



## APPETIZERS VEGETARIAN PAN

**JACKFRUIT & SWEET POTATO KEBAB (D,N)** 8.50  
Grilled patty of jackfruit & sweet potato stuffed with dry nuts, served with sweet & sour chutney.

**PALAK PATTA CHAT (D)** 8.75  
Batter coated crispy fried spinach, mixed with pomegranate, crunchy savoury, topped with trio sauce.

**DAKSHNI PANEER (D,N)** 🌶️🌶️ 10.75  
Cottage cheese stuffed with dry nuts, ginger, chilli and grilled with ground spices and clarified butter

**POTATO KHUBANI TIKI CHAT (D)** 9.75  
Sweet cumin tempered potato, stuffed with apricot served with chickpeas & trio sauce.

**AVOCADO HUMAS WITH CRUNCHY BHEL (N,D)** 9.75  
Mashed avocado, puffed rice & spicy savoury with sweet & sour sauce.

**CLASSIC VEGETABLE SAMOSA (G)** 8.50  
Pastry parcel stuffed with potato & green peas.

## SEA FOOD

**KASAUNDI MONKFISH TIKKA (D)** 🌶️ 12.50  
Monkfish marinated with mustard sauce, curry Leaves, yogurt & black pepper.

**KERALA CHILLI GARLIC PRAWNS (E)** 🌶️ 14.95  
King prawns rubbed with freshly ground spices, roasted garlic & malt vinegar.

**GRILLED BALCHAO SALMON (E,S)** 🌶️🌶️ 14.75  
Fresh Scottish salmon marinated with chilli, cinnamon, roasted shrimp & garlic.

**AMRITSARI AJWAIN FISH** 🌶️ 12.50  
Gram flour battered, deep fried fish fillet, tossed with carom seed.





## TANDOORI

### JOSHILLA MURG TIKKA (D) 🌶️

Boneless chicken, marinated with Indian aromatic spices.

11.50

### MURG MALAI PARMESAN (D)

Chicken breast marinated with chopped ginger, chilli, cheese & pepper.

11.50

### DOHRA SEEK KEBAB (D) 🌶️

Minced lamb & chicken marinated with freshly ground spices, ginger & garlic cooked in the tandoor.

12.50

### LAMB BARRA CHOPS (D) 🌶️

Lamb ribs marinated with ginger & garlic paste, red chilli, malt vinegar and garam masala.

14.50

## MAIN COURSES

### BUTTER CHICKEN (D,N) 🌶️

Chicken tikka cooked in tomato base gravy enriched with butter & fresh cream.

18.95

### CHICKEN KORMA (D,N)

Mildly spiced chicken cooked with onion, tomato, almond & coconut with fresh cream to finish.

18.95

### KUNDAPURA KORI GASSI (D,N) 🌶️🌶️

Costal chicken cooked with onion, ginger, curry leaf fennel, cinnamon & finished with coconut milk.

18.95

### CHICKEN KARAHI (D) 🌶️🌶️

Chicken breast cooked with caramelised onion, tomato, bell pepper, ginger & garlic.

18.95

### BYDAGI CHILLI MURG RECHADO 🌶️🌶️🌶️

Konkan base sauce with spicy chicken flavour, red chilli, toddy vinegar, garlic, cinnamon & fennel.

18.95

### CHICKEN JHALFREZI (D) 🌶️🌶️

Chicken tossed with julienne of ginger, tomato & bell Pepper in a tangy sauce, tempered with carom seeds.

18.95





## MAIN COURSES

### LAMB ROGAN JOSH 🌶️🌶️

Lamb cooked with aromatic spices and infused in a sauce made with onion, tomato garlic & cinnamon.

20.75

### GONGURA LAMB MAMSAM 🌶️🌶️

A savoury and tangy spicy Scottish lamb slow cooked over fire with flavoured Gongora leaf.

20.75

### BABY LAMB VINDALOO 🌶️🌶️🌶️

Spicy lamb dish cooked with onion, Kashmiri red chilli, garlic & fennel seeds.

20.75

### LAMB KARAHI (D) 🌶️🌶️

Delicately cooked in caramelised onions, tomato, bell peppers, ginger & chilli.

20.75

### GRILLED GREEN SEABASS CALDEN 🌶️

Seabass marinated with coriander, ginger, peppers, chilli & lime base sauce.

22.95

### BANANA POCKET SEA BREAM (PAN GRILLED) 🌶️🌶️

Freshly caught sea bream marinated with spicy polychaete rechado masala, curry leaf, wrapped in banana leaf.

25.50

### MANGALOREAN PRAWN CURRY (N) 🌶️🌶️

Prawns cooked in an onion, tomato, tamarind & coconut sauce tempered with mustard seeds & curry leaf.

22.95

## VEGETARIAN CURRY

### PANEER KURCHAN (D,N) 🌶️🌶️

Freshly home made cheese cooked with bell peppers, onion & tomato.

17.75

### PANEER MAKHANI (D,N)

Homemade cheese cooked in a rich tomato & butter gravy with fresh cream & honey.

17.50

### SAAG BURRATA (D) 🌶️

A spinach, garlic & tempered cumin with burrata cheese.

17.95

### URLAI ROAST POTATO MASALA 🌶️🌶️

Spicy baby potatoes tempered with curry leaves, mustard seed & cooked in chettinad masala.

17.50





## VEGETARIAN CURRY

**CHETTINAD BRINJAL SALAN (N)** 🌶️🌶️ 17.50  
Aubergine cooked with curry leaves, mustard seeds & coconut base sauce.

**CELESTIA BUTTER DAL (D)** 🌶️ 17.75  
Whole black lentils cooked overnight on a very slow heat, finished with churned butter & fresh cream.

**DAL DUNGAR (D)** 🌶️ 17.50  
Yellow lentils cooked with sautéed onions, garlic, chilli & finished with dollop of clarified butter.

## SPECIALS

ALL DISHED ARE ACCOMPANIED WITH MIXED PICKLES & RAITA

**CELESTIA SPECIAL LAMB BIRYANI (D)** 22.95  
Tender Scottish lamb marinated overnight with home ground spices, cooked with fragrant basmati rice.

**TELLICHERRY CHICKEN BIRYANI (D)** 21.95  
Chicken cooked with mint, coriander, ginger, yogurt & saffron rice.

**VEGETABLE BIRYANI (D)** 19.50  
Fresh season picked vegetables cooked with basmati rice.

## ACCOMPANIMENTS

**PAPAD BASKET & CHUTNEY SET** 4.50  
Mixed flavour of poppadum's with chutney Set.

**HOME PRESERVED GARLIC PICKLE** 2.75

**MIX VEGETABLE RAITA** 2.75

**INDIAN SPICY CHILLI LIME ONION** 2.50





## SUNDRIES

### RICE

#### BOILED RICE

Basmati rice.

3.50

#### SAFFRON DUM PULAO

Saffron flavoured basmati rice.

4.00

#### MUSHROOM PULAO

Mushroom tossed saffron pulao.

4.50

### BREAD (D, G)

Leavened bread made with refined flour.

#### PLAIN / BUTTER

3.50

#### GARLIC NAAN

4.25

#### PESHWARI NAAN

4.25

#### CHEESE NAAN

4.25

#### KEEMA NAAN

4.75

### ROTI

Whole wheat bread cooked in clay oven.

#### PLAIN/BUTTER

3.25

### ALLERGENS

(V) VEGAN, (C) CRUSTACEAN, (F) FISH, (N) NUTS, (P) PEANUT, (S) SHELLFISH, (E) EGGS, (D) DAIRY, (G) GLUTEN

PLEASE INFORM A MEMBER OF STAFF IF YOU ARE ALLERGIC TO ANY INGREDIENTS

AND IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS.

VEGAN OPTIONS AVAILABLE UPON REQUEST