

DIWALI

AT ITIHAAS

*A season of togetherness
around the table.*

FIVE-COURSE FEAST

5 - 11 NOVEMBER 2026

LUNCH £45 PER PERSON

DINNER £50 PER PERSON

itihaas

NON-VEGETARIAN MENU

I - TO BEGIN

PAPAD & CRISP SELECTION (V)

Papads and delicate Indian crisps, green mango, smoked tomato, nimbu achari raita.

II - CHAAT & TANDOOR

STILTON & TRUFFLE KULCHA (V)

Stilton, black truffle, caramelised onion.

DIWALI CHAAT (V, N)

Crisp spinach, papdi, tamarind, saffron yoghurt, pomegranate, pistachio.

CHAWLA'S CREAM CHICKEN

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

III - INTERLUDE

KALA KHATTA GOLA (VG)

Jamun, lime, black salt.

IV - THE CURRY ROOM

ITIHAAS BUTTER CHICKEN (N)

Chargrilled chicken, smoked tomato, butter, cream and fenugreek.

SMOKED AUBERGINE BHARTA (VG)

Fire-roasted aubergine, tomato, ginger and coriander.

DAL ITIHAAS (V)

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

SAFFRON PULAO (V) • GARLIC & CORIANDER NAAN (V) • POMEGRANATE RAITA (V)

V - MITHAI

SAFFRON MILK CAKE (V, N)

Pistachio crèmeux, raspberry, rose, cardamom ice cream.

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

*Please inform a member of our team of any allergies or dietary requirements when booking.
A 10% discretionary service charge will be added to your bill.*

VEGETARIAN MENU

I - TO BEGIN

PAPAD & CRISP SELECTION (V)

Papads and delicate Indian crisps, green mango, smoked tomato, nimbu achari raita.

II - CHAAT & TANDOOR

STILTON & TRUFFLE KULCHA (V)

Stilton, black truffle, caramelised onion.

DIWALI CHAAT (V, N)

Crisp spinach, papdi, tamarind, saffron yoghurt, pomegranate, pistachio.

ZAFRANI MALAI CAULIFLOWER (V)

Tandoor-roasted cauliflower, saffron cream, roasted spices.

III - INTERLUDE

KALA KHATTA GOLA (VG)

Jamun, lime, black salt.

IV - THE CURRY ROOM

PANEER MALAI KOFTA (V, N)

Paneer dumplings, cashew cream, saffron, cardamom, fenugreek.

SMOKED AUBERGINE BHARTA (VG)

Fire-roasted aubergine, tomato, ginger and coriander.

DAL ITIHAAS (V)

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

SAFFRON PULAO (V) • GARLIC & CORIANDER NAAN (V) • POMEGRANATE RAITA (V)

V - MITHAI

SAFFRON MILK CAKE (V, N)

Pistachio crèmeux, raspberry, rose, cardamom ice cream.

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

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