STARTERS

OLD DELHI ALOO TIKKI

6.5

PAPRI DELHI CHAAT

6.5

Classic potato deep-fried tikki, made with spiced mash, filled with lentils, house tamarind chutney (VE, GF) [mild] Golden fried potato, pomegranate yoghurt, crisp papri, tamarind, puffed rice, padina chutney (V) [mild]

XO SWEET CHILLI CHICKEN

7

MASALA FISH TIKKA

8

Crisp sautéed chicken, sweet sour. Assami XO shallot glaze [mild]

Masala fish coated in a spice mix, deep fried house chaat, tamarind (GF, DF) (mild)

tandoori achari PANEER SHASHLYK

8

24hr marinate, clay fired in tandoor, mixed peppers. padina chutney, Himalayan salted butter (V) [mild]

MAIN PLATES

1967 CHICKEN MAKHANI

PONDICHERRY WILD-TIGER COCONUT PRAWNS

16

Old- Delhi, original recipe, velvety tomato sauce stewed in fenugreek, floral cinnamon notes, classic clay smoked chicken tikka, cashew nut, touch of butter (GF) [medium]

King prawns, sautéed shallots in a delicate fragrant coconut sauce, cinnamon nutmeg notes (DFO, GF) [mild]

CHICKEN CHETTINAND MADRAS

1 /

FRONTIER RAILWAY LAMB

1.5

South Indian tarka, homemade paste, freshly ground coconut, herbs, select house spice in a flavourful balanced coconut sauce (GF, DFO) [medium]

Pre-colonial recipe, 8hr lamb stew made from braised leg of lamb, select whole spice tarka, potatoes, balancedin zesty cardamon aromatic house spice blend (GF) [medium]

PANEER MAKHANI 1967

13

LAMB KARAHI MAHARAJA PATIALA XI

16

A velvety tomato sauce stewed in fenugreek, floral cinnamon notes, classicly sautéed with homemade paneer, in a rich deep bodied sauce. (GF) [medium]

Stuffed masala aubergine, made with a classic

home-style tarka, with potatoes. (VE, GF) (mild)

Classically marinated lamb, slowly stewed to a classic Old- Delhi recipe, peppers, deep bodied curried sauce (GF) [medium]

ALOO BENGAN

14

KERNAL FRIED CHICKEN BURGER

14

Spiced crisp coated chicken burger mango lime house chutney, mayo, leaves, coleslaw, gunpowder fries

SIDES

XO GUNPOWDER FRIES

AGED BASMATI PILAU RICE

TANDOORI NAAN

CORIANDER & GARLIC NAAN 4.5

ALLERGEN INFO

V - VEGETARIAN

VE-VEGAN

GF - GLUTEN FREE DF - DAIRY FREE

3.5

DFO- DAIRY FREE ON REQUEST [SELECT YOUR HEAT LEVEL]

Marlbank COUNTRY PUB