

PURPLE

poppadom

TAKE AWAY MENU

- STARTERS -

1. Paneer Tikka | 4.95

Indian cottage cheese with a hint of saffron and finished in the tandoor

2. Onion Palak Pakoda | 4.50

Fritters of finely shredded onion, potato and spinach,
served with mango chutney

3. Trio of Chicken Tikka | 5.95

A trio of chicken comprising a basil marinated tikka supreme |
Kashmiri chillies flavoured tikka supreme |
Cardamom infused tikka supreme

4. Nandu Pillow | 5.95

A spiced cake of crab encased in crispy breadcrumb

5. Lamb Pattice | 4.95

Ground lamb blended with spices and bread crumbed

6. Sheekh Kebab | 5.50

Lamb mince with fragrant spices and cooked on skewers in the tandoor

MAIN COURSES

7. Tandoori King Prawns | 13.95

Tandoori king prawns scented with Bengal kasundi mustard and rolled in spices,

8. Prawns Alleppey | 11.95

Tiger Prawns in a tongue tickling raw mango, ginger and coconut sauce

9. Murgh Tikka Makhani| 10.95

Tandoori chicken supreme in a rich tomato sauce flavoured with fenugreek leaves

10. Nadan kozhi Curry| 10.95

Delicious home - style Kerala chicken thigh curry with roasted coconut, spices and tempered with shallots and curry leaves

11. Saag Gosht| 11.95

Lamb cooked with leaf spinach, onion tomatoes and spices, flavoured with fenugreek leaves

12. Kashmiri Roganjosh | 11.95

A classic dish of slow cooked lamb, authentic Kashmiri style with onions and spices, finished with fennel seeds and saffron

13. Tellicherry Beef | 11.95

Beef cooked with spices and coconut, recipe inspired from the Moplah cuisine of northern Kerala

Malabar Biryani | 11.95

Authentic Kerala style, with fragrant spices, accompanied by fresh raita.

Choose from

14. Chicken

15. Lamb

16. Prawn

17. Vegetable

TIFFINS | 15.95

In true city food tradition, our Tiffins are platters holding little bowls of tapas-portioned food; giving a balanced combination of the flavour, texture and colour of Indian regional cuisine.

Tiffin will consist of:

One starter | one vegetable dish | rice | lentils | salad | homemade bread
+ choose one of the following:

Choose from

18. Chicken

19. Lamb

20. Prawn

21. Vegetable

- ACCOMPANIMENTS -

22. Saag Khumb | 5.95 | 7.95

Leaf spinach and mushrooms sautéed in butter with chillies and garlic

23. Thoran | 4.95 | 6.95

Traditional Kerala dish of vegetables tempered with mustard and fresh coconut

24. Subz Kadai | 4.95 | 6.95

Seasonal vegetables tossed with onions, tomatoes and kadai spices

25. Paneer Makhni | 5.95 | 7.95

Indian cottage cheese steeped in rich tomato sauce flavoured with fenugreek leaves

26. Chana Masala| 4.95 | 6.95

Chick pea cooked with onions, tomatoes and chef's blend of spices

27. Aloo | 4.25 | 6.25

Potatoes stir fried with spices and tempered with mustard seeds

28. Dal Tadka| 4.25 | 6.25

Yellow lentils tendered with cumin seeds

29. Raita | 2.50

30. Poppadom and Chutney | 3.50

- RICE & BREADS -

31. Steamed Basmati Rice | 3.25

32. Saffron Pilav Rice | 3.25

33. Coconut Rice | 3.25

34. Naan | 2.25

35. Tandoori Roti | 2.25

36. Peshwari Naan | 2.50

37. Garlic Naan | 2.50

38. Chilli Coriander Naan | 2.50

39. Laccha Paratta | 2.50

40. Butter Naan| 2.50

41. Lamb Naan| 2.50