



FROM THE STREET

Papdi Chaat :: The motherland's version of nachos & salsa, a must try 14

Yogurt Kebab :: Golden potato croquettes centred with hung yogurt & garlic cream sauce 14

Samosa Plate :: Spiced potatoes, peas, pomegranate & green mango powder in a crisp pastry, chutney 12

Tandoori Chicken :: Horn Please speciality of marinated spiced free range chicken charred in tandoor 23 GF

Tandoori Salmon:: Fresh Tassie Salmon marinated in pickling spices charred in our tandoor oven, 23 GF

Beetroot Paneer Tikka :: Marinated curd cheese charred in our Tandoor, beetroot sauce 16 GF

Mumbai Crispy Rolls :: Papaya, coriander, zucchini, carrot, cabbage ,pastry, chutney 14

Papadum with the Works:: Fresh mint, tamarind, sweet mango chutneys, chilli sauce, mixed pickle 6 GF

Raita:: Cucumber, carrot & yoghurt salad with toasted walnuts 5 GF

Naan :: Plain, Garlic & Chive or Sesame & Onion Seed 5 or three naan ordered as a basket 12

FROM THE POTS

Butter Chicken :: Free range chicken marinated in yoghurt, tomato & fenugreek 18 GF

Beef Methi Malai :: Fenugreek scented beef cooked in creamy coconut and cashew curry 18 GF

Bhuna Gosht :: Tender pieces of goat cooked in tomato and onion masala 20 GF

Lamb Badami :: Spring lamb in a rich gravy of cream, almond paste, yogurt and spices 20 GF

Fish Curry :: Blue Grenadier in coconut milk curry with turmeric and tempered mustard seeds 20 GF

Palak Paneer :: Garlic infused spinach with homemade cottage cheese 16 GF

Subji Handi:: A harmony of mixed baby vegetables with assorted spices 16 GF

Punjabi Buttermilk Curry :: Yogurt and turmeric based curry with cauliflower fritters 14 GF

Horn Please Dhal :: Black lentil, ginger and garlic simmered all day then cooked further atop the tandoor 14 GF

RICE Premium Aged Basmati Sella Rice with cumin & lemon, serves two :: 5 GF

Soft drinks and desserts remains the same