

PURPLE

poppadom

TAKE AWAY MENU

- STARTERS -

1. Paneer Tikka | 6.50

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

2. Onion Palak Pakoda | 4.95

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

3. Trio of Chicken Tikka | 6.95

A trio of chicken comprising a mint and coriander marinated tikka supreme |
Kashmiri chillies marinated tikka supreme |
Cardamom infused tikka supreme

4. Nandu Pillow | 5.95

a spiced cake of crab encased in crispy breadcrumb

5. Lamb Pattice | 5.95

Ground lamb blended with spices and bread crumbed

6. Sheekh Kebab | 6.95

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

MAIN COURSES

7. Tandoori King Prawns | 14.95

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

8. Prawns Alleppey | 12.95

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

9. Saag Murg | 12.50

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

10. Murgh Tikka Makhani | 12.50

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

11. Karaikudi Kozhi Kozhambu | 12.50

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

12. Saag Gosht | 13.50

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

13. Kashmiri Roganjosh | 13.50

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

Malabar Biryani | 13.95

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

Choose from

14. Chicken

15. Lamb

16. Prawn

17. Vegetable

TIFFINS | 17.95

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 | 6.50 | 8.95

Leaf spinach and mushrooms sautéed in butter with chillies and garlic

23. Thoran | 6.50 | 8.95

Traditional Kerala dish of vegetables tempered with mustard and fresh coconut

24. Subz Kadai | 6.50 | 8.95

Seasonal vegetables tossed with onions, tomatoes and kadai spices

25. Paneer Makhni | 6.50 | 8.95

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

26. Chana Masala | 6.50 | 8.95

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

27. Aloo | 5.50 | 8.50

Potatoes stir fried with spices and tempered with mustard seeds

28. Dal Tadka | 5.50 | 8.50

Yellow lentils tendered with cumin seeds

29. Raita | 3.95

30. Poppadom and Chutney | 3.95

- RICE & BREADS -

31. Steamed Basmati Rice | 3.95

32. Saffron Pilav Rice | 3.95

33. Coconut Rice | 3.95

34. Naan | 2.50

35. Tandoori Roti | 2.50

36. Peshwari Naan | 2.95

37. Garlic Naan | 2.95

38. Chilli Coriander Naan | 2.95

39. Laccha Paratha | 2.95

40. Butter Naan | 2.95

41. Lamb Naan | 2.95