

# Food Menu



## STREET FOOD

### ✔ Assorted Poppadom & Chutney (D) £ 6

Light And Crispy Indian Flatbread, Perfect With Chutneys And Dips

### ✔ Pani Puri (Su, G) £ 7

Crispy Puris Filled With Tangy Kiwi And Pineapple Water, Boiled Chickpeas, And Potatoes.

### ✔ Dahi Puri (D, G, Su) £ 7.5

Crispy Puris Filled With Sweet Yogurt, Boiled Potatoes, Chickpeas, And Tangy Chutneys.

### ✔ Orange Sweet Potato & Kale Chaat (D, Su) £ 8.0

Refreshing Chaat Made With Orange, Sweet Potato, Kale And Tangy Yogurt.

### ✔ Hara Pyaaz, Aloo & Palak ke Bhajiye (Su, N) £ 7.0

Crispy Fritters Made With Spring Onion, Potato, And Spinach, Served With Perilla Seed and Peanut Chutney.

### ✔ Quinoa & Beetroot Tikki (D, G, M, Su) £ 8.5

Crispy Patties Made With Quinoa And Beetroot, Served With Turmeric-Tempered Yogurt.

### ✔ Veg Samosa (G, D) £ 6.5

Flaky Pastry Stuffed With Spiced Potato And Green Peas, Served With Tamarind And Mint Chutney

### Chicken Lollipop £ 9.5

Chicken Niblet Served With Coconut And Chili Garlic Chutney.

### Koliwada Fish (F, Su, D) £ 9.5

Seasonal Fish Deep-Fried With Homemade Spices And Hari Chutney.

## BINCHOTAN COAL KI SIGRI SE

### Wild Tiger Prawn Kasundi (Cr, M, D) £ 7.0 (Per Piece)

Juicy Wild Tiger Prawns Marinated In Kasundi, Black Pepper, Chili, Ginger, And Garlic.

### Gilafi Seekh Kebab (D, N) £ 10.0

Minced Lamb Served With Bhangjeera and peanut Chutney And Sirka Onions

### Lamb Chop (D, M) £ 11.5

Marinated In Yogurt, Kashmiri Chili, Garam Masala, Lime, And Jaggery.

### ★ Native Grill Lobster (D) £ 65.00

Succulent Lobster Grilled To Perfection, Infused With Aromatic Spices And Served With A Side Of lemon Chilli Dressing ,salad leaf.

~ PRE ORDER 24hrs Advance notice. ~

## TANDOOR SE

### **Chicken Tikka (D, M) £ 10**

Succulent Chicken Pieces Marinated In Spices And Yogurt, Grilled To Perfection And Served With Mint Coriander Chutney.

### **Murg Malai Tikka (D, M) £ 10**

Tender Chicken Marinated In Cream And Spices, Grilled To Perfection, Served With Sprouts And Kachumber Salad.

### **Black Pepper Stone Bass (F, D, M) £ 15.5**

Delicious Stone Bass Seasoned With Black Pepper And Roasted Garlic, Served With Cherry Tomato Salsa.

### **🍷 Achaari Paneer Tikka (M, D) £ 10**

Grilled Paneer Marinated In Pickling Spices, Served With Mixed Pepper, Onion And Hari Chutney.

### **🍷 Tandoori Broccoli (D) £8.5**

Broccoli Served With Tangy Raw Mango Yogurt.

## KHANA KHAZANA

### **Masala Butter Chicken (D, N, M) £ 13.5**

Tender Chicken Cooked In A Creamy Tomato Sauce With Chef's Special Spices.

### **BhangJeera Chicken £ 13.5**

Tender Chicken Thighs Cooked With Aromatic Bhangjeera Spices, Onion, Tomato, And A Hint Of Perilla Seed.

### **Chicken Kolhapuri £ 14**

Spicy Chicken Cooked With Onions, Tomatoes, And Traditional Kolhapuri Spices For An Authentic Flavor.

### **Kashmiri Rogan Josh £ 15**

Slow-Cooked Lamb In A Rich And Fragrant Kashmiri Red Chili Sauce, Enhanced With Aromatic Spices.

### **Lamb Shank £ 18.5**

Slow-Cooked Lamb Shank Tenderized To Perfection, Served In A Flavourful Onion-Tomato Masala.

### **Gosht Saagwala (D) £ 16**

Tender Lamb Cooked With Spinach And A Flavourful Onion-Tomato Masala.

### **Wild Boar £ 18**

Tender Wild Boar Meat Marinated In Toddy Vinegar And Goan Spices, Slow-Cooked For A Rich And Robust Flavour.

**Konkani Prawn Curry (Cr,M) £ 15**

Succulent King Prawns Cooked In A Coconut-Based Curry With Fresh Curry Leaves And Coastal Spices.

✔ **Paneer Makhan Wala (D, N) £ 12.5**

Soft Cottage Cheese Cubes Cooked In A Rich And Creamy Tomato Sauce With Cashew Nuts And Butter.

✔ **Pindi Chana £ 9.50**

Flavourful Chickpeas Cooked With Punjabi Spices, Tomatoes, And Fresh Coriander, Served With A Hint Of Lemon.

✔ **Khatte Meethe Baingan (D, N, M) £ 11**

Baby Aubergines Cooked In A Sweet And Sour Onion-Tomato Masala With A Touch Of Tamarind.

✔ **Dal Maharani (D) £ 10**

A Luxurious Blend Of Black Lentils And Butter Cooked To Perfection With Fresh Tomato Masala.

**SIDES & SALAD**

✔ **Dal Tadka £ 7**

Aromatic Lentils Cooked With Spices And Finished With A Tempering Of Garlic, Cumin, And Red Chilies.

✔ **Paalak Mushroom (D) £ 8.5**

Delicious Mushrooms Cooked In A Creamy Spinach Sauce, Infused With Traditional Indian Spices.

✔ **Jakhiya Garlic Aloo (M,D) £ 8.5**

Potatoes Tossed With Wild Mustard From The Mountains Of India, Garlic, And Fresh Coriander For A Flavourful Twist

**Mixed Salad £ 3.5**

A Refreshing Blend Of Onions, Cucumbers, And Tomatoes.

**Sliced Onion Salad (Indian Style) £ 2.5**

Freshly Sliced Onions Served With A Squeeze Of Lemon And A Sprinkle Of Chaat Masala.

**Raita (D,) £ 3.5**

A Cool Yogurt Salad With Diced Cucumbers, Tomatoes, Onions, And A Dash Of Spices.

## BIRYANI

*(Biryani Served With Roasted Cumin And Mint Raita)*

### **Muntjac Dum Biryani (D)** £ 18.5

Fragrant Basmati Rice Layered With Tender Muntjac Deer Meat, Saffron, And Fried Onions, Slow-Cooked To Perfection.

### **Chicken Biryani (N,D,M)** £ 16

Fragrant Basmati Rice Layered With Marinated Chicken, Aromatic Spices, And A Touch Of Saffron, Cooked To Perfection.

### **Exotic Mushroom & Artichoke Biryani (N,D)** £ 16

Aromatic Basmati Rice Layered With Exotic Mushrooms And Tender Artichokes, peas, Infused With Fragrant Spices And Slow-Cooked For Maximum Flavour.

## ROTI / NAAN / RICE

### **Lasooni Naan (D, G)** £ 3.65

Garlic-Flavoured Naan Brushed With Butter And Topped With Fresh Garlic, Adding A Savory Twist.

### **Chilli Naan (D, G)** £ 3.5

Soft Indian Bread Infused With Spicy Chilies For A Zesty Kick.

### **Keema Naan(D, G)** £ 5

Soft Indian Bread Stuffed With Spiced Minced Meat, Baked Until Golden And Served Hot.

### **Peshwari Naan (D, G)** £ 4.5

Soft Indian Bread Stuffed With A Delightful Mixture Of Dried Fruits, And Coconut, Baked To Golden Perfection.

### **Butter Naan (D, G)** £ 3

Fluffy Indian Bread Brushed With Melted Butter, Perfectly Soft And Ideal For Scooping Up Curries.

### **Lachha Paratha (D, G)** £ 3.5

Layered Whole Wheat Flatbread, Crispy On The Outside And Soft Inside, Perfect For Dipping.

### **Tandoori Roti (G)** £ 2.5

Whole Wheat Flatbread Baked In A Traditional Tandoor, Offering A Smoky Flavour And Soft Texture.

### **Saffron Rice** £ 4.5

Aromatic Basmati Rice Infused With Fragrant Saffron And Spices, Creating A Rich And Flavourful Side Dish.

### **Basmati Steamed Rice** £ 4

Fluffy And Aromatic Basmati Rice, Perfectly Steamed To Accompany Your Favourite Dishes.

DESSERT MENU



**KOYAL**  
कोयल  
INDIAN DINING

**Kala Jamun (D) £ 6.5**

A rich and dark variation of Gulab Jamun, deep-fried to perfection and soaked in fragrant sugar syrup.

**Pistachio Kulfi (D,N) £ 6.5**

A creamy, traditional Indian frozen dessert infused with the rich flavor of pistachios and cardamom.

**Fruity Falooda & Basundi (D) £ 6.5**

A delightful layered dessert-drink with rose syrup, vermicelli, basil seeds, chilled milk, and ice cream, offering a perfect blend of flavors and textures.

## WINE LIST

*Wine List 175 ml. / 250 ml./ By Bottle*

### SPARKLING

#### **Prosecco Extra Dry, Favola, Veneto, Italy 20cl £8**

A fresh, fragrant and fruit Prosecco with aromas of pear and apple. On the palate it is off-dry and lively with an attractively crisp finish.

#### **Prosecco Extra Dry, Canal Grando, Veneto, Italy £30.0**

A gentle mousse is accompanied by an aromatic bouquet of vibrant citrus fruits combined with subtle floral characters. Crisp and refreshing, this delicate Prosecco has a rounded palate and an irresistibly fruity finish

#### **Prosecco Rosé Brut, Sacchetto, Veneto, Italy £38**

A crystalline pink sparkling rosé with appealing notes of violet & wild red berries fruits, supported by light, soft bubbles. Refreshing, with lovely balance and a dry, fruity finish

#### **Champagne Collet, Brut NV, France £52**

A bright golden Champagne with a fine stream of bubbles & complex aromas of white flowers, lemon zest, quince & white peach, balanced texture & a wonderful crunch of freshness on the finish

#### **Champagne Laurent Perrier, 'La Cuvée' Brut NV, France £100**

Delicate and complex nose, full flavour with plenty of fruit in the mouth with a good balance & long length.

### ROSE

#### **Pinot Grigio Blush, Delle Venezie 2023, Veneto, Italy £8.00/ £9.5/ £30.00**

Pretty pink colour, the wine is fruity with aromas of red fruits complemented by notes of rose petal, grapefruit zest and a hint of minerality. Fresh, off dry and a very drinkable style

#### **Rosé, Côtes de Provence, Château de l'Aumérade 2023, Provence, France. 40**

(By Bottle only)

£40 (By Bottle Only) Pale salmon in colour, this is the quintessential Provence rose with a refreshingly fruity bouquet leading to delicate cranberry and mineral flavours on the palate & an elegant finish

## WHITES

### **Pinot Grigio, Rubicone 2023, Emilia Romagna, Italy** £8 / £9.5/ £30

A vibrant tangy freshness with aromas of pear, grapefruit zest and a hint of spice are the hallmarks of good Pinot Grigio and we're delighted that this wine exhibits those qualities.

### **Chenin Blanc, Sula Vineyards 2023, Nasik, India** £9 / £11 / £35

Aromas of green apple and pear combine with tropical fruit flavours & mineral undertones. A notable acidity and hint of white pepper give this wine refreshing character.

### **Geurtztraminer 2023** £38

A beautiful fruity & mineral style with citrus note & grassy blend, full bodied .

### **Chardonnay, Andeluna 1300, 2023, Mendoza, Argentina** £38 (By Bottle only)

A refreshing, unoaked cool climate Chardonnay showing pineapple & pear characters. The palate is crisp and precise with an intense flavour and a mineral finish.

### **Sauvignon Blanc, 'The Nest' 2023, Marlborough, New Zealand.** £42 (By Bottle only)

A deliciously crisp and vibrant Sauvignon Blanc with lifted aromas of tropical fruits, fresh mango, spicy citrus notes of grapefruit & grassy herb flavours, through to a refreshing, zesty finish.

### **Viognier 'Limited Release', Swartland Winery 2021, Western cape, South Africa** £48 (By Bottle only)

A beautifully styled Viognier showing citrus and orange peel aromas, layered with enticing peach, mango and delicate floral notes. A well-integrated, rich palate, with a creamy mouthfeel & a fresh, lingering finish

### **Gavi 'Palás', Michele Chiarlo 2023, Piedmont, Italy** £48.00 (By Bottle only)

Bright and modern, this is a floral and fruity Gavi showcasing appealing aromas of exotic fruits & white peach. It is harmonious & refreshing on the palate with a pleasing roundness & an elegant finish.

### **Sancerre, Eric Louis 2023, Loire valley, France** £65 (By Bottle only)

A lively, fresh and aromatic Sancerre with passionfruit and zesty lemon flavours enveloped by stony mineral character on the long, mouth-watering finish

### **Saint-Véran, La Côte Dorée, Thierry Drouin 2022, Burgundy, France** . £68 (By Bottle only)

Saint-Véran, La Côte Dorée, Thierry Drouin 2022, Burgundy, France A fruity bouquet with sweet notes of apricot, peach, nectarine & plum prelude a broad palate with generous, fleshy fruit leading to a linear, mineral and refreshing finish.

## REDS

**Merlot, Valle Central, Vellas 2023, Central Valley, Chile.** £8.00/ £9.52/ £30.00

A delicately complex and fruity Merlot, with notes of coffee & toffee on the nose, alongside the characteristic red plum flavours.

**Shiraz, Sula Vineyards 2023, Nasik, India** £9.00/£11.00/£35.00

A deep purple wine with delicious notes of ripe blackberry and blueberry fruit, enlivened by a hint of black peppery spice and a touch of rich dark chocolate. Smooth & medium bodied on the palate, it shows great balance & a lingering finish.

**Valpolicella 'Rio Albo', Ca'Rugate 2023, Veneto, Italy** £48.00 (by bottle only)

Vibrant aromas of red fruits, blackberry and cherries are layered with violet notes & a hint of spice. Supple on the palate, with a velvety texture & a nice bite of freshness on the finish.

**Rioja Crianza 'Rivallana', Bodegas Ondarre 2020, Spain.** £44.00 (by bottle only)

Spicy, ripe fruit aromas are complemented by subtle hints of vanilla oak. On the palate, savoury. characters are layered with ripe fruit flavours in this traditionally styled Rioja.

**Malbec 'Alto Molino', Cafayate, Piattelli Vineyards 2022, Mendoza, Argentina**

£46.00 (by bottle only)

An expressive Argentinian Malbec, with a juicy and fruity profile, offering a heady mix of plump blackberry, chocolate and ripe plum, combined with sweet, firm tannins and a powerful finish.

**Barolo 'Patres', San Silvestro 2020, Piedmont, Italy** £68.00 (by bottle only)

A stylish and traditionally styled Barolo, with expressive aromas of dried fruit, roses and tar. The deep fruits are layered with earthy minerality on the smooth & mouth-filling palate & sweet tannins weave through to a very long, elegant finish.

**Primitivo di Manduria Riserva 'Anniversario 62', San Marzano, 2018, Puglia, Italy.** £74.00 (by bottle only)

Deep & complex flavours of prunes, black cherry jam, spice and tobacco deliciously weave through the full bodied palate with its velvety texture & long, complex finish of cocoa, coffee & vanilla bean.

**Châteauneuf-du-Pape, Domaine de la Solitude 2022, Rhone, France.** £82.00

(by bottle only)

Rich, smooth & flavoursome with complex layers of black-berried fruit, brambly notes, a touch of the local wild garrigue & gentle spice. Elegant yet sumptuous.

## Cocktails



## SIGNATURE SELECTION

*High end urban craft cocktails*

### **Smoked Black magic Negroni** £11.00

Jaisalmer Indian gin – Homemade black spice bitters – Campari – Antica formula sweet vermouth – Orange oil – Spice smoke

### **Bottle aged Rum-hattan** £11.00

Mezan XO Jamaican rum – Homemade spice extract – Elderflower Liquor – Extra dry vermouth

### **Burnt orange old fashioned** £12

Woodford reserve bourbon – Burnt orange and clove bitters – Grand marnier – Demerara syrup – Smoke

### **Smoky Sailor** £11

Bacardi Carta white rum – Caramel – Roasted cumin – Pineapple – Fresh clove smoke

### **Monk & Monkey** £11

Old monk 7yrs Indian Rum – Banana liquor – Caramel – Homemade dark spiced bitters – Orange oil

## KOYAL HOUSE SELECTION

*Our bespoke House concoctions*

### **Pink Paradise** £12

Bombay Sapphire – Grapefruit – Elderflower liquor – Rose petal syrup – Lime

### **Saffron Gimlet** £12

Bombay Sapphire – Saffron cordial – Fresh lime – Lemon oil

### **Verry Berry** £12

Absolute Vodka – Cointreau – Cassis – Lychee – Wild strawberry – Cranberry – Fresh lime.

### **Tulsi Mojito** £12

Bacardi – Fresh basil – Coconut – Lime

### **Passion and fire** £12

Scotch – Southern comfort – Burnt Kashmiri chilli syrup – Passion fruit

### **Old Monk By The Fire** £13

Old monk 7yrs Indian rum – Masala tea concoction – almond – grape fruit – Apple – Fresh lime (Served warm)

*\*\*If you are fancy any classic cocktail of your choice please let us know, we will try our best to make it for you as per ingredients availability.*

## MOCKTAILS

*Our house bespoke non-alcoholic collection.*

**Lime and mint cooler** £6.5  
Lime – mint – citrus cordial – pineapple – fizz

**Roasted coconut Colada** £6.5  
Pineapple – Greek yoghurt – roasted coconut

**Tropical punch** £6.5  
Mango – passionfruit – pineapple – pink rose – lime

**Ginger and elderflower sling** £6.5  
Fresh ginger – lemon – apple – elderflower – fizz

#### BEERS AND CIDERS

**Lager, Cobra, India 4.8% (640ml)** £8.5  
All time Indian classic lager known for its spicy smooth finish

**Lager, Asahi Super Dry, Japan 5%** £5  
Crisp and super clean lager with a dry refreshing finish

**IPA, White Rhino, India 5.6%** £5  
Full bodied super aromatic IPA with a complex structure with champagne yeast and smooth dry finish on palate.

**Non-alcoholic lager, Kingfisher, India 0.0%** £4.5  
A refreshing non-alcoholic lager with all the character intact.

**Stray Apple Cider, Himachal Pradesh, India 5% (330ml)** £5.0  
Refreshing Indian premium cider with a clean zesty finish.

#### LASSI

**Bourbon Vanilla and black cardamon** £5

**Alphonso mango** £5

**Green cardamom and rose** £5

**Roasted Cumin and Himalayan Pink salt** £5

#### GIN & TONIC COLLECTION

*We have picked some extraordinary value & crafty gins for you to create an ultimate G&T. Please choose from our specially crafted Gin n Tonic menu or create your own the way you like it*

**Jaisalmer Indian premium gin** £6.5/£9.5  
Bold – rustic – pronounced

**Bombay sapphire** £5.5/£8.5  
Round – Aromatic – complex

**Gordon premium pink** £5.5/£8.5  
Aromatic – soft – fruity

**Tanqueray Rangpur** £5.5/£8.5  
Citrusy – clean – crisp

**Hendricks** £5.5/£8.5  
Delicate – soft – clean

#### TAQUILA : BY SHOTS

**Jose' Cuervo Silver** £5.5

**SPIRIT**

*25ML/50ML*

**Red Label** 5.5/ 8.5

**Black Label** 6.0/ 9.0

*SINGLE MALT*

**Indri** £9.00/£13.00

**Amrut Fusion** £9.00/£13.00

**Laphroaig** £10.00/£14.00

**Glenmorange** £10.00/£14.00

**The Glenlivet** £10.00/£14.00

**Glenfiddich 12yrs** £10.00/£14.00

*VODKA*

**Smirnoff** £5.5/£8.5

**Absolut Blue** £5.5/£8.5

**Gray Goose** £6.5/£9.5

*RUM*

**Bacardi** £5.5/£8.5

**Captain Morgan Spiced** £6.00/£9.00

**Havana** £3- 5.5/£8.5

**Meson XO** £7.00/£10.00

*BRANDY*

**Martin VS** £8.0

**Remy Martin VSOP** £8

*BOURBON*

**Jack Daniels** £6.00/£9.00

**Woodford Reserve** £7.00/£10.00

*IRISH*

**Jameson** £6.00/£9.00

*JAPANESE*

**Hibiki** £10.00/£14.00

**SOFT DRINKS**

**Still/sparkling water** £5

**Coke/coke zero/sprite** £4.5

**JUICES**

**Mango, Cranberry, Orange, Apple, Pineapple** £4.5