



£3.80 for 4 pieces or £9.00 for a selection of 10

Crab and curry leaf South Indian spiced crab cake

Lamb shammi kebab smoked paprika raita

Bangla-Scotch eggs quail egg wrapped with spiced Bengali beetroot and vegetable

Potato Bondas (V) (GF) chickpea batter fried masala potatoes

> Masala corn fritter (V) (GF) coriander chutney

Starters and Small Plates

To start or enjoy a selection for one or perfect to share

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Papdi Chaat (V)	3.80
crispy wheat, spiced potatoes and chutney	
Punjabi mustard greens saag (V) homemade cornmeal flatbread	4.80
Green pea potato cake (V) curried white peas	5.00
Indo-Chinese style chicken (N) J with burnt chillies	5.80
Goan spiced sea bream coconut and mango chutney	6.50
Stir-fried shrimp with curry leaf and black pepper	6.80
Slow braised pork belly (GF) (DF) honey and chilli glaze	7.00
'Keema Gotala' spiced lamb mince scrambled egg in pao bread	7.00
Add: Chicken livers	8.25

Healthy and Happy

Quinoa salad (V) (DF) 5.80 with watermelon and hoisin

South Indian spiced tomato and lentil soup (V) 4.50 Add: Shrimp 5.75

Sprouted fenugreek salad (V) 2.50

Add:

Goan spiced sea bream with coconut and mango chutney 6.50 Tandoori chicken tikka with green coriander chutney 8.25

Specialities

Spinach dumplings (V) 12.00 in tomato fenugreek sauce

Tandoori spiced chicken and cashew nut korma, pilau rice (N) 14.50

> Vindaloo of ox cheek 🌶 16.50 masala mash potatoes

Roasted rump of Kentish lamb (N) 17.00 with corn sauce

Grills

Chicken breast tikka	9.00
green chutney	
Fat chilli paneer cheese (V)	9.50
with pilau rice	
Lahore lamb chapli burger	12.50
paprika raita, masala chips	
Grilled cod (DF)	14.00
Bengali mustard and red onion	
Seared duck breast (GF) (N)	15.00
with sesame and tamarind sauce	
Tanjavore style	17.00
grilled king prawns (GF)	
with coconut sauce	
Owner and Dimensi	

Curry and Biryani

Lucknow-style free-range	14.00
chicken biryani	
Alleppey style shrimp curry (DF)	15.00
with steamed rice	
Curry of the day	15.00
vegetarian option also available –	

Pies and Kichri

ask for today's selection

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Sides

24 hour simmered black lentils	4.00
Indian salad tomato, chilli and pickled onion	2.20
Sprouted fenugreek salad	2.50
Pilau rice	2.50
Masala mash potatoes	3.00
Stir-fried greens with garlic and cumin	3.00
Tandoori roasted aubergine crush	3.00
Masala chips	3.00

Breads

Garlic or plain naan	3.00
Tandoori roti	3.00
Potato paratha	3.50
Peshwari naan	4.00

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Puddings		
Homemade sorbet or ice cream	1 scoop	1.50
	3 scoops	4.00
Chocolate Golis chocolate chilli and white chocolate ca	ardamom	2.00
Bramley apple, almond and carom seed crumble cinnamon ice cream		4.50
Pistachio kulfi on a stick		4.75
Coconut brûlée with fennel seed shortbread		4.85
Garam masala sticky toffee pudo with stem ginger ice cream	ling	5.25
Chocolate and cumin tart banana ice cream		6.00

High Chai... **Afternoon Tea Twisted**

3pm-5.30pm from £12.50 per person

Spice up your tea time with this unique selection of savoury and sweet treats accompanied by fine teas... or even a Cinnamon Bellini cocktail!

Please ask our staff for the menu.

8 Dish **Sharing Menu**

£26.00 per person

Selection of the day plus a delicious innamon Soho Cocktail pp.

Set Dinner Menu

INCLUDING ONE DELICIOUS CINNAMON SOHO COCKTAIL

2 courses £17.50 | 3 courses £19.50 5.00-6.15pm / 9.30-11.15pm Monday-Saturday

Starters

Set Lunch Menu

CHOOSE YOUR DISHES

FROM THE SELECTION BELOW

2 courses £12.00 | 3 courses £15.00

12pm-4pm every day

Punjabi spiced whitebait with mustard mayonnaise

Chicken tikka salad with cucumber and coriander chutney

'Keema Gotala' spiced lamb mince with scrambled egg in pao bread

South Indian spiced tomato and lentil soup (V)

Mains

Kadhai spiced tilapia with spinach and garlic sauce Hyderabadi duck leg curry in sesame and tamarind sauce (N) Roganjosh shepherd's pie

Roasted pepper filled with cabbage and raisin with pickling sauce (V)

Puddings

Coconut brûlée with fennel seed shortbread Homemade sorbet or ice cream Chocolate Golis - chocolate chilli and white chocolate cardamom Garam masala sticky toffee pudding with stem ginger ice cream

(GF) Gluten-free (DF) Dairy-free (V) Vegetarian (N) Contains nuts 🔰 Spicy Allergen menus available on request.

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go directly to staff. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food supppliers have given assurances that none of our ingredients are genetically modified. Game dishes may contain shot.