

# PURPLE

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## À LA CARTE

### - STARTERS -

#### **The Streets of Mumbai | 6.95**

Home-made samosa, curried chickpeas and chutneys |  
Pop-in-the mouth semolina pastry snack filled with yoghurt and homemade  
chutneys, topped with gram flour vermicelli | Tangy puffed rice

#### **Onion Palak Pakoda | 4.95**

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

#### **Fresh from the Creamery | 6.95**

Indian cottage cheese with a hint of saffron and finished in the tandoor |  
Golden triangle of grated 'Tintern' cheese interlaced with  
green chillies, cashew nut and fresh coriander |  
Warmed goat's cheese with a peppered beetroot and spinach salad

#### **Nandu Trio | 9.95**

Crispy soft shell crab dusted with curry leaves and garlic |  
A spiced cake of crab encased in crispy breadcrumb |  
Warm salad of crab claw meat and sweetcorn, with turmeric and coconut

#### **Kerala Calamari | 5.95**

Golden crispy spice-battered squid, lightly fried and served on salad leaves,  
with a passionfruit and chilli dressing

**- STARTERS -**

**Seabass Pollichathu | 8.95**

Sea-bass wrapped in banana leaf with a Keralan style masala of shallots, garlic and curry leaves, cooked in its own juices. Served with prawn risotto

**Chicken Connoisseur | 6.95**

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

**Lamb | 6.95**

Ground lamb blended with spices and bread crumbed |  
Lamb sheekh kebab

**Beef | 7.50**

Slow cooked beef with chunks of tapioca and spices,  
salad leaves, crispy beef, shallots and chilli relish

**Souvenir**

Chef selection of starters, vegetarian and non-vegetarian options available  
| **8.95 for one person | 16.95 for two persons**

**- MAIN COURSES -**

**Vegetarian Platter | 18.95**

A delicious platter consisting of paneer makhni | thoran | yellow dal tadka | saag khumb and served with steamed rice and naan bread

**Tiffin Seabass | 15.95**

Anand George's signature dish, commemorating Chefs winning of the House of Commons Tiffin Cup 2008; sea bass, pan seared and served on a bed of curry leaf infused mashed potato; in a tongue tickling raw mango, ginger and coconut sauce with beetroot pachadi

**Tiger Prawns Alleppey | 12.95**

Tiger prawns cooked in a clever blend of raw mango, fresh ginger and coconut milk

**Tandoori King Prawns | 17.95**

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

**Nawabi Chicken | 16.95**

A dish from the Moghul emperors, chicken supreme marinated with creamy cheese, with a touch of cardamom and mace finished in tandoor. Accompanied by a boneless chicken thigh bhuna served with makhani sauce and mint sorbet

**Nadan Kozhi Curry | 12.95**

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

**Murgh Tikka Makhani | 12.95**

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

**Raan Akbari | 18.95**

Classic dish of Mughlai cuisine, slow braised lamb shank marinated with spices and finished in the tandoor, served with a curried butternut squash mash, intensely flavoured sauce reduction and mint sorbet

**Kashmiri Roganjosh | 13.95**

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

**Saag Gosht | 13.95**

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

**Tellicherry Beef | 13.95**

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

**Malabar Biryani | 13.95**

Authentic Kerala style, served under a flaky crust with fragrant spices, accompanied by home-made raita

(Please choose from Chicken/ Lamb/ Prawn/Vegetable)

– ACCOMPANIMENTS –

**Saag Khumb | 5.95 | 8.95**

Leaf spinach and mushrooms sautéed with chillies and garlic

**Thoran | 5.95 | 8.95**

Traditional Keralan dish of vegetables tempered with mustard and fresh coconut

**Subz Kadai | 5.95 | 8.95**

Seasonal vegetables tossed with onions, tomatoes and kadai spices

**Paneer Makhni | 5.95 | 8.95**

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

**Chana Masala | 5.95 | 8.95**

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

**Aloo | 4.95 | 7.95**

Potatoes stir fried with spices and tempered with mustard seeds

**Dal Tadka | 4.95 | 7.95**

Yellow lentils tempered with cumin seeds and garlic

**Raita | 2.95**

**Poppadom and Chutney | 3.95**

**Rice (steamed, saffron pilav, coconut) | 3.95**

**Naan | 2.50**

**Tandoori Roti | 2.50**

**Peshwari Naan | 2.95**

**Garlic Naan | 2.95**

**Lamb Naan | 2.95**

**Chilli Coriander Naan | 2.95**

**Laccha Paratta | 2.95**

**Speciality Bread Basket | 6.95**

– DESSERTS –

**Chocomosa Anand | 7.00**

Chef's signature dessert of a light crispy pastry parcel filled with a melted Belgian chocolate ganache, served with homemade vanilla ice cream

**Crème Brûlée | 6.50**

Side-by-side presentation of garam masala and a rose petal Crème Brûlée

**Tandoori Pineapple | 6.50**

Refreshing pineapple quickly seared for an intensified flavour

**Chef's Selection of Desserts | 8.00**

**Homemade Ice Creams | 4.50**

**Homemade Sorbets | 4.50**