

## NIBBLES

<b>MASALA PEANUTS (VG) **</b>	£3.50	<b>FLAVOURED MINI POPPADUMS (VG/NGI) *</b>	£3.75
Peanuts roasted in masala spices then mixed with finely chopped onion, tomato, coriander & chilli		Cracked black peppercorn, cinnamon & plain mini poppadums served with homemade dips & chutneys	

## STREET FOOD

Some of the best food that India has to offer can be found on the streets, cooked by skilled men & women at stalls that often serve just a single dish. Here are a few of our favourites

<b>SPINACH &amp; ONION PAKORAS (VG/NGI) *</b>	£5	<b>GREEN PEA TIKKI (VG/NGI) **</b>	£5.50	<b>MINI MASALA DOSA (VG/NGI) *</b>	£6
A Curry Leaf Cafe bestseller. Shredded onion and spinach leaves mixed in a chickpea-flour batter flavoured with spices, then deep-fried until crisp. Served with sweet mango chutney		A popular streetside snack in South India. Fresh green pea patties flavoured with cumin, coriander, green chilli & lemon juice, then coated in oat flakes and deep-fried until crunchy on the outside. Served with chilli & garlic dip		Crisp rice-flour & lentil crêpe stuffed with spiced potato, onion and green pea mash. Served with its traditional accompaniments: vegetable sambar & coconut chutney	
<b>BATATE AMBADE (VG/NGI) *</b>	£5	<b>PUNJABI VEGETABLE SAMOSAS (VG) **</b>	£5	<b>FISH MANCHURIAN (DF) *</b>	£7
A classic roadside snack from coastal Karnataka. Balls of mashed potato & green peas tempered with curry leaves & mustard seeds, dipped in chickpea batter then deep-fried. Served with tomato & ginger chutney		Classic Indian street food from the northern state of Punjab. Puff-pastry triangles filled with mixed vegetables and spices then deep-fried until crisp and golden. Served with tamarind chutney		Irresistibly sweet, sour and spicy IndoChinese street food. Pieces of white fish fillet deep-fried in an intensely spiced cornflour batter then tossed in a sticky glaze made from chilli, gluten-free soy sauce, garlic & spring onion	

## FROM THE TANDOOR

(Size: Regular / Large)

### PEPPER ROAST WINGS (DF/NGI) \*\* £5.75 / £9

Four (regular portion) or eight (large) chicken wings marinated for 24 hours in South Indian spices and black pepper, then baked in the oven and pan-fried with coconut, red chilli, fennel and coriander. RECOMMENDED WITH: Brown Onion & Cumin Rice

### CHICKEN TIKKA HARIYALI (NGI) \*\* £6.75 / £9.75

Three (regular portion) or five (large) pieces of boneless chicken thigh marinated for 24 hours in a fragrant green paste made from yoghurt, fresh coriander, green chilli and spring onion, then chargrilled in the tandoor. RECOMMENDED WITH: Lemon Rice

### TANDOOR SELECTION (NGI) \*\* £9.75

A selection of chargrilled delicacies from our tandoor oven: Hyderabad Lamb Chop, Chicken Tikka Hariyali & Pepper Roast Chicken Wings. RECOMMENDED WITH: Lemon Rice / Peshwari Naan

## CURRIES & STEWS

Our curries & stews are available in two sizes. 'Small' ones are perfect for mixing & matching, tapas-style. Or for a more filling main course, pair a 'Regular' dish with one of our recommended sides such as rice or naan bread

### CHANA DAAL (VG/NGI) \* £2.75 / £4.50

Bengal gram (baby chickpeas) simmered in a sauce tempered with fresh garlic, chopped tomato & cumin. RECOMMENDED WITH: Steamed Rice / Plain naan

### KATHIRKAYA SALAN (VG/NGI) \*\* £5 / £7.75

A traditional vegetable curry from Hyderabad made from diced aubergine, potato & butternut squash simmered in a thick, intensely spiced sauce flavoured with tamarind, peanut and sesame paste. RECOMMENDED WITH: Brown Onion & Cumin Rice / Plain Naan

### GREEN TOMATO & CHICKEN CURRY (DF/NGI) \* £6 / £8.50

A unusually fresh-tasting curry from Tamil Nadu in South India. Boneless chicken thigh simmered in a green tomato-based sauce flavoured with ginger, coriander, green chilli, fresh herbs and spices, then finished with a splash of coconut milk for added creaminess. RECOMMENDED WITH: Garlic & Coriander Naan

### VEGETABLE SAMBAR (VG/NGI) \*\* £3 / £5

A classic South Indian stew made from lentils & mixed vegetables simmered in tamarind and fragrant spices. RECOMMENDED WITH: Steamed Rice

### PALAK PANEER (V/NGI) \* £5.50 / £8.25

A summery curry from Punjab. Cubes of paneer cheese simmered in a fresh spinach sauce flavoured with cumin, cardamom, garlic, ginger, green chilli and fresh herbs. RECOMMENDED WITH: Steamed Rice / Plain Naan

### ALLEPPEY PRAWN CURRY (DF/NGI) \*\* £6.75 / £9.50

This creamy seafood curry hails from the backwaters of Alleppey in coastal Kerala. King prawns simmered in a coconut-based sauce flavoured with fresh ginger, garlic and turmeric then given a dash of sour kokum extract for balance. RECOMMENDED WITH: Lemon Rice

## BIRIYANIS

### UDUPI VEGETABLE BIRIYANI (VG/NGI) \*\* £10

A celebrated vegetable & rice dish from the city of Udupi in Karnataka. Mixed seasonal vegetables cooked with basmati rice, South Indian spices, sultanas, cashew nuts, brown onions & blue poppy seeds. Served with mini poppadums, peanut & chilli sauce and vegan mint raita (Contains nuts)

### THALASSERY CHICKEN BIRIYANI (NGI) \*\* £12

From the households of Thalassery in Kerala comes this fragrant dum-style biriyani dish. Boneless chicken thigh slow-cooked with basmati rice, South Indian spices, sultanas, cashew nuts, brown onions & blue poppy seeds, then topped with a boiled egg. Served with mini poppadums and mint raita (Contains nuts)

## WEEKEND LUNCH THALIS

(Saturday & Sunday 1-4pm only)

### VEGETABLE SALAN THALI (VG) \*\* £9

Aubergine, potato & butternut squash in a thick, nutty curry sauce. Served with chana daal, vegetable pakoras, vegetable sambar, paratha bread, brown onion & cumin rice, chutney & vegan mint raita

### PALAK PANEER THALI (V) \* £9.50

Paneer cheese in a fresh-tasting, gently spiced spinach & herb sauce. Aubergine, potato & butternut squash in a thick, nutty curry sauce. Served with chana daal, vegetable pakoras, vegetable sambar, naan bread, brown onion & cumin rice, chutney & mint raita

### GREEN TOMATO & CHICKEN THALI \* £10

Chicken thigh in a South Indian-spiced green tomato & coconut sauce. Aubergine, potato & butternut squash in a thick, nutty curry sauce. Served with chana daal, vegetable pakoras, vegetable sambar, naan bread, brown onion & cumin rice, chutney and mint raita

### ALLEPPEY PRAWN THALI \*\* £11

King prawns in a creamy coconut sauce with ginger, garlic & turmeric. Served with chana daal, vegetable pakoras, vegetable sambar, naan bread, brown onion & cumin rice, chutney and mint raita

## RICE & BREAD

PLAIN NAAN (V)	£2.50	PESHWARI NAAN (V)	£3.00	LEMON RICE (VG/NGI)	£2.75
GARLIC & CORIANDER NAAN (V)	£2.75	STEAMED RICE (VG/NGI)	£2.50	BROWN ONION & CUMIN RICE (VG/NGI)	£2.75

## CHUTNEYS & PICKLES

COCONUT CHUTNEY (VG/NGI)	£0.90	TAMARIND CHUTNEY (VG/NGI)	£0.90	GREEN HERB CHUTNEY (VG/NGI)	£0.90
CHILLI & GARLIC CHUTNEY (VG/NGI)	£0.90	SWEET MANGO CHUTNEY (VG/NGI)	£0.90	MINT RAITA (V/NGI)	£0.90

## SWEET THINGS

INDIAN MINI SWEET SELECTION (V/NGI)	£4	MANGO & BEETROOT CAKE (V)	£4.50	BOHO GELATO ICE CREAM/ SORBET	£5.50
Selection of traditional Indian sweets to finish off your meal: Coconut Ladoo, Boondi Ladoo, Pori Ladoo & Mysore Pak		A slice of homemade mango & beetroot cake drizzled with raspberry coolis		Passionfruit & Chilli Ice Cream (V) / Ginger & Lime Sorbet (VG)	

## MEAT SHARING MENU – £25.50

(4 COURSES)

### ONE

Flavoured Mini Poppadums with  
Chutneys (VG/NGI)

### TWO

Vegetable Samosas (NGI) • Green Pea  
Tikki (VG/NGI) • Spinach & Onion  
Pakoras (VG/NGI)

### THREE

Hyderabadi Lamb Chops (NGI) • Pepper  
Roast Chicken Wings (DF/NGI)

### FOUR

Green Tomato & Chicken Curry (DF/NGI)  
• Alleppey Prawn Curry (DF/NGI) • Onion  
& Cumin Rice (VG/NGI) • Garlic &  
Coriander Naan (V)

## VEGAN SHARING MENU – £23

(4 COURSES)

### ONE

Flavoured Mini Poppadums with  
Chutneys (VG/NGI)

### TWO

Vegetable Samosas (VG) • Green Pea  
Tikki (VG/NGI) • Spinach & Onion  
Pakoras (VG/NGI)

### THREE

Large Masala Dosa (VG/NGI) • Vegetable  
Sambar (VG/NGI)

### FOUR

Kathirkaya Salan (VG/NGI) • Chana Daal  
(VG/NGI) • Lemon Rice (VG/NGI) •  
Paratha Bread (VG)