

PURPLE

poppadom

TAKE AWAY MENU

- STARTERS -

1. Paneer Tikka | 6.50

Indian cottage cheese marinated with Kashmiri red chillies, finished in 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. Chilli Chicken | 6.95

Crispy chicken, chilli garlic sauce, coconut, kale and seeds

5. Nandu Pillow | 5.95

a spiced cake of crab encased in crispy breadcrumb

6. Lamb Pattice | 5.95

Ground lamb blended with spices and bread crumbed

7. Sheekh Kebab | 6.50

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

MAIN COURSES

8. Tandoori King Prawns | 14.95

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

9. Prawns Alleppey | 12.95

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

10. Murgh Tikka Makhani| 12.50

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

11. Murgh Lababdar| 12.50

Tandoori chicken tikka in a spiced onion and tomato sauce -A Mughlai preparation

12. Dhaba Murgh| 12.50

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

13. Saag Gosht| 13.50

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

14. Kashmiri Roganjosh | 13.50

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

15. Nadan Beef curry| 14.95

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

Malabar Biryani | 13.95

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

Choose from

16. Chicken

17. Lamb

18. Prawn

19. 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

20. Chicken

21. Lamb

22. Prawn

23. Vegetable

- ACCOMPANIMENTS -

24. Saag Khumb | 6.50 | 8.95

Leaf spinach and mushrooms sautéed in butter with chillies and garlic

25. Thoran | 6.50 | 8.95

Traditional Kerala dish of vegetables tempered with mustard and fresh coconut

26. Subz Kadai | 6.50 | 8.95

Seasonal vegetables tossed with onions, tomatoes and kadai spices

27. Paneer Makhni | 6.50 | 8.95

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

28. Paneer Lababdar | 6.50 | 8.95

Indian Cottage cheese in a spiced onion and tomato sauce -A Mughlai preparation

29. Chana Masala | 6.50 | 8.95

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

30. Aloo | 5.50 | 8.50

Potatoes stir fried with spices and tempered with mustard seeds

31. Dal Tadka | 5.50 | 8.50

Yellow lentils tendered with cumin seeds

32. Raita | 3.95

33. Poppadom and Chutney | 3.95

- RICE & BREADS -

- 34. Steamed Basmati Rice | 3.95**
- 35. Saffron Pilav Rice | 3.95**
- 36. Coconut Rice | 3.95**
- 37. Naan | 2.50**
- 38. Tandoori Roti | 2.50**
- 39. Peshwari Naan | 2.95**
- 40. Garlic Naan | 2.95**
- 41. Chilli Coriander Naan | 2.95**
- 42. Laccha Paratha | 2.95**
- 43. Butter Naan | 2.95**
- 44. Lamb Naan | 2.95**