

# PURPLE

*poppadom*

## À LA CARTE

### - STARTERS -

#### **Onion Palak Pakoda | 5.50**

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

#### **Sweet Potato and Kale Chaat | 6.50**

Roasted sweet potatoes, curried chick peas, yoghurt, tamarind, seeds, pomegranate and crispy kale

#### **Chilli Cheese | 6.50**

Cheese, chilli garlic sauce, coconut, kale and seeds

**Chef's recommendation - add a petite naan for | 95p**

#### **Kerala Calamari | 6.50**

Spice crusted squid, lightly fried, served with salad leaves and bell pepper mayonnaise

#### **Scallops**

**One 4.95 | Two 9.00**

Pan fried scallops, coconut, heritage tomato, shallot and chilli relish

**Chef's recommendation - add a petite naan for | 95p**

#### **Sea-Bream | 6.95**

Green marination, tandoor cooked, heritage tomato and Malabar shrimps

**Chef's recommendation - add a petite naan for | 95p**

**- 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

**Chilli Chicken | 6.95**

Crispy chicken, chilli garlic sauce, coconut, kale and seeds  
**Chef's recommendation - add a petite naan for | 95p**

**Lamb | 7.95**

Tandoori lamb chop, lamb mince pattice and pickles  
**Chef's recommendation - add a petite naan for | 95p**

**Souvenir**

Selection of Kebabs | 9.95 for one |18.95 for two  
Selection of Starters | 8.95 for one |15.95 for two

**- MAIN COURSES -**

**Vegetarian Platter | 19.95**

A delicious platter consisting of paneer makhni | thoran | yellow dal tadka | saag khumb, 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 Red Rice, green lentil 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

**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

**Nadan Beef curry | 14.95**

Delicious home - style Kerala beef curry with roasted coconut, spices and tempered with shallots and curry 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

**Thorán | 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**