



THE RED FORT

A LA CARTE

STARTERS

- HARA KEBAB: Spinach & fenugreek patties lightly filled with cheddar, onion & coriander £6
- KHUMB TANDOORI: Grilled mushrooms filled with cheese, green chilli & white pepper £7
- TANDOORI PHOOL: Broccoli florets with roasted cumin, fenugreek & mustard paste £7
- BHARWAN ALOO: Charcoal roasted potatoes filled with sultanas, cashew, fig & royal cumin £7
- BHALLA SEV PURI: Lentil dumpling with yoghurt & puffs filled with potato, mint & tamarind chutney £7
- POCHA HERA JHINGA: Spiced marinated king prawns in a crisp batter with coriander & curry leaves £10
- KOTHMIRI SCALLOP: Scallop tikka marinated with mint, coriander & curry leaf £12
- SALMON TIKKA: Scottish salmon marinated with mustard, ginger & garlic, seared in tandoor £9
- SOFT SHELL CRAB: Crispy baby crabs spiced with curry leaf & chilli in a light batter £10
- MONKFISH TIKKA: Lightly spiced grilled monkfish with ginger & saffron £12
- SEEKH KEBAB: Spiced roasted minced Devon lamb skewers £9
- MURGH GILAAFI: Spiced roasted minced chicken skewers with paprika, onion & coriander £8
- SELECTION (serves 2): Tandoori prawns, salmon tikka, murgh malai, hara kebab & khumb tandoori £28

CHARCOAL/GRILLS

- ZAAFRANI LOBSTER: Scottish lobster with saffron, garlic & cheese £38
- TANDOORI JHINGA: Jumbo prawns marinated with saffron, chilli & garlic £28
- AJWAINI SEA BASS: Whole sea bass with bones, grilled in tandoor with a hint of carom £20
- MURGH TIKKA: French corn-fed chicken pieces spiced with fenugreek, chilli & black salt from tandoor £18
- MURGH MALAI: French corn-fed chicken tikka breast pieces marinated with cardamom from tandoor £18
- BHATTI KA GUINEA-FOWL: French guinea fowl marinated with ginger, garlic & fenugreek from tandoor £20
- ANAARI CHAMP: Grilled Scottish lamb chops topped with star anise & pomegranate sauce £22
- NIRALI BATHAK: Gressingham duck breast slices with celery, thyme & rosemary jus £20



MAINS

- SAMUNDARI RATAN: Scallop, squid, tilapia & king prawn in a spicy fennel, coconut & carom sauce £20
- MACCHI TAVE-WALL: Grilled stone bass fillet topped with mustard, coconut milk & curry leaf sauce £22
- JHINGA HARIYALA: King prawns in a spicy mint, green chilli, lime leaf & spinach sauce £20
- KHARGOSH ACHAARI: Rabbit spiced roasted with mustard, chilli, fennel & onion seeds £20
- AWADHI HIRAN: Overnight marinated loin of venison spiced with clove, ginger, garlic & peppercorn £26
- MURGH BEMISAAL: French corn-fed chicken tikka breast pieces in a mildly spiced tomato sauce £18
- LUCKNOWI MURGH: French corn-fed chicken in a spicy brown onion, coriander, saffron & chilli sauce £18
- NALLI ROGANJOSH: Slow cooked Scottish lamb shank in nutmeg, mace, cinnamon & bay leaf sauce £22
- HYDERABADI BHUNA GOSHT: Herdwick lamb with ginger, black pepper, coriander seed & red chilli £19
- DUM-PUKHT BIRYANI: Welsh lamb & Basmati rice with spices, steamed in a sealed pot (7:30pm onwards) £20
Dum-pukht (locking the steam) is one of the most refined forms of cooking on very low flame, allowing the meats to cook, as much as possible, in their own juices.

VEGETABLES

- SAUNFIAAN PANEER TIKKA: Home-made cottage cheese filled with roasted fennel & tomato chutney £15
- BAINGAN MIRCHI KA SALAN: Baby aubergines with whole chilli in a peanut, sesame & tamarind sauce £13
- METHI PANEER: Home-made cottage cheese with dried fenugreek leaves in a creamed tomato sauce £12
- SUBZ KOFTA: Mix vegetables dumplings with cashew nut & sultanas in a spicy tomato sauce £10
- KAIRI BHINDI: Stir-fried okra spiced with raw mango, onion & sun-dried spices £10
- TEEKHAY ALOO: Baby potatoes tempered with chilli, mustard & poppy seed £7
- PANCHRANGI DAL: Mixed lentils cooked traditionally with cumin & garlic £7
- PALAK KI KATLI: Sautéed spinach with garlic, onion & green chilli £7
- SALAD BHAAR: Assorted green leaves and pear juliennes in an orange & Balsamic dressing £7

RICE & BREADS: Saffron rice with cumin / Steamed rice / Selection of breads £6