

it1haas

OFFICERS' LUNCH

*Inspired by the executive clubs
and officers' messes of India.*

MONDAY - FRIDAY | 12PM - 4PM

TANDOOR GRILL SALADS

Fresh leaves, spiced grains, pickled onions, mint yoghurt and house dressing.

PUNJABI MURGH TIKKA SALAD	18
<i>Tandoori chicken, charred peppers, onions and mixed leaves.</i>	
CALCUTTA SALMON TIKKA SALAD	20
<i>Tandoori salmon, fennel, cucumber and baby gem.</i>	
HARIYALI PANEER TIKKA SALAD (V)	16
<i>Grilled panner, peppers, cherry tomatoes and micro herbs.</i>	

RUMALI WRAPS

Soft rumali roti, served with spiced slaw and house chutney.

TANDOORI CHICKEN	16	PANEER TIKKA (V)	15
<i>Pulled tandoori chicken, charred in the tandoor.</i>		<i>Chargrilled paneer tikka with peppers and onions.</i>	

ROYAL THALIS

The classic Indian dining experience, served the traditional way.

CHOOSE ONE

OFFICER'S CHICKEN CURRY (S)	25	NIMONA KOFTA (VG)	24
<i>Chicken, slow-cooked onion and tomato gravy, ginger and roasted spices.</i>		<i>Golden potato dumplings in a gently spiced green pea gravy.</i>	
LAMB ROGAN JOSH (S)	26	MATAR PANEER KHAAS (V)	24
<i>Spring lamb, roasted onion, tomato and our Kashmiri spice blend.</i>		<i>Paneer, sweet green peas, tomato, ginger and freshly ground spices.</i>	

SERVED WITH

JEERA RICE (V) • HOUSE DAL (V) • SEASONAL SABZI (VG)
KACHUMBER (VG) • HOUSE PICKLE (VG) • PAPAD (VG)

THREE COURSES

£30 per person

1. OPENING BITE

Papadam Selection & House Chutneys (V)

2. CHOOSE ONE STARTER

PUNJABI MURGH TIKKA (S)

Twice-marinated chicken, garlic, ginger and Kashmiri chilli.

CALCUTTA SALMON TIKKA

Scottish salmon, mustard, yoghurt and roasted spices.

HARIYALI PANEER TIKKA (V, S)

Indian cottage cheese, mint, coriander and yoghurt.

ONION BHAJIA (VG)

Crisp onion and spinach fritters, served with fig chutney.

CHILLI CHICKEN (S)

Crisp chicken, peppers, spring onion, garlic, green chilli and dark soy.

ALOO TIKKI CHAAT (V)

Potato patties, chickpeas, tamarind chutney, yoghurt and sev.

3. CHOOSE ONE MAIN

DELHI BUTTER CHICKEN (N)

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

OFFICER'S CHICKEN CURRY (S)

Chicken, slow-cooked onion and tomato gravy, ginger and roasted spices.

RAILWAY LAMB CURRY (S)

Slow-cooked lamb, coconut, South Indian tempering.

GOAN PRAWN CURRY (S)

King prawns, coconut, mustard and coastal spices.

PANEER TAWA BHUNA (V, S)

Paneer, peppers and onions in a roasted spice bhuna.

KASHMIRI ALOO MATAR (VG)

Potatoes, peas simmered in a Kashmiri-spiced tomato gravy.

SERVED WITH

HOUSE DAL (V) • KACHUMBER (VG) • GARLIC NAAN (V) OR JEERA RICE (V)

ACCOMPANIMENTS

The perfect finishing touch to complete your meal.

OKRA FRIES (VG)	6	GARLIC NAAN (V)	5
<i>Crispy okra, spiced gram flour coating, chilli salt and lime.</i>		<i>Soft naan with roasted garlic and fresh coriander.</i>	
GUNPOWDER FRIES (VG)	6	BUTTER NAAN (V)	4
<i>Crisp fries dusted with roasted gunpowder masala.</i>		<i>Classic naan brushed with melted butter.</i>	
KACHUMBER (VG)	4	TANDOORI ROTI (VG)	4
<i>Crisp cucumber, tomato, red onion, green chilli, coriander and lemon.</i>		<i>Traditional wholemeal roti cooked in the tandoor.</i>	

DESSERTS

Traditional favourites, made the Itihaas way.

SHAHI GULAB JAMUN (V, N)	8	CRÈME BRÛLÉE KHEER (V, N)	7
<i>House-made sweet dumplings, saffron syrup, pistachio rabri.</i>		<i>Saffron rice pudding with a caramelised sugar crust and wild berry compote.</i>	

HOT BEVERAGES

The essential pause.

MASALA CHAI	5	FLAT WHITE	4
<i>Our house chai, freshly brewed.</i>		MOCHA	4.5
ESPRESSO	3	HOT CHOCOLATE	4.5
AMERICANO	3.5	ENGLISH BREAKFAST TEA	3.5
CAPPUCCINO	4	EARL GREY TEA	3.5
LATTE	4	GREEN TEA	3.5

V - VEGETARIAN | VG - VEGAN | S - SPICY | N - NUTS

Please inform your server of any allergies or dietary requirements.