

Jungli

THE
FESTIVE
MIX

Limited Edition

FROM 30TH NOVEMBER -24TH DECEMBER 2026

AMUSE-BOUCHE

TO START *(choose one)*

Onion and Spinach Bhaji (VE)

Finely sliced onion and spinach coated with lightly spiced batter fried until golden and crisp.

Jungli Kachori Chaat (VE)

Crispy, flaky round pastry stuffed with lentils and fennel seeds, served on a bed of Amritsari chickpeas with sweet yoghurt, homemade tamarind chutney, mint chutney, pomegranate seeds, beetroot and sev.

Atom Bomb Prawns

Crispy fried prawns in South Indian spices, tossed with fresh ginger, black pepper, green chillies and curry leaves.

Sesame Honey Chilli Chicken

Honey and sesame sauce heaven chicken.

Duo of Chicken

24-hour marinated chicken breast in a fenugreek marinade and a garlic, cream and cheese marinade.

Smoked Paneer Tikka (VE)

Indian cottage cheese marinated with ginger, garlic, lime juice and Punjabi spices.

Tandoori Monkfish Tikka

Monkfish, marinated overnight in our house special Jungli gunpowder — a bold mix of dry-roasted lentils, dried red chillies and fennel — finished with a smokey char in the tandoor.

Beef Seekh Kebab

Minced beef, gently spiced with ginger and garlic, layered with caramelised onions, fresh coriander, mint, and green chillies. Chargrilled to perfection and opened by the Dori (thread) tableside, revealing its warmth and aroma.

Lamb Tikka Wontons in Chilli Garlic Sauce

Tandoori lamb tikka-filled wontons, crisp-fried and tossed in our house-special chilli garlic sauce.

THE MAIN EVENT *(choose one)*

Central Smoked Butter Chicken

Fenugreek smoked 24-hour marinated chicken breast cooked in a traditional Indian clay oven served with Old Delhi butter sauce.

Pressure Cooker Lamb Curry

One pot succulent lamb, slow-braised with toasted whole spices and caramelised onions, ginger, garlic, simmered into an aromatic gravy and finished with a secret family spice blend passed down through generations.

Jungli Kadhai Beef

Beef slow-cooked with onions, peppers, whole coriander seeds and Jungli Kadhai masala.

Tandoori King Prawns with Lime Zest Coconut Sauce

Overnight marinated lemongrass scented king prawns served on Keralan lime zest and coconut sauce.

Tandoori Paneer Tikka in Cocomust Sauce (VE)

24-hour marinated paneer tikka grilled to perfection served with coconut and mustard sauce.

Jungli Tofu and Edamame Kadhai Masala (VE)

Grilled tofu and edamame cooked in house special Jungli Kadhai Masala with onions and peppers.

TO SHARE

Double Tadka Dal (VE) / Tandoori Masala Aloo (VE) / Rice (VE) / Naan (V)

DESSERT

Salted Caramel Ice Cream Cheesecake with Toasted Buckwheat

(V) VEGETARIAN (VE) VEGAN  MILD HEAT

For allergies and intolerances please let the manager know, we do our best to make sure the dish is allergen free but we cannot guarantee non-cross-contamination of dishes. An optional 10% service charge will be added to your bill, every penny of this goes to our restaurant team.