

KALAVAI (SALAD)

- PACHAI**
Green Salad-cucumber, onion, carrot, tomato, lettuce. (V) **2.99**
- KHUCHUMBER**
Julienne cutting of tomato, onion, cucumber, capsicum, green chilli, dusted with special spices. (V) **3.99**

SOUPS

A fine selection of Traditional South Indian and Indo Chinese soups.

- MELAGU RASAM**
Pepper Rasam, a spicy, sour South Indian soup, is a potent blend of freshly roasted and ground black pepper and cumin prepared with tamarind base. It's popular across the nation as a slayer of cold and flu germs. (V) **3.99**

- SWEET CORN SOUP**
Crushed and whole sweet corn comes together with a colourful assortment of juicy vegetables (or) chicken in this sumptuous soup
a) Kaikari (Veg) 3.99 b) Kozhi (Chicken) 4.20

- HOT AND SOUR SOUP**
A hot and tangy combination of veggies (or) chicken, ginger, pepper and Chinese sauces. It is one of the famous Indo Chinese soup recipes. Its taste and flavour is unique because of sourness of soy sauce and chillies.
a) Kaikari (Veg) 3.99 b) Kozhi (Chicken) 4.20

PRARAMBHAM (STARTERS)

KAIKARI (VEGETARIAN)

- KUCHI CHIPS**
Grated Potato Chips with Spicy masala (V) **3.79**
- PLAIN APPALAM**
South Indian version of popadums, small and delightful. (V) **1.99**
- METHU VADAI**
Savoury lentil doughnuts containing onions, green chillies, coconut and pepper corns, fried crisp. (V) **3.99**
- PARUPPU VADA**
A crispy and savory deep fried fritter made from chana dal and spices, is a popular street food of South Indian cuisine (V) **3.99**

- SAMBAR VADAI**
Medhu vadai soaked in sambar (Thick traditional South Indian lentil stew). (V) **4.20**

- SAMOSAS**
We make our special samosas inhouse. Crisp fried with special potato masala, cauliflower & green peas filling, served with tamarind sauce.(V) **4.70**

- KARAI POKOSU (CHILLI CAULIFLOWER)**
An Indo-Chinese dish, cauliflower florets marinated in special batter and crisp fried, then stir fried with chilli sauce (V) **6.65**

- POKOSU 65 (CAULIFLOWER 65)**
A Chennai culinary invention, cauliflower florets dipped in special spice mix and crisp fried.(V) **6.65**

- BAJJI**
Crisp fried fritter made with a choice of fillings of either Chilli / Onion/ Potato. (V) **6.65**

- KARAI KALAN (CHILLI MUSHROOM)**
An Indo-Chinese dish, mushroom marinated in special batter and crisp fried, then stir fried with chilli sauce (V) **6.65**

- MASALA MOGO**
Cassava potato Chunks crisp fried and stir fried with special spices (V) **6.65**

- KARAI ASPARAGUS (Chilli Asparagus)**
An Indo-Chinese dish, asparagus marinated in special batter and crisp fried, then stir fried with chilli sauce or Soya sauce. (V) **7.99**

KOZHI (CHICKEN)

- KOZHI LOLLIPOP (CHICKEN LOLLIPOP)**
Chicken lollipop is an hors d'œuvre that is made from the middle (and sometimes inner) segments of chicken wings. Coated in a spicy red batter and crisp fried, served with hot garlic sauce. **6.95**

- KOZHI 65 (CHICKEN 65)**
Culinary invention of the legendary Buhari's in Chennai-tender chicken pieces dipped in special spice mix and crisp fried. **6.95**

- KODI 65 (ANDHRA STYLE CHICKEN 65)**
Tender chicken pieces dipped in special & fiery spices and crisp fried. Very hot **6.95**

- VAIGAI KOZHI SUKKA (CHICKEN SUKKA)**
Tender Chicken , cooked gently with spices, a popular dish from Madurai. **6.95**

- KARAI KOZHI (CHILLI CHICKEN)**
An Indo Chinese dish, chicken dipped in special batter and fried crisp and stir fried in soya sauce. **6.95**

KARI (LAMB)

- THANJAI KARI SUKKA (LAMB SUKKA)**
Succulent lamb , cooked gently with spices, a popular dish from Thanjavur. **7.95**

- LAMB ULARTHIYATHU (KERALA DRY ROAST)**
Lamb stir fried with cashews, raisins and special Kerala spices.Has a very unique taste. **7.95**

- MAMSAM VEPUDU (ANDHRA MUTTON FRY)**
Lamb/Mutton cooked in unique style sauteed and stir fried with a mix of flavour some spices. Has a distinct taste, normally hot, but spiciness can be varied **7.95**

KADAL UNAVU (SEA FOOD)

- VANJARAM INJI VARUVAL (KING FISH FRY)**
Fish fillet marinated with chilli and ginger, crisp fried and tossed dry with home ground masala **6.99**

- YERA/ CHEMEEN SUKKA (PRAWN SUKKA)**
Prawn, cooked gently with spices. **8.40**

- KARAI YERAL/ CHEMEEN (CHILLI PRAWN)**
An Indo Chinese dish, prawns, dipped in special batter and fried crisp and dipped in fiery chilli sauce **8.40**

- ARTISANZ CALAMARI**
Calamari stir fried with onion, freshly cracked black pepper and roasted garlic. **7.40**

PLATTERS

- SAIVAM PALAGARA SUVAIGAL (VEG PLATTER)**
Samosa, Paneer Tikka, Onion Bajji, Chilli Bajji. (V) **14.79**

- ASAVAM PALAGARA SUVAIGAL (NON VEG PLATTER)**
Kai Pidi Chops, Kozhi Tikka, Kozhi Tandoor, Sheesh Kebab. **16.49**

- KADAL UNAVU PALAGARA SUVAIGAL (Sea food platter)**
Tuna fish cakes, Squid, Tilapia, Prawns **18.99**

TANDOOR

- PANEER TIKKA**
Paneer chunks marinated in special spices and grilled in tandoor oven. (V) **6.99**

- KOZHI TIKKA (CHICKEN TIKKA)**
Chicken pieces marinated in special spices and grilled in tandoor oven. **8.40**

- KOZHI TANDOOR (CHICKEN TANDOOR)**
Chicken marinated in yoghurt and special spices and roasted in tandoor oven.
a) 1/4 5.40 b) 1/2 8.40 c) FULL 13.50

- MADURA KEBAB**
Tender Chicken pieces marinated in special south Indian spices and grilled in Tandoor Oven. **8.40**

- KALMI KEBAB**
Tender Chicken pieces marinated in special spices and grilled in Tandoor Oven **8.40**

- KAI PIDI CHOPS (LAMB CHOPS)**
Lamb chops blended with ethnic chettinad masala and tandoor grilled. **9.59**

- SHEESH KEBAB**
Seasoned lamb mince and vegetables on skewers grilled in tandoor oven. **8.40**

SARVOTTAMAM (GRAVIES)

KAIKARI (VEGETARIAN)

- VENDAIIKA KUZHAMBU (LADY'S FINGER)**
A delicious South Indian style preparation of Lady's Finger (Okara) with tamarind base. (V) **6.50**

- KALAN KUZHAMBU (MUSHROOM)**
Mushroom in a mildly spiced curry sauce. (V) **6.50**

- ARACHIVITA SAMBAR**
A traditional Tamil brahmin Sambar with lentils, stone ground spices, vegetables and Madras onions.(V) **5.50**

- ENNAI KATHRIKAI (BRINJAL)**
A delicious South Indian style preparation of Brinjal (Egg plant). (V) **6.60**

- KEERAI PANEER (SPINACH + PANEER)**
A delicious dish consisting of spinach, tomato, paneer in a thick paste made with pureed spinach and seasoned with special spices. (V) **7.65**

- KADAI PANEER**
Mouth watering cottage cheese dish and vegetables cooked with traditional spices in a kadai. (V) **7.65**

- VEG KURMA**
Vegetables stewed with coconut milk and special spices. (V) **5.90**

- PAPPU CHARU**
Dal simmered in creamy gravy sauteed with tomatoes, onions and mild spices (V) **5.90**

- MOTTE KUZHAMBU (EGG)**
Boiled Eggs simmered in traditional spice mix. A must try for egg lovers. **6.90**

KOZHI (CHICKEN)

- KOZHI MELAGU KUZHAMBU (PEPPER CHICKEN)**
Chicken in black pepper curry - a rich South Indian curry, from "Gods own Country". A culinary delight where the heat of the pepper is complemented by the sweetness of the other ingredients. **7.79**

- NEY KOZHI (BUTTER CHICKEN)**
Chicken in a mildly spiced curry sauce. **7.79**

- KADAI KOZHI (KADAI CHICKEN)**
Mouth watering chicken dish and vegetables cooked with traditional spices in a kadai. **7.79**

- KOZHI KURMA (CHICKEN KURMA)**
Tender Chicken breast fillets stewed with coconut milk and special South Indian spices **7.79**

- CHETTINAD KOZHI KUZHAMBU**
A classic South Indian dish from Chettinad region. Chicken pieces (with bone) marinated in unique blend of spices and slow cooked. **8.99**

KARI (LAMB)

- USILAMPATTI KARI KUZHAMBU**
Slowly simmered lamb curry from rural Madurai with poppy seeds. **8.80**

- KADAI KARI**
Mouth watering Lamb dish and vegetables cooked with traditional spices in a kadai. **8.80**

- KOTHUKARI KUZHAMBU (KEEMA CURRY)**
Keema cooked in kerala style in aromatic spice infused coconut milk. **8.80**

KADAL UNAVU (SEA FOOD)

- MEEN KUZHAMBU (FISH CURRY)**
Fish slices in coconut extract, flavoured with ginger, garlic and green chillies.
a) King Fish 10.29 b) Salmon 10.69

- MEEN MOILEE (FISH - KERALA STYLE)**
Fish stewed in ginger and green chilli infused coconut milk. **10.79**

- ALLEPEY CHEMEEN CHARU (PRAWN)**
Prawns simmered in a gravy of coconut milk, red chilli and tamarind. **10.79**

ANNAM (RICE)

- CHITRA ANNAM (VARIETY RICE)**
South Indian speciality variety Rice, a choice of Lemon, tamarind, curd, tomato, coconut rice. (V) **4.90**

- PONGAL**
Rice dish cooked with lentils, herbs and spices, served with Sambar and chutney's. (V) **5.09**

- SADHA ANNAM (PLAIN RICE)**
Steamed Basmati rice. (V) **3.19**

- VARUTHA ANNAM (FRIED RICE)**
Basmati rice stir fried with special spices.
a) Veg 5.50 b) Kalaan 5.50 c) Egg 5.50 d) Chicken 6.50 e) Paneer 7.50

- PILAU RICE (V)** **4.30**

- KAIKARI BIRYANI** Vegetable Biryani **8.80**

- KOZHI BIRYANI** Chicken Biryani **9.80**

- KARI BIRYANI** Mutton/Lamb Biryani **10.80**

PARROTA

- PLAIN** A crisp and flaky South Indian girdle cooked bread. (V) **2.99**

- VEECHU** Thin crisp and flaky parrota.
a) Plain 2.99 b) Egg 3.55

- KOTTHU**
A popular delicacy of South India with minced parrota.
a) Veg 5.49 b) Egg 5.49 c) Chicken 6.60 d) Mutton 7.60

- TANDOOR PARROTA**
Parrota made in Tandoor Oven. (V) **3.99**

VADAKA INDHIYA ROTI

- CHAPPATI**
Thin pancake of unleavened whole wheat bread cooked on a girdle. (V) **1.89**

- POORI MASALA**
Unleavened deep fried Indian bread served with special Artisanz Potato masala. (V) **5.99**

- CHANA BHATURA** Large deep friedbread served with delicious chick peas masala. (V) **6.99**

- NAAN**
Leavened bread traditionally cooked in tandoor oven.
a) Plain 2.70 b) Butter 2.89 c) Garlic 2.89 d) Peshwari 3.30 e) Chilli Coriander 2.99 f) Keema 3.99

CHEF'S SPECIAL Starter /Tiffin Items

- KARAI PANEER (Chilli Paneer)**
An Indo-Chinese dish, paneer marinated in special batter and crisp fried, then stir fried with chilli sauce. (V) **8.60**

- KOZHI PANDIYA (Chicken Pandiya)**
A rural street food delicacy, succulent chicken pieces marinated in special spices, crisp fried and simmered until dry in hot and tangy sauce **8.29**

- KOZHI KAAL FRY (Chicken Drumsticks)**
Chicken drumsticks marinated in special spices, crisp fried and then tossed in a pan with ground spices **7.99**

- MEEN (FISH) POLLICHADHU**
Whole fish wrapped in Banana leaf steamed and then grilled **15.99**

- KAL ERA VARUTHA MASALA (LOBSTER)**
Lobster stir fried black pepper infused in a Chettinad spice mix. (Please ask for price)

- MADURAI NJANDU SUKKA (CRAB)**
Blue crab meat without shell stir fried with special spices **10.29**

- MALABAR NJANDU CURRY (CRAB)**
North Kerala speciality - a crab curry with home ground spices and coconut **10.49**

- VADA CURRY**
Made with special masala lentil doughnuts and freshly ground chettinad spices. (V) **7.50**

CHAAT

- SAMOSAS CHAAT**
Delicious Indian street food, Samosas topped with Raagda (White peas curry), Yoghurt & sprinkled with special sauces.(V) **6.99**

- DAHI VADA CHAAT**
Lentil Donuts dipped in sweet yoghurt & topped with delicious sauces A favourite street food snack.(V) **6.99**

- RAAGDA CHAAT**
treet food made with Mashed White peas & potatoes, topped with Yoghurt & special sauces.(V) **5.69**

SUDA SUDA FROM DOSA KALLU

CD Artisanz's signature serving, made famous in the UK by Chennai Dosa. The favourite food of the southern Indian Heartland.

Dosa's are Crepe's made from rice and lentils and are all day snack

How to Order Dosa

1) Choose the Base

2) Choose Fillings (As many as you like)

All Dosa's are served with chutneys & sambar

DOSA BASES

- PLAIN DOSA (V)**
Thin Crepe **4.89**

- RAVA DOSA (V)**
Crepe made from rice, lentils and semolina batter **5.49**

- OOTHPAM (V)**
Thick crepe **4.89**

- PAPER ROAST (V)** **5.65**

- GHEE ROAST (V)** **5.65**

FILLINGS

- Milagai Podi (Gun Powder) (V) **0.85**
- Vengayam (Onion) (V) **0.95**
- Tomato (V) **0.95**
- Masala (V) **1.30**
- Hot Chutney (V) **1.20**
- Green Chilly & Coriander (V) **1.20**
- Motte (Egg) **1.30**
- Omelette **1.70**
- Paneer (V) **2.60**
- Kozhi (Chicken) **2.70**
- Kari (Mutton) **2.90**

SPECIAL DOSA'S

- KIDS DOSA (V)** **4.89**

- JAGGERY/CHOCOLATE/NUTELLA DOSA)**
Dosa with either Jaggery or Chocolate or nutella filling **5.39**

- FAMILY DOSA (V)** **20.49**
Europe's longest dosa

- RAGI DOSA (V)** **5.80**
Finger millet dosa, made with ragi flour. Ragi is rich in fiber, calcium & believed to lower cholestral levels

PIPING HOT FROM THE IDLY POT

Healthy steamed rice dumplings—food of the Royals. Legend has it, that Idly along with Kungfu were exported to China from South India which were the inspiration for the fabulous moon cakes and Chinese dumplings

(We haven't researched the legend but stuck to what we do best....make piping hot and soft Idly's !)
Most Idly's are served with chutneys & sambar

110. PLAIN IDLY (V)	4.30	113. KUTTY IDLY (V)	4.95
		Mini Idly's soaked in Sambar	
111. PLAIN IDLY & VADAI (V)	5.60	114. VARUTHA IDLY (FRIED IDLY) (V)	5.25
112. SAMBAR IDLY (V)	5.70		
		Plain Idly's soaked in Sambar	

Extras Dine in / Takeaway a) Sambar 1.00 /2.25 b) Masala 1.00 /2.25 c) Channa masala (Small portion) 1.25 / 2.50

The extras are for Dosa's, Idly's and Bhatara and the normal portions will be served. If require larger quantity please let our service associate know and there will be appropriate charges. For Takeaways extra portions will be provided in 8oz containers

BEVERAGES & DRINKS & DESSERTS

COFFEE'S

201. KADUNGA KAUPI Black coffee	2.59
202. FILTER KAUPI The famous sensation south Indian coffee	2.59
203. CHUKKU KAUPI A concoction of jaggery, medicinal ginger and coriander seeds	2.59

CHAYA

204. CHAYA The traditional South Indian Village tea	2.59
205. MASALA CHAYA Chaya simmered with special and exotic spices	2.59

SOUTH INDIAN BEVERAGES

206. NEER MORE Butter Milk	2.89
207. LASSI Mango/Sweet	3.99
208. VEGAN LASSI (made with coconut Yoghurt)	
Mango/Plain / Strawberry / Rose	4.10
209. ELANEER Tender coconut water	2.99

SOUTH INDIAN MOCKTAILS

210. SOUTHERN SPICE GINGER PUNCH Pineapple, ginger,sweet lime and tender coconut	3.99
211. MANGO PUNCH Mango, coconut milk, pineapple, strawberry & lime.	3.99
212. SANGAMAM Pineapple, grape, ginger with mint	3.99

PAZHVAGAI UNAVU / DESSERT

213. KUCHI KULFI (Mango / Pista / Malai)	3.99
214. RASMALAI	3.99
215. GULAB JAMUNS	3.99
216. FALOODA RASMALAI	3.99

MINERAL WATER

217. SMALL	1.89
218. LARGE	3.39

BEVERAGES

219. J2O Orange & Passion fruit / Apple & Mango / Apple & Raspberry	2.99
220. ROSE MILK	3.39
221. MILK SHAKE Vanilla / Mango / Strawberry	3.99
222. VEGAN MILK SHAKE Vanilla / Mango / Strawberry	3.99
223. LIMCA	3.40
224. THUMS UP	3.40
225. SODA SHERBET Indian Sherbet with lime over crushed ice	3.40
226. COKE /DIET COKE/LEMONADE	3.30

CIDERS

227. BULMERS	3.95
228. MAGNERS	3.95

ALES

229. INDIAN PALE ALE	3.95
230. GUINNESS WEST INDIES PORTER	3.95

SPIRITS

Served in measures of
25ml (£3.99) & 35ml (£5.49)

VODKA

231. CIROC BLUE STEEL
232. CIROC RED BERRY
233. CIROC APPLE
234. CIROC AMARETTO
235. CIROC PINEAPPLE
236. CIROC SNAP FROST
237. ABSOLUT
238. SMIRNOFF

GIN

239. GORDON'S
240. BOMBAY SAPPHIRE

RUM

241. BACARDI
242. CAPTAIN MORGAN DARK
243. CAPTAIN MORGAN SPICED GOLD
244. MALIBU

WHISKEY

245. J&B
246. JURA
247. JACK DANIELS
248. JAMESON
249. GLENMORANGIE
250. ABERLOUR

COGNAC

251. HENNESSEY
252. MARTEL

TEQUILA

253. SIERRA TEQUILA 25 ml	3.99
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LIQUEUR

25 ml	3.99
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254. KAHLUA
255. BAILEYS
256. JAGERMEISTER

PADDLES

257. TEQUILA /VODKA 6 shots served on a paddle	18.00
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EXOTIC INDIAN SPIRITS

258. OLD MONK Indian Special Rum	4.35/5.35
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259. CEYLON ARRACK A traditional South Indian spirit distilled from the sap of the coconut flower, which can only be collected by hand, and aged in Oak casks	4.35/5.75
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BEERS BOTTLED

260. KINGFISHER	3.95
261. HOEGAARDEN	3.95
262. GUINNESS	3.95
263. KING COBRA World's first double fermented Pilsner-style lager created using only the finest barley, malt, hops & rice ingredients.	9.99

BEER ON THE FLOW

264. COBRA Half pint / Full pint	3.30/5.30
265. MALABARA BLOND IPA Small batch IPA series, crafted by Master Brewers Half pint / Full pint	3.45/5.35

NON ALCOHOLIC BEER/SPIRITS

266. BECK'S BLUE / PERONI LIBERA	3.95
267. SEEDLIP / CEDER'S	3.95/5.25

We have further collection of Beers and Spirits and Non-alcoholic beer, wine, gin, please ask our barman for choices

WHITE WINES

250ml Glass / Bottle

268. VISTAMAR BRISA SAUVIGNON BLANC (CHILE) A fresh, clean dry white wine with hint of citrus and gooseberry on the palate and a crisp fruity finish.	5.75 / 15.55
269. WATER STOP CHARDONNAY (AUSTRALIA) Fresh, ripe Chardonnay flavours of melon & peaches. A rich, creamy texture with a rounded crisp finish.	5.95 / 16.55
270. IL BANDIERA PINOT GRIGIO (ITALY) A delicately refreshing dry white wine has flavours of fresh green apple and citrus are balanced Well by aromas of stone fruit.	6.25 / 17.95
271. GAVI LA DORIA, CASCINA LA DORIA (ITALY) Delicate aromas of white flower blossoms from this versatile Cortese grape. Fresh apple and citrus hints follow with a light touch.	19.95
272. DOMAIN DE LA SERRE PICPOUL DE PINET (FRANCE) Bright citrus nose with grapefruit, lemon and a oral hint. Crisp and dry on the palate with fresh notes of peach, melon and grapefruit with zesty acidity and intense minerality	21.95

273. HONU SAUVIGNON BLANC MARLBOROUGH (NEW ZEALAND) Bursting with intense aromas of grapefruit and lime zest with lively passion fruit and elderflower floral notes adding allure and complexity.	23.95
274. DOMAINE GUETTE SOLEIL CHABLIS (FRANCE) A wonderful brilliant pale yellow colour with complex nose of flowers and slightly smoky aromas.	26.95

RED WINES

250ml Glass / Bottle

275. VISTAMAR BRISA MERLOT (CHILE) An easy drinking wine, soft and full of ripe fruity flavours, offset by a balanced and underlying dryness.	5.75 / 15.55
276. WATER STOP SHIRAZ(AUSTRALIA) A soft, round, easy drinking red with ripe plums & blackberries on the palate with a light spicy finish.	5.95 / 16.55
277. FINCA LA VISTOSA MALBEC (ARGENTINA) Wine of Mendoza, Argentina. This vibrant purple-coloured wine is bursting with aromas of black fruits and a hint of leather. Soft and mellow on the palate, it offers flavours of fresh plum, blackberry & marzipan	6.25 / 17.95

278. WILLIAM COLE RESERVE PINOT NOIR (CHILE) A light, fresh and clean pinot noir with sliced berry and orange peel character. Medium body, bright finish.	20.75
279. VINA LOS PORCHES RIOJA TINTO Medium bodied, this wine shows intense fruity aromas, is rounded on the palate and offers a soft, long finish.	23.65
280. BAROLO I SIGLATI, CASA SANT'ORSOLA (ITALY) One of the great red wines of Italy, Nebbiolo grapes offer powerful aromas of violets and black cherries enveloped in powerful richness.	27.95
281. AMARONE DELLA VALPOLICELLA CLASSICO, BOLLA (ITALY) Dark ruby-red with garnet rim and an ample complex perfume of black cherry, prune, raisin and cedar spice with balsamic hints and a long, elegant finish.	36.95

ROSE WINES

250ml Glass / Bottle

282. SIERRA CREEK WHITE ZINFANDEL (CALIFORNIA) An easy drinking rose, full of strawberry & raspberry fruit aromas. Light bodied & refreshing, rich in flavours of red berry fruits	5.75 / 15.55
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283. LL BANDIERA PINOT GRIGIO ROSÉ (ITALY) This beautiful pink hued wine is bursting with red berry fruit aromas. The palate is elegant, crisp and dry, with very ripe clean flavours. Refreshing and light.	18.55
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CHAMPAGNE'S & SPARKLING WINES

200ml Bottle / 750ml Bottle

284. TENVTA BERNI PROSECCO (SPARKLING BRUT) (ITALY) A finest sparkling Italian wine exhibits Fruity flavours made using the Prosecco grape.	6.65 / 19.55
285. CHAMPAGNE JACQUES BARDELOT BRUT NV (FRANCE) Fresh and clean Champagne with creamy biscuity overtones.	29.95
286. MOET & CHANDON IMPERIAL BRUT (FRANCE) The delicious sumptuousness of white-fleshed fruits.	49.95
287. LAURENT PERRIER CUVÉE ROSE Complex, Soft and fruit Flavoured with a rich, raspberry blackcurrant nose and palate.	63.95

The wine selection is based on availability and from time to time we may have to offer similar quality products as replacement

ALLERGY INFO

Due to presence of nuts in some of our dishes we cannot guarantee absence of traces of nuts in our dishes. Please let our service associate know if you have any special dietary requirements, food allergies or food intolerance.

YOUR TIPS

All your tips go to staff. We do not take any handling fees for tips. All prices include VAT @ 20%.

Meat used in all of our dishes are Halal certified

We undertake catering orders and party bookings