

INDIAN
ALLEY



THALI

VEGAN / 11

(VE/M/S)

CHICKEN / 11.5

(G/D/M/S/N/E)

LAMB / 12

(G/D/M/S/N/E)

Served with Yellow Lentils, Spinach -
Potato Curry, Tawa Roti, Kachumber
Salad, Saffron Rice and Dessert



CURRY BOXES

VEGAN / 7

(VE/M/S)

CHICKEN / 8.5

(D/M/S)

LAMB / 9

(D/M/S)

Served with Saffron Rice and Kachumber Salad
Add Tawa Roti for 1.75(G)



WRAPS

VEGGIE / 6.5

(V/G)

CHICKEN / 6.5

(D/G)

LAMB / 7.5

(D/G)

Soft Flat Bread with Choice of Filling
Add Tamarind or Mint Chutney for 1.00

थाली

SIDES

(V)

Kachumber Salad (M/S)	2
Raita • Yoghurt with Cumin (D)	2
Chutney • Tamarind or Mint	1
Rice • Plain or Pulao	4
Naan • Plain, Garlic or Butter (D/E/G)	3.5
Paratha (D/E/G)	3.5
Tandoori Roti (D/G) Vegan available (VE)	3.5

DESSERTS

(V)

Bengali Baked Yoghurt (D)
Small - 3.5 / Large - 4.5

Walnut Brownie
(D/E/N/G) 4.5

Laddoo
Saffron and Cardamom Flavoured
Lentil Pearl Pudding (VE)
4.5



BITES

Curry Fries • with Mayo Dip (V/SE/G/E/Peanut Oil)	3	Lamb Seekh • Spiced Minced Kebab (D)	8.5
Masala Poppadum • Topped with Fresh Tomatoes, Onions and Herbs (V)	3	Indian Chicken Wings • with Tamarind and Chilli Glaze (G/S)	8
Papri Chaat • Street Snack with Potato, Yoghurt and Chutneys (V/G/D)	4.5	Dal Makhani • 24-hours cooked Black Lentils (D) Vegan available (VE)	4.5
Vegetable Samosas • Served with Tamarind Chutney (VE/G)	4.5	Dal Tadka • Yellow Lentils (VE)	4.5
Aloo Tikki • Indian Style Potato Croquette (V/D)	9	Saag Aloo • Spinach with Potatoes (VE)	4.5
Biryani • Basmati Rice cooked with Chicken (D)	8	Chhole • Chickpea Curry (V/D)	6.5
Vegetarian (D/V)	8.5	Rogan Josh • Lamb Curry (D)	6.5
Chicken Tikka • Morsels cooked in Tandoor (D)		Chicken Curry (D/M)	6.5

DRINKS

DRAUGHT BEER	PINT	1/2 PINT
Cobra 4.5% ABV	4.9	2.5
Malabar IPA 4.7% ABV	5.5	2.8

BOTTLED BEER & CIDER	500	330ml
Cobra 4.5% ABV		4.5
Cobra Zero 0% ABV		3.5
Empress Ale 4.5% ABV		4
Sandford Berry Lane 4% ABV	5	
Sandford Devon Red 4.5% ABV		4

WHITE	125ml	175ml	BOTTLE
Chavalier de Paris, Bordeaux Blanc (France)	4.5	5.5	21
Pinot Grigio U Nick, La Tordera, Veneto (Italy)	5.5	7	28
Le Petit Oiseau, Blanc, IGP Cotes de Gasgogne (France)			28

RED			
Chateau Haut Closet, Bordeaux Ruge (France)	4.5	5.5	21
ISIDE Red Stracquadaini, Sicilia (Italy)	5.5	7	28
Montepulciano d'Abruzzo, Samael, Poggio Anima (Italy)			28

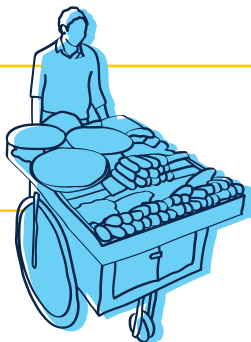
ROSE			
Le Petit Oiseau, Rose (France)	4.5	5.8	23

SPARKLING		
Prosecco, DOC (Italy)	4.6	28

SOFT DRINK	
Coke • Diet Coke • Lemonade • Tonic Water • Ginger Beer	2.6
Still Water • Sparkling Water (330ml)	1.5

JUICES	
Apple • Orange	3.8

Dishes are subject to availability. All prices are inclusive of VAT. A discretionary Service Charge of 10% will be added to your bill.



*Ask for Spirits

COCKTAILS

MAI ADRAKI / 8

Havana Club Rum, Blue Curaçao, Lime Juice, Orgeat Syrup, Ginger Beer



CHERRY SHERBET / 8

Vodka, Maraschino Cherry Liqueur, Lime Juice, Summer Sherbet, Maraschino Cherries, Soda Water



MUMBAI MARGARITA / 8

Olmecca Tequila, Cointreau, Mezcal, Lime Juice, Agave Syrup



DELHI DAIQUIRI / 8

Havana Club Rum, Strawberry Liqueur, Lime Juice, Spiced Apple Syrup, Fresh Mint Leaves



CAMDEN'S SPRITZER / 8

Beefeater Pink Strawberry Gin, Summer Sherbet, Lemonade



INDIAN OLD FASHIONED / 8

Chivas 12yo Whisky, Lemon Juice, Spiced Apple Syrup, Dash of Bitters



DESI COLADA / 5.5 NON-ALCOHOLIC

Pineapple Juice, Coconut Cream, Yoghurt



NIBUPANI / 5.5 NON-ALCOHOLIC

Lemon Juice, Mint, Pink Salt, Soda Water

Food Allergies and Intolerances: Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering please speak to our staff about your requirements.