

Vedic Vegan Drinks & Smoothies

Carefully crafted from 5000-year-old Indian Vedic scriptures, ingredients that have been part of Indian health & well being.

Turmeric Almond Milk Latte 5 **V G**
Almond milk and turmeric are blended for cleansing and re-energising.

Glow 5 **V G**
Cucumber, celery, and amla complete your vitamin C quota for the day.

Ashwagandha Indian Herbal Tea 5 **V G**
Fennel seeds, honey, lemon, ashwagandha root herbs are mixed perfectly to build your immune system.

Ved 5 **V G**
Kokum, ginger, and thriphala are used to create a wholesome drink.

Aloo Bhukhara Smoothie 6 **V G**
Hemp seed milk, plum, and poppy seed combine to make the healthiest drink.

Vegan Green Smoothie 6 **V G**
Banana, mint, nutmeg, and cashew milk are used to create a drink that is packed with vitamins and minerals.

Mango Lassi 5

Masala Lassi 5

Strawberry Lassi 5

NOTE: Dishes may contain ALLERGY causing ingredients, please raise your concerns to clarify before placing order. We aim to accommodate your preferences wherever possible in the food preparation. Though we very carefully deal with our seafood, it may have small bones.

Indian Tapas

Bakes, Poppadum & Relish 6 **V**
Assortment of bakes with 3 Dips.

Steamed Idli 4 **V V**
Dusted with curry leaf powder & steamed with chilli.

Tikki 6 **V**
Kebab of almonds, beetroot, goat cheese, potatoes & cauliflower chaat.

Gujju Vaal Daal Chaat 7 **V**
Lentils & black pulses. Served with yoghurt & imli chutney.

Achhari English Asparagus 5 **V V G**
Marinated asparagus cooked in tandoor.

Vepudu Taco with Radish **V G**
Cauliflower 6 *Sea Bass* 7
Potato skins as tacos filled with Andhra hot spices.

Indian Wigwam 7 **V G**
Dosa Cone Duet - with puliserry of yoghurt.

Wild Tawa Mushroom 6 **V V**
Wild mushrooms tawa cooked.
Served with mini sesame bread.

Lucknowi Slider 7 **V**
Pumpkin, Soya & Pomegranate seeds.

Lamb Slider 8
Shami kebab sliders, grilled brie & tomato.

Mish Mash Bun 7 **V**
Authentic Mumbai street food.

Lamb Chops 14 **G**
Marinated for 24 hours with spices and cooked in tandoor.

V Vegetarian **V** Vegan **G** Glutenfree

Rajasthani Laal Maas Skewers 9 **G**
Skewered lamb marinated in red chilli paste & spices.

Celery Prawns 7 **G**
Lava grilled prawns.

Scallop on Betel Nut Leaf 9 **G**
Scallop pan seared. Served with sesame & chilli.

Grilled Chicken Skewer 9
Succulent chicken grilled on a skewer.

Indi Mezze Platter 9 **V**
Aubergine bharta, beetroot pachadi, cucumber raita, okra kurkure & mini garlic naan.

Lokhandwala Shepherd's Pie 12 **V G**
Mix spiced vegetarian shepherd's pie Lokhandwala style

Masaledar Fish & Chips 14
Masala Fried Sea bass fish & served with chips.

Chicken Chettinad 12 **G**
18 ingredients from Tamil Nadu Chicken, with rice poha.

Coconut & Curry Leaf Chicken 12
Chicken cooked on Tawa. Served with mini 6 seed bread.

Yorkshire Pudding Lokhandwala Style 14
Lamb keema, bay leaf, mace in a classic Yorkshire pudding.

Chicken Biryani 15
Basmati rice cooked with chicken, spices, and condiments.

Himalayan Quail 12
Quail slowly cooked in tandoor. Served with sweet potatoes.

Now serving lunch

Chef's Seasonal Dishes

Full Bodied Prawns 22 **G**
Jumbo prawns marinated with kashmiri chilli & cumin.

Soya Teasers 14 **V V**
Indian kofta on bed of tomato salsa. Served with jeera rice.

24 Carat Daal 12.50 **V G**
Red lentils cooked with dry herbs & served with rice.

Famous Lokhandwala Lamb 18 **G**
Slow cooked lamb with fresh onion, tomato & ginger. Served with saffron rice.

Sea Bass with Cumin Sauce 18 **G**
Pan seared sea bass served with black cumin & onion sauce.

Vijay's Special Grill Platter 26 (2 sharing)
Selection of lamb chops, chicken tikka & fish tikka (3pcs each).

Sides

Orange & Quinoa Salad 5 **V V G**

Okra Kurkure 7

Red Chowri Daal 7 **V**

Poha 4 **V**

Stir fried Spinach, Kale, Garlic & Sesame seeds 4 **G**

Truffled French Fries 4 **V**

Chutneys 5 **V**

Rosemary Raisin Brown Basmati Pulao 4 **V**

Steamed Brown Basmati 5 **V**

Jasmin Rice 5 **V**

Lokhandwala Layered Roti 4 **V**

Blue Stilton Naan with Truffle Oil 4 **V**

Six Seed & Grain Bread 4 **V**

Garlic, Corriander Naan 4 **V**

Finest Imperial Indian Tapas

LOKHANDWALA

Exclusive Cocktails & Gins



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Lokhandwala and the ruins of Lady Charlotte

One of the best-kept secret scandals that rocked Victorian British aristocracy. Proud, elegant and curious, our very own Lady Charlotte Louisa Fitzrovia, eloped with a suave and affable street boss from Mumbai's then notorious district, Lokhandwala. Outraged by the disgrace Lady Charlotte had brought upon the family, her father, the fourth Earl of Rockbourne, outcast her.

Disregarding her father's disdain, her heart stolen completely, she set up her life's dream in London, with a tea room, gardens, a hot-house and a lounge for her love, Vijay. A magical summer of love and a promise of marriage, Lady Charlotte planned a happy life away from the Imperial British Society. 93 Charlotte Street is rumoured to be their 'British House of Exile' until their dying day. Lokhandwala is a sympathetic homage to all those who lived, loved and fought for their love.

WiFi Available

Lokhandwala WiFi

*Check in at Lokhandwala and
receive a glass of House Wine*



*For private events & bookings,
call us on
020 7637 7599 / 020 7436 9099*