



## Small

DAHI BHALLA, khatti meethi chutney v	300
SOUP OF THE DAY	350
DIPS, taro chips /lavash v, pb	365
ARBI KI TIKKI, pudhina chutney v	495
TANDOORI MURGH TIKKA, kachumber, chutney gf	525
AVOCADO TOAST, sourdough, cilantro, chili v, pb	625   add poached egg 100

Donate to #cookforukraine,  
soho house will match all funds raised

## Starter

LEMON BROCCOLI, lentils & mushroom v, pb, gf	450
EGGPLANT SCHNITZEL, roquette & cherry tomatoes v, pb	455
TANDOORI PANEER, kachumber, chutney v, gf	525
MUMBAI FRIED CHICKEN, hot sauce	475
BHATTI DA MURG, masala malai	850
LAMB SEEKH KEBAB, pudhina chutney gf	925

## Sandwiches & Salad

KATHI ROLL PANEER / CHICKEN	450
BEANSPROUTS & KYURI, passionfruit, sesame v, pb, gf	475
BLACK BEAN & QUINOA BURGER, avocado, sweet potato fries v, pb	500
CHICKEN AVOCADO SALAD, parmesan, romaine gf	555
CLUB SANDWICH WRAP, bacon, lettuce, tomato, egg, mayo	575
CRISPY CHICKEN BURGER, chili mayo, fries	600

Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (v) - vegetarian (eggless) (pb) - plant based (gf) - gluten free. There is a discretionary 7.5% service charge added to your bill. The above prices are exclusive of taxes.



## Mains

DAL MAKHANI, jeera rice v, gf	415
DAL TADKA, basmati rice v, pb, gf	415
HYDERABADI SUBZ BIRYANI, salan, raita v, gf	655
MUTTON KEEMA PAV	855
PALAK PANEER, onion kulcha v	575
SHEPHARDS PIE v, pb	650
BUTTER CHICKEN, garlic naan	655
MAC & CHEESE v	725
MORRELS & WILD MUSHROOM, mixed grains, vegan cheese v, pb	775
FLAT IRON CHICKEN, fries, ketchup	795
BURNT CHILI GARLIC NOODLES, broccoli , beans	575
KERALA FISH CURRY, steamed rice	875

## Sides

INDIAN BREADS naan / roti v	100
STEAMED RICE v, pb, gf	100
FRIES masala / plain / parmesan truffle v	210 / 210 / 365
SESAME SPINACH v, pb, gf	185
MIX GREENS gf	200
GARLIC CHEESE NAAN v	285

## Desserts

GULAB JAMUN, rabri v	395
STICKY TOFFEE PUDDING, vanilla ice cream	475
BISCOFF CHEESECAKE, creme friache, cookie crumble v	475
VANILLA PUDDING, coconut jaggery sauce, chocolate v pb gf	450
GELATO, ask your server for flavours v, gf	375
SORBET, ask your server for flavours	375

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## Sparkling and champagne

125ml 750ml

Prosecco, Luna Argenta, Brut NV, Treviso, Italy	1125	6750
Laurent Perrier, Brut, NV, Champagne, France	2750	16500
Laurent Perrier, Rose, NV, Champagne, France		28000
Dom Perignon, Brut Vintage, Champagne, France		45000

## Rose

175ml 500ml bt

The Source, Sula, Nashik, India, 2019	600	2000	3000
Negroamara, Pieno Sud Rosato, Sicily, Italy, 2018	750	2500	3750
Lady A, Provence, France, 2018		1600	5000

## White

175ml 500ml bt

Sauvignon, Grover, Nashik, India, 2020	450	1500	2250
Chardonnay, Giacondi, Vino d'Italia, Italy	700	2335	3500
Gewurztraminer, Infinitus, Catalunya, Spain, 2016			3500
Grecanico, Pieno Sud Bianco, Sicily, Italy, 2018	750	2500	3750
Verdejo, El Volquette, La Mancha, Spain, 2018	750	2500	3750
Colombard Chardonnay, Yvon Mau, South West, France, 2017	850	2835	4250
Orvieto Classico, La Piuma, Marche, Italy, 2013			4500
Sauvignon Blanc, Isla De Maipo, Aconcagua, Chile, 2019	960	3200	4800
Castello di Querceto, Vernaccia Di San Gimignano, Tuscany, Italy, 2019			5000
Levarie Soave Classico, Veneto, Italy, 2018			6000
Gavi Ricossa, Monferrato, Italy, 2020			6500
Selbach Riesling Incline, Mosel, Germany, 2018			6750
Moulin de Gassac, Faune, Languedoc, France, 2020			7000
Tedeschi Soave DOC Classico, Veneto, Italy, 2018			7250
Sauvignon Blanc, Allan Scott, Marlborough, NZ, 2018			7500
Chardonnay, Bramito, Umbria, Italy 2019	1600	5335	8000
Pietro Rinaldi, Langhe Arneis, Piedmont, Italy, 2020			9000
Chablis, Domaine Hamelin, Burgundy, France, 2018			13000
Joseph Drouhin Pouilly Fuisse, Bourgogne, France, 2018			17500
Puligny Montrachet, Joseph Drouhin, Burgundy, France, 2018			35000



## Red

175ml 500ml bt

Cabernet Shiraz, Grover, Nashik, India, 2020	450	1500	2250
Merlot, Giacondi, Vino d'Italia, Italy	700	2335	3500
Nero D'Avola Frappato, Pieno Sud Rosso, Sicily, Italy 2019	750	2500	3750
Tempranillo, El Volquette, La Mancha, Spain, 2017	750	2500	3750
Merlot, Yvon Mau, Languedoc, France, 2017	850	2835	4250
Merlot, Mannara, Terre Siciliane, Italy, 2018			5250
Malbec, Santa Julia, Mendoza, Argentina 2020	1100	3665	5500
Montepulciano d'Abruzzo, I tynera, Italy, 2017	1250	4165	6250
Sangiovese, Santa Cristina, Tuscany, Italy, 2019			7500
Valpolicella Classico, Masi Bonacosta, Veneto, Italy, 2018			8250
Peter Lehmann The Barrosan Shiraz, Barossa Valley, Australia, 2017			10000
Luis Cañas Rioja Reserva, Rioja, Spain, 2014			10500
Pietro Rinaldi, Barbera D'Alba Bricco Cichetta, Piedmont, Italy 2017			11500
Pietro Rinaldi, Argante Langhe Nebbiolo, Piedmont, Italy, 2018			12000
La Bracessca, Vino Nobile de Montepulciano, Tuscany, Italy, 2017			12500
Castello di Querceto, Chianti Classico Riserva, Tuscany, Italy, 2018			13500
Pietro Rinaldi, Barolo DOCG, Piedmont, Italy, 2016			21000
Tenuta San Giorgio, Ugolforte Brunello di Montalcino DOCG, Italy, 2016			25000
Gevrey Chambertin, Joseph Drouhin, Burgundy, France, 2014			30000
Tignanello, Marchesi Antinori, Tuscany, Italy, 2017			35000