

Surge

THE SOCIAL MIX

£35.00 PER HEAD
SET MENU

LET'S BEGIN

Masala Papad with Homemade Dips

TO START *(choose one)*

Atom Bomb Prawns 🌶️

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

Coastal Spiced Chorizo 🌶️

Seared smoked chorizo tossed with kalpasi, kaduku, curry leaves, coconut and black pepper.

Dragonfire Chilli Garlic Pork Belly 🌶️

Pork belly battered fried in Kolkata spice blend and tossed with our signature dragonfire chilli garlic sauce.

Sesame Honey Chilli Chicken 🌶️

Honey and sesame sauce heaven chicken.

Podi Hummus and Garlic Keema Cheese Naan

Podi spiced blend hummus and garlic keema cheese naan.

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.

Onion and Spinach Bhaji (VE)

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

Biryani Arancini Blue Cheese Balls (V)

Biryani rice flavoured arancini balls stuffed with blue cheese and mozzarella.

Crispy Fried Malabar Coconut Cauliflower (VE)

Malabar spiced crispy fried cauliflower with coconut and mustard sauce.

GRILLS *(Charcoal smoked and marinated for at least 24 hours.)*

Punjabi Chicken Tikka

24-hour Punjabi spice marinated chicken breast, with ginger, garlic, lime juice, hung curd and fenugreek, cooked in sigri.

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 and opened by the Dori (thread) tableside, revealing its warmth and aroma.

Pickled Spiced Paneer Tikka (V)

Pickled (achari) spiced Indian cottage cheese, charred to perfection.

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!

THE MAIN EVENT *(choose one)*

Spaghetti Chicken Butter Masala

Spaghetti cooked in butter masala sauce and cheese, topped with smoked chicken tikka.

Grilled Spiced Pork Hot Dog

24-hour gunpowder marinated tandoori sausage, spiced caramelised onions, cheese mustard sauce and spiced celery salt.

Smoked Central Butter Chicken

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

Jungli Chicken Curry 🌶️

The classic homestyle chicken curry with onions, tomatoes, ginger, garlic and North Indian Spices.

Dhungar Tandoori Monkfish in Mangalorean Sauce 🌶️🌶️

Tulu-speaking Bunt community inspired tandoori monkfish curry with coconut milk, curry leaves, red chillies and Mangalorean spices. Loved by spicy eaters.

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.

Sigri Paneer Tikka in Coconut Mustard Sauce (V) 🌶️

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

Royal not Jungli Kofte in Butter Masala Sauce (V)

Assorted spiced vegetable balls cooked in creamy butter masala sauce.

Jungli Tofu and Edamame Kadhai Masala (VE) 🌶️

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

Pindi Chole Masala (VE)

Punjabi favourite, dark chickpea curry with chole masala, tempered with green chillies and degi mirch.

SIDES *(to share)*

Biryani Rice / Garlic Naan / Highway Tadka Dal to share

DESSERT

Dessert to Surprise

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