

PURPLE

poppadom

À LA CARTE

- STARTERS -

Onion Palak Pakoda | 5.50

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

Samosa Chaat | 6.50

Homemade samosa served with spiced chickpeas, topped with yoghurt, tamarind
chutney, green herb chutney, pomegranate, gram flour vermicelli

Paneer Tikka | 6.50

Indian cottage cheese marinated with Kashmiri red chillies,
finished in tandoor

Kerala Calamari | 6.50

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

Seabass Polichathu | 6.95

Seabass wrapped in banana leaf coated with a Kerala masala of shallots, garlic and
curry leaves, cooked in its own juices, served with tapioca mash

Chef recommends a petite naan | 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
Chef recommends a petite naan | 95p

Chilli Chicken | 6.95

Crispy chicken, chilli garlic sauce, coconut, kale and seeds
Chef recommends a petite naan | 95p

Lamb | 6.95

Minced lamb with spices cooked on skewers in the tandoor,
Ground lamb blended with spices and bread crumbed
Chef recommends a petite naan | 95p

Souvenir

Selection of Kebabs | 8.95 for one | 15.95 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 makhani | thoran | yellow dal tadka | saag khumb, served with steamed rice and naan

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

Dhaba Murgh | 13.50

Chicken thigh simmered in onion and tomatoes, finished with mace and black cardamom

- 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 Makhani | 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