

*India's food carries the memory of empires migration, trade, family and place.
Across centuries, those influences have converged, evolved and endured
through the dishes we know today.*

This menu is our telling of that story.

itihāas

PICKINGS

शुरुआत

The perfect moreish beginning.

PAPADAM SELECTION & HOUSE CHUTNEYS 6

*Crisp lentil and rice papadams, date & tamarind,
spiced tomato and coriander-mint chutneys. (V)*

CRISPY OKRA 6

Crisp-fried okra, roasted chilli seasoning and lime. (VG)

GOL GAPPA 8

*Crisp wheat shells, spiced potato, chickpeas
and tangy tamarind-mint water. (VG)*

GRAND PLATTERS

दावत

Created for the centre of the table.

VEGETARIAN ROYALE 40

*Onion Bhajia, Beetroot Tikki, Punjabi Samosas,
Bombay Chilli Mushrooms, Hariyali Paneer Tikka,
Soya Shashlik Tikka and Zafrani Malai Cauliflower.
Please note soya pieces contain egg. (V, S, N)

SAFARI FEAST 50

*Delhi Chicken Tikka, Chawla's Cream Chicken,
Shikari Lamb Chops, Lamb Seekh Kebab,
Hariyali Paneer Tikka, Achari Fish Tikka
and Konkan Tandoor Prawns. (S)*

BAZAAR FARE

बाज़ार के ज़ायके

*Starters inspired by the vibrant streets
and bustling bazaars of India.*

CHILLI CHICKEN 12

*Crisp chicken, peppers and spring onion
in an umami-packed chilli sauce. (S)
Paneer available in place of chicken.

ONION BHAJIA 8

*Onion and spinach fritters,
chilli mango jam. (VG)*

AMRITSARI FISH PAKORA 12

*Ajwain-spiced fish in a light besan batter,
smoked tomato relish.*

BOMBAY CHILLI MUSHROOMS 12

*Lightly battered mushrooms, garlic,
chilli in a sticky soy glaze. (S, VG)*

BEETROOT TIKKI 9

*Roasted beetroot tikkis, tempered
coconut chutney. (S, VG)*

PONDICHERRY CROQUETTES 12

*Chicken tikka croquettes, brie,
cheddar and chilli mango jam.*

PALAK PATTA CHAAT 11

*Crisp spinach, whipped yoghurt,
tamarind and pomegranate. (V)*

SAMOSA CHANA CHAAT 12

*Vegetable samosas, spiced chickpeas,
sweet, sour and spicy chutneys. (V)*

TANDOOR & FLAME

तंदरू की आँच

Roasted in our traditional clay tandoor.

DELHI CHICKEN TIKKA 15

*Twice-marinated overnight, red chilli
yoghurt and smoke. (S)*

CHAWLA'S CREAM

CHICKEN 16

*Malai chicken tikka, black pepper, cream
cheese, rich spiced sauce.*

SHIKARI LAMB CHOPS 19

*French-trimmed lamb chops, roasted spices
inspired by India's hunting feasts. (S)*

LAMB SEEKH KEBAB 15

*Hand-minced lamb, roasted spices
and fresh coriander. (S)*

HARIYALI PANEER TIKKA 14

*Indian cottage cheese, hariyali glaze,
peppers and onions. (V)*

ZAFRANI MALAI CAULIFLOWER 14

*Tandoor-roasted cauliflower, saffron cream
reduction and roasted spices. (V)*

ACHARI FISH TIKKA 18

*Scottish salmon, lemon, red chilli,
mustard and roasted spices.*

KONKAN TANDOOR PRAWNS 18

*Large king prawns in a coastal
spice marinade. (S)*

THE CURRY ROOM

खास पकवान

*Drawn from the kitchens of Northern India
and the wider subcontinent.*

LAMB ROGAN JOSH 20

*Spring lamb, onion, tomato and
Kashmiri spice blend. (S)*

RAILWAY LAMB CURRY 20

*Slow-cooked lamb, coconut,
roasted South Indian spices. (S)*

PUNJABI KADHAI GOSHT 21

*Lamb, peppers, onions, chillies and crushed
spices in a hot Punjabi gravy. (S)*

ITIHAAS BUTTER CHICKEN 18

*Chargrilled chicken, smoked tomato,
butter, cream and fenugreek. (N)*

TARIWALA CHICKEN 18

*Slow-cooked chicken thigh in a rich
home-style tomato and onion gravy. (S)*

CHETTINAD CHICKEN MADRAS 18

*Chicken, roasted red chilli, coconut and
curry leaf in a fiery gravy (S).*

GOAN PRAWN CURRY 20

*King prawns, coconut, mustard
and coastal spices. (S)*

SOYA TIKKA MASALA 18

*Chargrilled soya in a creamy spiced masala.
Please note soya pieces contain egg. (V, N, S)*

PANEER MALAI KOFTA 19

*Paneer dumplings, cashew cream, saffron,
cardamom and fenugreek. (V, N)*

PANEER MAKHANI 17

*Paneer, rich tomato-cashew makhani,
cream and cardamom. (V, N)*

PANEER TAWA BHUNA 17

*Paneer, peppers and onions in a
roasted bhuna masala. (V, S)*

NIMONA KOFTA 18

*Golden potato dumplings, gently
spiced green pea gravy. (S, VG)*

BRITISH-INDIAN CLASSICS

CHICKEN BALTI 20

*Chicken, peppers, tomato and house
balti spice blend. (S)*

CHICKEN TIKKA MASALA 20

*Twice-marinated chicken in a rich
tomato and cream masala. (N)*

KING PRAWN GARLIC CHILLI 20

*King prawns, roasted garlic, green
chilli, peppers and coriander. (S)*

VEG SIDES

दाल-सब्ज़ी

For passing around the table.

DAL ITIHAAS 14

*Black lentils, slow-cooked for 24 hours
with butter and cream. (V)*

METHI ALOO GOBI 12

*Baby potatoes, cauliflower
and fresh fenugreek. (S, VG)*

TADKA DAL 12

*Twice-tempered dal, garlic, smoked
red chilli and cumin. (VG)*

DHABA CHANA MASALA 12

*Slow-cooked chickpeas, cumin, turmeric
and fresh coriander. (S, VG)*

(V) VEGETARIAN | (VG) VEGAN | (S) SPICY | (N) NUTS

BIRYANI & PULAO

बिरयानी और पुलाव

India's great rice tradition.

ITIHAAS DUM BIRYANI 25

Pardah-sealed and slow-cooked with basmati, chicken thigh, saffron and whole spices.

MASALENDAR LAMB PULAO 20

Spring lamb, aged basmati, onions and fresh herbs, pan-fried to order. (S)

MUSHROOM & TRUFFLE PULAO 15

Aged basmati, mushrooms and black truffle oil. (VG)

ACCOMPANIMENTS

साथ में

Everything you need to complete the table.

STEAMED BASMATI RICE 6

Aged basmati rice, simply steamed. (VG)

JEERA RICE 6.5

Aged basmati rice infused with roasted cumin. (VG)

KACHUMBER SALAD 5

Cucumber, tomato, onion, lemon. (VG)

POMEGRANATE RAITA 6

Thick yoghurt, pomegranate. (V)

GUNPOWDER FRIES 7

Crisp fries, roasted gunpowder masala. (VG)

TANDOOR BAKERY

तंदूर की रोटियाँ

Freshly baked to order in our clay oven.

TANDOORI ROTI 4

Wholemeal flatbread baked directly on the walls of the tandoor. (VG)

RUMALI ROTI 5

Handkerchief-thin bread, stretched and cooked on the tawa. (VG)

BUTTER NAAN 5

Leavened bread, finished with melted butter. (V)

GARLIC NAAN 5.5

Leavened bread, roasted garlic and fresh coriander. (V)

CHEESE & CORIANDER NAAN 6

Leavened bread, cheddar and fresh coriander. (V)

PESHAWARI NAAN 6.5

Leavened bread, coconut, raisins and almonds. (V, N)

KEEMA NAAN 6.5

Leavened bread filled with spiced lamb.

LACHHA PARATHA 5.5

Layered wholemeal bread, folded with ghee. (V)

AMRITSARI KULCHA 6.5

Clay-baked bread filled with potato, garlic and onion. (V)

PUDDINGS

मिठाई

A fitting finale.

COCONUT ICE CREAM 6

Coconut ice cream, two scoops. (V, N)

Vegan option available. (VG, N)

KULFI TRIO 7

Indian ice cream; mango, almond and pistachio. (V, N)

ITIHAAS GULAB JAMUN 8

Hand-rolled sweet milk dumplings with saffron malai foam. (V, N)

CRÈME BRÛLÉE KHEER 7

Saffron kheer, wild berry compote. (V, N)