

PURPLE

poppadom

À LA CARTE

- STARTERS -

Onion Palak Pakoda | 5.50

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

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

Fresh from the Creamery | 7.50

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

Kerala Calamari | 6.50

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

Salmon | 6.95

Salmon, red rice and green lentil risotto, pickled vegetable,
shallot and chilli dressing

- STARTERS -

Nandu Trio | 10.50

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

Chicken Connoisseur | 6.95

A trio of chicken comprising a mint and coriander 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

Ribs | 9.95

Pork ribs marinated with homemade spices, slow cooked and grilled, served
with our Bombay fries, rocket leaves, pickled cucumber, carrot and daikon,
homemade thousand island sauce

Souvenir

Chef selection of starters, vegetarian and non-vegetarian options available

9.95 for one person | 17.95 for two persons

- MAIN COURSES -

Vegetarian Platter | 19.95

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

Tiger Prawns Alleppey | 13.95

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

Tiffin Seabass | 16.95

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

Tandoori King Prawns | 17.95

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

Nawabi Chicken | 17.95

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

Karaikudi Kozhi Kozhambu | 13.50

A Chettiar fare, boneless chicken thigh cooked with coconut and poppy seeds, finished with kalpasi and maratti mokku

- MAIN COURSES -

Murgh Tikka Makhani | 13.50

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

Saag Murgh | 13.50

Chicken thigh cooked with leaf spinach, onion tomatoes and spices,
finished with fenugreek leaves

Kashmiri Roganjosh | 14.95

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

Saag Gosht | 14.95

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

Raan Akbari | 19.95

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

Malabar Biryani | 14.95

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 | 6.50 | 9.50

Leaf spinach and mushrooms sautéed with chillies and garlic

Thoran | 6.50 | 9.50

Traditional Kerala dish of vegetables tempered with mustard and fresh coconut

Subz Kadai | 6.50 | 9.50

Seasonal vegetables tossed with onions, tomatoes and kadai spices

Paneer Makhni | 6.50 | 9.50

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

Chana Masala | 6.50 | 9.50

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

Aloo | 5.50 | 8.50

Potatoes stir fried with spices and tempered with mustard seeds

Dal Tadka | 5.50 | 8.50

Yellow lentils tempered with cumin seeds and garlic

Rice | 3.95

(Steamed, Saffron Pilav, Coconut)

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 Paratha | 2.95

Speciality Bread Basket | 6.95

Poppadom & Chutney | 3.95

Raita | 2.95

- DESSERTS -

Chocomosa Anand | 7.50

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 | 7.50

Refreshing pineapple quickly seared for an intensified flavour served with homemade coconut ice cream

Chef's Selection of Desserts | 9.00

Homemade Ice Creams | 5.50

Homemade Sorbets | 5.50

- DESSERT WINE -

Tabali, Late Harvest Muscat, Limari valley, Chile Half Bottle [6]

A straw yellow coloured wine with golden reflections. | **16.95 | 100ml | 5.95**

It has a deep honey-like aroma, quince and some nice peach notes

- PORT WINE -

Grahams Tawny Port (Portugal) | 50ml £3.50 | 100ml £6.00