

JUGAD

MODERN INDIAN CUISINE

TO START

CHICKEN WINGS £9.0
sticky pomegranate sauce,
wholegrain mustard

QUAIL SCOTCH EGGS £8.5
curried crab, tomato chutney

SAMOSAS £9.0
butternut squash, green peas,
tamarind sauce

VADA PAO £9.5
garlic chutney, mint sauce

LAND AND SEA

TANDOORI CHICKEN £6.5
quinoa, red pepper

TANDOORI PRAWNS £7.5
smoked tomatoes, garlic drizzle

DELHI STYLE BUTTER CHICKEN £8.5
tomato, coriander

CHICKEN SALAMI SALAD £13.5
sweet potato crisps, baby gem,
tandoori mayonaise

BEEF SKEWERS £13.5
pepper sauce, pineapple salad

PAN-FRIED SEABASS £15.5
mole sauce, beetroot poriyal

KASHMIRI LAMB £17.5
papaya chutney, mint sauce



FROM THE GARDEN

PARSNIP TIKKI CHAAT £6.5
tamarind sauce, mint chutney,
pomegranate

CURRIED PANEER £9.0
saag puree, tomato

TANDOORI BROCCOLI £13.5
wholegrain mustard marinade,
cherry tomatoes

ON THE SIDE

CHANA MASALA £3.0

BEETROOT PORIYAL £4.5

MASALA CHIPS £3.5

JEERA RICE £3.8

PLAIN NAAN £2.5

PANEER TRUFFLE KULCHA NAAN £3.5

TO FINISH

SWEET POTATO BROWNIE £8.0
Moonji matcha ice cream

ALLE BELLE £7.0
jaggery pancake, coconut,
saffron custard

MOONJI ICE CREAMS £2.5



JUGAD, DERIVED FROM THE HINDI WORD MEANING "INNOVATIVE OR IRREGULAR WAY OF REPAIRING," EMBODIES OUR BELIEF IN THE POSSIBILITY OF EATING WITHOUT MASS PRODUCTION, IN A SUSTAINABLE WAY, AND AS NATURALLY AS POSSIBLE.