

Indo

TIME TO MIX IT UP

Indian spice, coastal fire, bold flavours gathered along the way. Pull up a chair, we'll take it from here.

TO START

SMALL PLATES & SHARING BITES.

Let's Begin

Masala Papad with Homemade Dips	5.50
Jungli Crispy Noodle Masala 🌶️	5.90
Guava/Lychee Pani Puri (VE)	6.99

Small Plates

Atom Bomb Prawns 🌶️ Crispy fried prawns in South Indian spices, tossed with fresh ginger, black pepper, green chillies and curry leaves.	9.99
Coastal Spiced Chorizo 🌶️ Seared smoked chorizo tossed with kalpasi, kaduku, curry leaves, coconut and black pepper.	10.95
Dragonfire Chilli Garlic Pork Belly 🌶️ Pork belly battered fried in Kolkata spice blend and tossed with our signature dragonfire chilli garlic sauce.	9.50
Grilled Lamb and Caramelised Spring Rolls 🌶️ Tandoori lamb tikka spring rolls finely chopped, mixed with caramelised onions and tikka spices.	8.90
Sesame Honey Chilli Chicken 🌶️ Honey and sesame sauce heaven chicken.	9.95
Podi Hummus and Garlic Keema Cheese Naan Podi spiced blend hummus and garlic keema cheese naan.	8.50
Jungle Mangal Samosa Chaat (V) 🌶️ The dish you would have if you are stuck in the jungle and haven't eaten for weeks. Samosa served Delhi style with Amritsari chickpeas, sweet yoghurt, homemade tamarind and mint chutney.	7.95
Burrata Papadi Chaat (V) Burrata with crispy wheat wafers, homemade tamarind and mint chutney.	8.50
Onion and Spinach Bhaji (VE) Finely sliced onion and spinach coated with lightly spiced batter fried until golden and crisp.	7.00
Tawa Prawn Cocktail Masala Tawa (Flat Indian Grill) prawn cocktail, flavours to take prawn cocktail to the next level.	10.95
Biryani Arancini Blue Cheese Balls (V) Biryani rice flavoured arancini balls stuffed with blue cheese and mozzarella.	8.50
Crispy Fried Malabar Coconut Cauliflower (VE) Malabar spiced crispy fried cauliflower with coconut and mustard sauce.	8.90

CHEF'S SPECIALS

THE CHEF'S ADVANCE-ORDER SPECIALS, 48 HOURS NOTICE.

Tawa (Flat Indian Grill) Lobster Tail Lobster tail cooked on Tawa (Flat Indian Grill), lemon tadka butter, gunpowder asparagus and Bihari mash.	45.95
Tandoori Leg of Lamb (Serves 5) Whole lamb leg marinated for at least 24 hours and cooked in a traditional clay oven, served with gunpowder vegetables, masala potatoes, bone marrow gravy and garlic coriander naans.	149.00

GRILLS

ALL GRILLS ARE CHARCOAL SMOKED AND MARINATED FOR AT LEAST 24 HOURS.

	STARTER	MAIN
Punjabi Chicken Tikka 24-hour Punjabi spice marinated chicken breast, with ginger, garlic, lime juice, hung curd and fenugreek, cooked in sigri.	8.95	17.95
Sigri Beef Seekh Kebab Minced Beef, gently spiced with ginger and garlic, layered with caramelised onions, fresh coriander, mint, and green chillies. Chargrilled to perfection, revealing its warmth and aroma.	10.95	20.95
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.	12.95	24.95
Pickled Spiced Paneer Tikka (V) Pickled (achari) spiced Indian cottage cheese, charred to perfection.	8.95	16.95
Smoked Tandoori Lamb Chops Lamb chops coated with ginger garlic-lime juice and chef's special 15 spices blend, smoked with charcoal butter, marinated overnight and charred to perfection.	12.95	24.95
Vegan Malai Soya Chops (VE) Overnight marinated soya pieces cooked in traditional clay oven and tossed with our house special vegan malai sauce. We promise this is not chicken!	8.95	14.95
Lemongrass Scented Tandoori King Prawns Overnight marinated king prawns in lemongrass and house special mild tandoori masala.	10.95	19.95

(V) VEGETARIAN (VE) VEGAN 🌶️ MILD HEAT 🌶️🌶️ MEDIUM HEAT 🌶️🌶️🌶️ BIG 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.

GOING JUNGLI

FUSION PLATES THAT CROSS CONTINENTS, WITH SIDES TO MATCH.

Spaghetti Chicken Butter Masala	16.95	Tandoori Rib Eye Steak and Woo Woo Chips	29.95
Spaghetti cooked in butter masala sauce and cheese, topped with smoked chicken tikka.		24-hour marinated smoked rib eye steak cooked in a traditional clay oven with traditional North Indian spices, served with gunpowder vegetables and woo woo chips.	
Grilled Spiced Pork Hot Dog	14.95	Smoked Butter Chicken Tikka Pie served with Bihari Mash and Cumin Peas	18.95
24-hour gunpowder marinated tandoori sausage, spiced caramelised onions, cheese mustard sauce and spiced celery salt.		Old Delhi butterchicken gets to Newcastle in the form of a British pie. Keeping crispy shortcrust pastry but smoked chicken tikka in butter sauce with cheese. Served with woo woo chips and cumin peas.	
Prantha Smashed Beef Burger with Apricot Spiced Sauce	15.50	Tawa (Flat Indian Grill) Fillet Steak with Peppercorn Bone Marrow Sauce	33.95
Smashed Punjabi spiced beef patties in Malabar Prantha with Bihari caramelised onions and Gujarati sweet, sour and spicy apricot mayo. East, West, North and South all in one dish.		24-hour marinated charcoal smoked Tawa (Flat Indian Grill) fillet steak with peppercorn and woo woo chips or gunpowder vegetables.	
Curry Leaf Fish and Woo Woo Chips	18.95		
Beer battered curry leaf spiced cod with woo woo chips and cumin peas.			
Gunpowder Sausage with Bihari Mash	17.95		
24-hour gunpowder marinated tandoori sausages with Bihari mash and mushy peas.			

FUSION SIDES

BIRYANI RICE (V)	5.50
STEAMED RICE (VE)	4.50
TANDOORI ROTI (VE)	3.50
BUTTER NAAN/GARLIC NAAN (V)	3.95
LACCHA PRANTHA (V)	4.95
PESHWARI NAAN (V)	5.50
GARLIC KEEMA CHEESE NAAN	5.50
SAUTEED GUNPOWDER VEGETABLES (V)	5.90
BIHARI MASH (V)	5.00
Creamy mash potatoes with asafoetida, cumin, chilli flakes and turmeric.	
WOO WOO CHIPS (V)	5.00
Battered fried chips with 7 spice seasoning.	
MASALA POTATOES (V)	5.50
Tandoori baby potatoes with cumin and garam masala.	

CLASSICS U TURN

BIG PLATES. BOLD FLAVOURS.

Spiced Lamb Rump with Bone Marrow Sauce, Tandoori lamb Spring Roll and Masala Potato	23.95	Dum Pandan Leaves Army Lamb Shank Pulao	21.95
Overnight marinated lamb rump cooked in tandoor, served with famous bone marrow sauce, tandoori lamb tikka spring roll and masala potato.		24-hour marinated raw whole lamb shank cooked with pandan leaves rice together Dum style. (Raw meat and rice cooked together in a sealed pot).	
Smoked Central Butter Chicken	16.50	Tawa (Flat Indian Grill) Salmon in Mushroom Cheese Sauce	19.95
Fenugreek smoked 24-hour marinated chicken breast cooked in a traditional Indian clay oven served with Old Delhi butter sauce.		Tawa (Flat Indian Grill) cooked marinated salmon in mushroom cheese sauce served with gunpowder vegetables.	
Jungli Chicken Curry	15.00	Sigri Paneer Tikka in Coconut Mustard Sauce (V)	14.50
The classic homestyle chicken curry with onions, tomatoes, ginger, garlic and North Indian Spices.		24-hour marinated paneer tikka grilled to perfection served with coconut and mustard sauce.	
Dhungar Tandoori Monkfish in Mangalorean Sauce	18.95	Royal not Jungli Kofte in Butter Masala Sauce (V)	15.00
Tulu-speaking Bunt community inspired tandoori monkfish curry with coconut milk, curry leaves, red chillies and Mangalorean spices. Loved by spicy eaters.		Assorted spiced vegetable balls cooked in creamy butter masala sauce.	
24-Hour Marinated Lamb Chops with Punjabi Sauce	18.95	Jungli Tofu and Edamame Kadhai Masala (VE)	14.50
24-hour marinated lamb chops cooked in a traditional clay oven and tossed in our signature masala sauce.		Grilled tofu and edamame cooked in house special Jungli Kadhai Masala with onions and peppers.	
Pressure Cooker Lamb Curry	16.95	Pindi Chole Masala (VE)	9.95
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.		Punjabi favourite, dark chickpea curry with chole masala, tempered with green chillies and degi mirch.	
Lemongrass Scented King Prawns with Lime Zest Coconut Sauce	19.95	Dhaba Dal Makhani (V)	9.99
Overnight marinated lemongrass scented king prawns served on Keralan lime zest and coconut sauce.		Overnight simmered, creamy, buttery with subtle smoky flavour black lentils, which will take you to Punjab's roadside eateries.	
		Highway Tadka Dal (VE)	9.95
		Double tempered yellow lentils with garlic and cumin, close your eyes and you will find yourself in Indian motorway eateries.	

BRUNCHY BITS & SALADS

AVAILABLE UNTIL 4pm

Brunch Bits (Served with Woo Woo Chips or Salad)

Prantha Smashed Lamb Burger with Apricot Spiced Sauce	12.95	Chicken Tikka Naan Gyros	12.95
Smashed Punjabi spiced beef patties in Malabar Prantha with Bihari caramelised onions and Gujarati sweet, sour and spicy apricot mayo. East, West, North and South all in one dish.		Tandoori Naan, charred chicken tikka, fresh tomatoes, coriander and onions with Indian mint tzatziki and apricot spiced chutney.	
Dosa Chicken Tikka Wrap	12.95	Spaghetti Chicken Butter Masala	13.95
Rice pancakes with tandoori chicken tikka, onions, bell peppers, mint sauce and tamarind mayo.		Spaghetti cooked in butter masala sauce and cheese, topped with smoked chicken tikka.	
Tandoori Pork Sausage Hottest Dog	12.95	Smashed Samosa Chaat Burger (V)	11.95
24-hour gunpowder marinated tandoori sausage, spiced caramelised onions, cheese mustard sauce and spiced celery salt		Tawa (Flat Indian Grill) seared butter buns with onions, tomatoes, smashed vegetable samosa, mint chutney, sweet yoghurt and tamarind chutney.	
Curry Leaf Beef Bao Buns	13.95	Dosa Tawa (Flat Indian Grill) Paneer Wrap (V)	11.95
Tawa (Flat Indian Grill) seared bao buns with curry leaf spiced beef, onions and peppers.		Rice pancakes with pickled spiced tandoori Indian cottage cheese, onions, bell peppers, mint sauce and tamarind mayo.	
Paneer Tikka Bao Buns (V)	11.95		
Tawa (Flat Indian Grill) seared bao buns with pickled spiced Indian cottage cheese, onions and peppers and leek salted sour cream.			

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