

## Nibbles

Pickles Tray. £5.00

A Trio of chutney and popadom Chutneys: Tomato Chutney, Mango Chutney, spiced onion Pickled. Coriander and mint Chutney with Poppadoms.

## Starters

Mulligatawny Mussels £6.95

Curried mussel bathed in silky coconut, sharp ginger, verdant herbs. Garlic nan.

Pethis £6.50

Fresh Coconut, verdant herbs, raisins, spiced potatoes, beetroot sauce. tomato relish

Malabar scallops £16.95

Baked Hand-dived Scottish Scallops,

65 masala Nadiadi Khichiya, Andhra podi, coconut curry, malabar prantha

Tandoori Chooza chetinaad .12.95

Star Anise, Fennel Marinated. Roasted free range baby Chicken, tomato chutney, cucumber pachadi. Nadiadi Khichiya

Lamb chop pilau £12.95

Star anise infused Grilled lamb chop. Basmati Rice and Aromats, Peppers con Raita, aubergine relish.

Kasundhi salmon tikka £8.95

Chargrilled Salmon with carom seed, Kasundhi mustered, coconut & tomato chutney. Creamy Cucumber, Dill Salad

## Mains

Lassan chilli Panner £. 14.95

Tandoori panner tikka cooked with garlic and Guntar chilli in brunt onion gravy, pilau rice (d)(v)

Tiger prawn Massaman Curry £17.95

traditional recipe massaman grilled prawn with mussels curry with coconut milk, dried chilli. potatoes & limeleaf and galangal. garnish with sweet basil & chillies, served with fried egg rice

Kashmiri nardhu Chicken £17.95

Chicken with Louts root in yoghurt fenugreek yoghurt sauce, pilau rice.

Esphahan -A-raan £19.95

Clove smoked lamb leg onion and yoghurt sauce, spiced lamb mince and garlic nan.

Tellicherry FILLET STEAK 8oz £29.95

roasted fillet steak, Tellicherry peppercorn, Curry leaves. Bone marrow, rogan josh rassa and Roasted gun powder potatoes and green bean.

## Sides

Dal makhani. Black lentils (v) £7.50

Zeera Allu £9.5

Opotato tossed with, garlic cumin and tomato chilli.

Tandoori panner krahi £9.95

Tandoori paneer cooked with onion and peppers with krahi spice.

PLEASE LET OUR STAFF MEMBERS KNOW IF YOU HAVE ANY FOOD ALLERGIES UPON PLACING YOUR ORDER

## Set Lunch Menu

3 course meal £22

4 courses meal £27

## Starters

Samosa chaat - spiced potato parcel with curried chickpeas and chutneys (v)

Tamil Sea bass- poppy seed crusted sea bass fillet. Tomatoes pachadi, cress salad and coconut puffed rice. orange pickle.

Tandoori trio

Combination of three. Garlic & chilli king prawn, Tandoori chicken tikka, and peshwari lamb chop.

Garlic basil Chicken tikka

Chargrilled Chicken marinated with basil, garlic, yoghurt. potatoes cholla. Basil oil. Butter squash relish.

## Mains

Kerla Fish Curry

originally from places Kerla, India Salmon cooked with South Indian coastal spices mustard seed, curry leaf, finished with fresh coconut milk.

Safed Maans

Rajasthani popular Lamb dish cooked in a gravy made from chestnut and almond paste, yogurt and cream.

Kashmiri kofta curry

Potatoes and coconut dumplings in fenugreek yoghurt curry.

Murgh Nilgiri

diced of Chicken cooked with fresh onion, nilgiri pounded spices, mustard seed and curry leafy and fresh coconut milk

## Bread & Rice

Palin Nan

Garlic Naan

Cheese Naan

Garlic Chilli Cheese Naan

Tandoori Roti

Chapati

Peshwari Nan

Keema Nan

Truffle cheese chilli Nan

Rice Pilau Rice

Basmati Steamed Rice

Saffron Rice

Mushroom Pilau

Garlic And Fennel Pilau Rice

## Desserts

Masala chai cheese cake- tea spices cheese cake ginger syrup, silver leaf (d)(g)

Gulab Jamun-hot cheese and milk dumplings, vanilla ice cream (d)(g)

Betel leaf cake-Bretão leaf .cream, gulakhand, silver leaf. (d)(g)

ice cream selection of the day

(v) Vegetarian(g) Contains gluten(n) Contains Nuts. Allergen menu available on request.