER SHASHLICK**

MIGHTY KEBAB THALI (for 2-4) £60
mixed grill of 2 lamb chops, 4oz finest lamb rump, 2 sheek kebab, 5oz sirloin, 1/2 tandoor chicken, chicken tikka, aubergine raitha, house chutney, kachumber, paneer & sweet potato pakoras, massala fries, meat bone gravy & garlic naan
• **ADD BEEF CHOP (sta)** £25

HINDU THALI (vg) £16.5
3 pots of vegan veg, indo-chin noodles & daal puris - carb jeopardy, chosen by chef as it is in India. Food roulette, total pot luck

HINDU KITCHEN
**the business of vegetables is a serious one on a continent with the world's largest number of vegetarians and Hindus. Most restaurants clearly distinguish themselves as "non-veg", "vegetarian" or "pure-veg". This is our shakashari (plant-eater in sanskrit) paradise.*

GUNPOWDER ALOO (vg) £4.75/£7.5
tandoor roasted potatoes tumbled with spring onion and chaat massala. Topped with our dry gunpowder spices

T&T SAAG BHAZI (vg) £4.75/£7.5
greens of fresh kale and baby spinach simply sautéed off with crushed garlic and mustard seeds. Topped with smoked salt and fresh lemon

SEVEN SUBZI MASALA (vg) £4.75/£7.5
a comforting casserole of market vegetables, greens and pulses cooked in a light tomato sauce

BHARTHA (vg) £4.75/£7.5
smoked aubergine pulp with garlic, red chilli, tumeric, cumin and fresh coriander leaves. Homely, earthy and delicate

BABY AUBERGINE DRY FRY (vg) £5/£8.5
cooked with butterbeans in a bhuna style with onion, tomato, chilli and fresh coriander. (extra naga relish suggested for extra oomph!)

HOUSE DAAL (vg) £4.75/£6
a mainstay of the East Indian boarding school canteen and the ultimate Indian home comfort food. Split pulses simmered with cumin and tumeric, finished off with fried garlic cloves, ginger and fresh coriander

MATA PANEER (v) £4.75/£8
northern India's most popular and enduring veg dish. Tender cubes of paneer cheese and peas inter-dispersed in a velvety tomato sauce

SAAG ALOO (vg) £4.75/£6
baby potato tossed with cumin, garlic and spices; finished with spinach and fenugreek. A harmonious union of convenience

CHOLE PURI (v) £5.5/£9
chickpeas simmered in a rich spiced tomato, tamarind and spinach sauce. Finished with grated paneer, and served with fried daal puri breads

CHILLI PANEER (v) £5.5/£8.5
Punjabi style cubes of paneer cheese, onions, peppers, julienne ginger in a sweet chilli & tomato sauce

ALOO KALE & GOBI BHAZI (vg) £4.75/£7
baby potato, cauliflower florets & super healthy kale sautéed al dente in classic tomato & base sauce

**WE USE NUTS & DAIRY IN OUR KITCHEN. IF YOU HAVE AN ALLERGY PLEASE ASK OUR STAFF FOR ADVICE ON YOUR CHOICES*

RICE, NOODLES & BREAD

STEAMED BASMATI RICE £3.25

HIMALAYAN PILAU RICE £3.75

SEASONAL MUSHROOM RICE £4.5

BENGAL EGG FRIED RICE £4.5

KEEMA FRIED RICE £4.5

INDO-CHIN NODDLES £5
Vegan noodles tossed in a spicy tomato tamarind sauce with fresh green onion, green chilli & coriander

TANDOORI ROTI (per 2) £3.5
whole-wheat and unleavened

PARATHA (per 2) £3.5
unleavened & pan-fried

CHAPATI (per 2) £3

FRIED DAAL PURIS (per bowl) £3.5

NAAN - BUTTERED (or not) £3.25

STUFFED NAANS £3.95
Garlic & Herb, Spicy Keema, Sweet Peshwari, Cheese & Chilli

TIPPLES		BEER & ALE		SODA & COOLERS	
MUMBAI KA MARTINI	£7.5	INDIAN PALE ALES	£4.75	NIMBU PANI	£3
ginger, curry leaves, vodka		Managers choice		gently sparkling lemonade	
BERRY BELLINI	£8	LONDON PRIDE ALE	£5	GINGER & LIME BEER	£3
raspberries, lychee, rose, prosecco		COBRA BEER		MANGO LASSI	
CHAI MOJITO		330ml/660ml		£3.25	
mint, rum, chai syrup, coriander, lime		ASPALLS 1ER CRUCIDER		FRUIT JUICE	
PASSIONFRUIT MARTINI		500ml		£2.75	
passion puree, vanilla vodka,				orange, apple, pineapple, cranberry	
pineapple, syrup, shot of prosecco				BOTTLED COLA	
				£3.25	
				regular, diet	

***A discretionary service charge of 10% will be applied to your bill ***