



SOMETHING TO DRINK

MINT AND MUSTARD G&T 7.5 Refreshing chilli and lime gin served with Indian tonic water	MANGO MARGARITA 7.5 Mango puree, tequila, lime juice	CHILLI AND MANGO MARTINI 7.5 Chilli infused vodka with mango and simple syrup	LEMON GIN FIZZ 7.5 A refreshing blend of dry gin freshly squeezed lemon juice and soda
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STARTERS

CHOOSE ANY 3 FOR 11.9

POPPADUM & CHUTNEY BASKET Ve + 3.5	CHICKEN MALAI TIKKA + 5.5 Melt in your mouth chicken marinated in a creamy spices and chargrilled in our blazing hot tandoor	COCONUT MUSSELS 6.8 Gently steamed in coconut milk with Kaffir lime leaves and fresh chillies ... MAKE IT A MAIN 13.9 with masala chips or plain naan	SALMON & CRAB TIKKI CAKES 6.3 Lightly spiced fishcakes Mini yet mighty!
ONION SPINACH & KALE BHAJI Ve + 3.9 With mango chutney	PEPPER GARLIC SHRIMP 5.9 Quick fried curried prawns with garlic mango chutney and lime	LUCKNOW SEEKH KEBAB 6.5 Warming spiced minced lamb chargrilled in the tandoor, served with mint dip	ACHARI PANEER TIKKA Ve + 5.2 Indian-style cottage cheese with achari (pickling spices) that gives it a distinct zesty, tangy, and lively flavour. Chargrilled in a tandoor.
HOMEMADE SAMOSA Ve + 4.2 Light and delicately spiced vegetable filling	KERALAN TIGER PRAWNS 6.7 Marinated with red Kashmiri chilli flakes and zesty spices	TANDOORI CAULI WINGS Ve + 4.2 Cauliflower florets in a hot spicy masala marinade served with mango chutney	DARJEELING CHICKEN MOMO 5.5 Crispy chicken dumplings in a light dough served with a punchy chilli dip
BOMBAY CHAAT Ve + 4.2 Gram flour dough balls with a sweet yoghurt, tamarind, mint sauce and pomegranate seeds			

M&M'S FAMOUS THALIS

VEGGIE OR VEGAN THALI Ve 15.9 Veggie saag, vegetable thoran, tarka daal pickles and riata, pilau rice, plain naan and poppadums	LAMB AND CHICKEN THALI 18.5 Lamb and chicken curry, vegetable thoran tarka daal, raita, pickles, pilau rice plain naan and poppadums	FISH THALI 19.8 Fish curry, spiced squid, vegetable thoran tarka daal, raita, pickles, pilau rice plain naan and poppadums
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BIRYANI

Slow-cooked premium aged basmati with whole spices sealed with a flaky crust to ensure that the flavours are completely locked in, served with raita. Gluten free on request

CHICKEN	11.9
LAMB	12.9
PRAWN	13.9
VEGETABLE Ve	10.9

SOULFUL CURRIES

ALL SERVED WITH STEAMED RICE

CHICKEN		BEEF	
DELHI TIKKA MASALA Ve 10.9 A sumptuous Delhi style curry sauce flavoured with cardamom, cloves, turmeric and ginger, finished with cream		CALICUT BEEF CURRY 12.9 Classic Southern style slow cooked beef; punchy and bold spices	
MAKHANI MURG Ve 10.9 A spiced tomato, butter and cream sauce - famously known as Butter Chicken		VEGETARIAN	
HIGHWAY DHABA MURG Ve 11.9 A deliciously thick onion and tomato masala and a melange of Indian spices		SPICED PANEER MASALA Ve 9.9 Indian cheese simmered in a rich tomato gravy with garam masala and smoky crushed fenugreek leaves	
LOLA'S CHICKEN CURRY 11.5 A medium spiced, old Keralan recipe with turmeric and coconut milk		ALLEPPEY VEGETABLE CURRY Ve 8.5 Mildly spiced, rich and full of flavour the king of veggie curries!	
KORMA Ve 10.9 A mild and creamy blend of cashews, coconut and fresh coriander		PUNJABI PANEER SAAG Ve 9.5 Slow-cooked and spiced with cumin, coriander, fenugreek and garam masala	
TAMAATAR CHICKEN 10.9 Tasty chicken thighs simmered in a vibrant turmeric and coconut milk curry finished with cherry tomatoes and lime		SEAFOOD	
LAMB		ALLEPPEY SWORDFISH CURRY 15.5 Famous for its rich flavour, this spicy and tantalizing curry is made with ginger and coconut	
ROGAN JOSH 12.9 Fall apart tender lamb with a heady combination of intense spices in a tomato sauce that packs a serious flavour punch!		GLAZED MASALA SALMON 13.9 Salmon marinated in the M&M spice blend with our signature masala glaze served with mangelout, ginger and cherry tomatoes	
COLONEL NAIR'S COCONUT FRY 12.9 A mouthwatering blend of typical Keralan spices, slow cooked to perfection		COCONUT & LEMONGRASS PRAWNS 11.2 A delicate and luxurious creamy coconut and mango curry	
RED HOT HUNTER'S LAMB 12.9 A rustic one pot slow cooked lamb dish bursting with rich flavours chilli heat and whole spices		BANANA LEAF SEABASS 14.5 Seabass fillet simply wrapped and steamed in a banana leaf with a fresh and aromatic paste of coconut and mint chutney	

VEGAN

ALL SERVED WITH STEAMED RICE

LEMON & COCONUT TOFU CURRY Ve 8.5 Spiced tofu in a rich and aromatic tomato and coconut sauce	
SAG ALOO Ve 9.5 A delicious blend of creamed spinach potatoes and spices	
PUNJABI MUSHROOM SAAG Ve 9.5 Slow-cooked and spiced with cumin coriander, fenugreek and garam masala	
AMRITSARI CHOLE Ve 8.5 A Punjabi classic, also known as Chana Masala. Chickpeas simmered in tea leaves and an indulgent aromatic sauce	
AUBERGINE KADHAI Ve 9.5 An intensely rich curry cooked in a traditional Kadai pot with green chillies and curry leaves	

SIDES

ROTI	2.7
NAAN	2.7
PESHWARI NAAN	3.5
CHILLI CORIANDER NAAN	3.2
FIG & CORIANDER NAAN	3.2
KEEMA NAAN	3.8
GARLIC NAAN	3.2
STEAMED RICE	2.9
PILAU RICE	3.5
COCONUT/MUSHROOM RICE	3.9
CHIPS Ve	3.5
MASALA CHIPS Ve	3.9

...TO SHARE

THORAN Ve 4.9 Lightly sautéed, shredded vegetables finished with fresh coconut	
JEERA ALOO Ve 4.9 Baby potatoes with cumin and curry leaves	
TARKA DAAL Ve 4.9 Red and yellow lentils, slow cooked and finished with cumin and curry leaves	
RAITA Ve 3.5 Natural yoghurt, cucumber and onion with a touch of roasted cumin	
GINGER & TURMERIC POTATOES Ve 3.9	
CHICKPEAS & CUCUMBER SALAD Ve 3.5	

TANDOORI GRILLS & SPECIALS

Choice cuts of meat and fish marinated with aromatic spices and chargrilled in our traditional clay tandoor	
CHARMINAR PLATTER 15.9 Tandoori salmon, chicken and lamb tikka, seekh kebab and king prawn with homemade chutney	
CHICKEN TANDOORI 13.9 Succulent half chicken marinated with coriander, lemon juice and turmeric, with makhani dipping sauce and masala fries	

Ve Vegetarian | **Ve** Vegan | **+** Contains Nuts

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOR PARTIES OF 6 OR MORE

Please speak to our staff about our menu allergen chart if you need further information. Our food is freshly prepared in small kitchens where allergens are present. We can't guarantee that our food and drinks are completely allergen-free.



MINT AND MUSTARD

WHITE

	175ML	250ML	BOTTLE
SOUL TREE, SAUVIGNON BLANC, NASIK VALLEY, INDIA Refreshingly crisp with citrus, gooseberry and exotic tropical fruit. International Wine Silver award winner	6.2	8.2	24.7
SERENO PINOT GRIGIO, ITALY A delicious wine with a light citrus aroma full of juicy fruits and a hint of vanilla	5.5	7.4	22.0
CENTRAL MONTE CHARDONNAY, CHILE Wonderful aromas of citrus fruit and peach. Fresh and lively	5.4	7.1	21.5
INKOSI CHENIN BLANC, SOUTH AFRICA Off-dry, bursting with citrus and pineapple aromas. Well balanced and refreshing clean finish. SWA Silver Award.	5.4	7.1	21.5
PETIT CHABLIS J MOREAU & FILS, FRANCE A pale gold with silver highlights and a highly expressive nose of mandarin and grapefruit lead into a balanced palate of the same with great finesse and length			37.0

ROSÉ

	175ML	250ML	BOTTLE
SERENO PINOT GRIGIO BLUSH ROSE, ITALY The height of fashion - light, fresh and very easy drinking	5.3	6.9	22.0
WHITE ROSE ZINFANDEL, USA This delicious Zinfandel displays ripe strawberry and raspberry fruit aromas. Very moreish, perfect!	5.7	7.6	23.0

RED

	175ML	250ML	BOTTLE
SOUL TREE, CABERNET SAUVIGNON, NASIK VALLEY, INDIA Fruity and smooth with hints of plums and raspberries	6.2	8.2	24.7
CENTRAL MONTE MERLOT, CHILE A balanced wine with hints of black cherries and red summer fruits	5.5	7.4	22.0
DOWN UNDER SHIRAZ, AUSTRALIA Lovely plum aromas with a hint of pepper and spice Complimented by a luscious berry palate	5.6	7.6	23.0
HEALY & GRAY ESTATE MALBEC BONARDA, ARGENTINA Velvety smooth on the outside but macho on the inside!			25.0
ROTHSCHILD PINOT NOIR, FRANCE Cherry red colour with hints of violets and wild strawberries			24.0
MARQUES DEL ATRIO CRIANZA D.O.CA RIOJA, SPAIN Hints of red and black fruit blended with oaky and vanilla notes from barrel ageing. In the mouth it offers up firm and rounded tannins showing a good ripening.			28.0

CHAMPAGNE AND SPARKLING

	20CL BOTTLE	BOTTLE
PROSECCO SERENELLO EXTRA DRY, ITALY The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate	8.9	27.0
PROSECCO SERENELLO ROSÉ, ITALY Floral and fruity with a hint of strawberry.		29.5
CHAMPAGNE CASTELNAU BRUT CLASSIQUE NV, FRANCE Notes of apricot and white peach make it a natural temptation anytime, day or night		40.0

BEER & CIDER

	HALF	PINT
COBRA	2.7	5.0
COBRA - 660ML		6.5
KING COBRA - 750ML Double fermented, bold malt and hops notes, with a balanced fruitiness and full mouth feel.		9.8
KINGFISHER - 330ML		3.9
BOMBAY BICYCLE IPA - 330ML		3.9
ROAR WELSH VEGAN BEER		4.6
SOUTH-EAST ASIAN PEACOCK APPLE CIDER		4.6
SOUTH-EAST ASIAN PEACOCK MANGO & LIME		4.6

SPIRITS

VODKA	WHISKY
JJ WHITLEY POTATO VODKA 3.8	GLENFIDDICH 12 YEAR OLD 4.0
JJ WHITLEY RASPBERRY VODKA 3.8	JAMESON IRISH WHISKY 3.8
GIN	GLENMORANGIE 3.8
JJ WHITLEY DRY GIN 3.8	JACK DANIELS 3.5
JJ WHITLEY ELDERFLOWER 3.8	COGNAC
JJ WHITLEY MANGO AND LIME 3.8	COURVOISIER VS 4.8
BOMBAY SAPPHIRE 3.8	REMY MARTIN VSOP 5.2
RUM	TEQUILA
HAVANA CLUB ESPECIAL 3.6	JOSE CUERVO SILVER 3.8
HAVANA CLUB 3 YEAR OLD 3.8	JOSE CUERVO GOLD 4.0
MIXERS - GINGER ALE, TONIC, SODA WATER, LEMONADE	1.5

COCKTAILS

MINT AND MUSTARD G&T 7.5 Refreshing chilli and lime gin with Indian tonic water	MANGO MARGARITA 7.5 Mango puree, tequila, lime juice and simple syrup
MANGO MOJITO 7.5 Rum, mango pulp, lime, mint, sugar syrup and soda	CHILLI AND MANGO MARTINI 7.5 Chilli infused vodka with mango and simple syrup
SASSY LASSI 7.5 Rum, mango puree, yoghurt, coconut water and pistchios	LEMON GIN FIZZ 7.5 A refreshing blend of dry gin freshly squeezed lemon juice and soda

AFTER DINNER COCKTAILS

ESPRESSO MARTINI 7.5
WHITE RUSSIAN 7.5

LIQUEUR COFFEES

IRISH 5.5
AMARETTO 5.5
KAHLÚA 5.5

SOFTS

COKE/DIET COKE/LEMONADE	REG 2.5	LGE 3.5
FRUIT JUICE; MANGO/APPLE/CRANBERRY/ORANGE		2.8
J20; APPLE AND MANGO/ORANGE AND PASSION FRUIT		3.5
MANGO LASSI		3.5
STILL & SPARKLING WATER		3.5

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