

# PURPLE

*poppadom*

## STARTERS

**1. POPPADOMS & CHUTNEYS 3.95 (v)**

**2. ONION PAKODA 5.50 (v)**

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

**3. PANEER TIKKA 6.95 (v)**

Indian cottage cheese marinated with Kashmiri red chillies and spices

**4. CRISPY CRAB 6.50**

Soft-shell crab dusted with curry leaves and garlic

**5. RED CHICKEN TIKKA 6.95**

Chicken marinated with Kashmiri red chillies and spices

## SMALL PLATES

Enjoy a range of taste experiences with a combination of our Indian tapas style dishes

**6. ALOO CHAAT 5.50 (v)**

Wholesome combination of potatoes, chana masala, tamarind, gram flour vermicelli

**7. KERALA CHICKEN 5.50**

From the tropical southern coast, tender chicken spiced with ginger, green chilli, curry leaves, crushed coriander seeds, fennel seeds

**8. PRAWN FRY 5.95**

Juicy Tiger prawns marinated with Kashmiri chilli and garlic.

**9. VENISON NAAN 3.95**

Served with raita

# CURRY

Discover real curry! Reflecting the regional variations of Indian cooking from the mountains of the north, to the coconut fringed backwaters of the coastal south:

**10. LAMB ROGAN JOSH 13.95**

A classic dish of lamb slow-cooked for ultimate tenderness, in authentic Kashmiri style with onions and spices, finished with fennel seeds and saffron

**11. SAAG GOSHT 13.95**

A traditional dish from North Western India - Lamb cooked with leaf spinach, onion tomatoes and spices, flavoured with fenugreek leaves

**12. BEEF CURRY 13.95**

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

**13. MURGH MAKHANI 12.95**

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

**14. MURGH LABABDAR 12.95**

In the Mughlai style of cooking of North India, famous for its rich heart-warming food, tandoori chicken tikka in a spiced onion and tomato sauce

**15. PEPPER CHICKEN 12.95**

Chettinad style chicken flavoured with kalpasi, marathi mukku and spices

**16. ALLEPPEY PRAWN CURRY 13.95**

Inspired by seafood cooks of the backwaters of Alleppey, Kerala South India, Tiger Prawns in a tongue tickling raw mango, ginger and coconut sauce

## **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***

**17. Chicken**

**18. Lamb**

**19. Prawn**

**20. Vegetable**

## **BIRYANI | 13.95**

Our biryani is created in the authentic Kerala style, for maximum flavour and tenderness enhanced by fragrant spices, accompanied by homemade raita. Choose from:

**21. Chicken**

**22. Lamb**

**23. Prawn**

**24. Vegetable**

# VEGETABLES

Enjoy our selection of traditional vegetarian dishes in either side | main course.  
All vegetarian dishes except paneer dishes can be made vegan, please request when ordering

**25. PANEER MAKHANI 6.95 | 9.95**

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

**26. PANEER LABABDAR 6.95 | 9.95**

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

**27. DAL TADKA 5.50 | 8.50**

Yellow lentils tempered with cumin seeds and garlic

**28. ALOO 5.50 | 8.50**

Potatoes stir fried with spices and tempered with mustard seeds for a unique nutty flavour

**29. SAAG KHUMB 6.95 | 8.95**

Leaf spinach and mushrooms gently sautéed with chillies and garlic

**30. SUBZ KADAI 6.95 | 8.95**

Seasonal vegetables carefully tossed with onions, tomatoes and kadai spices

**31. THORAN 5.50 | 8.50**

Experience our traditional Kerala dish of vegetables tempered with mustard and fresh coconut

# SIDES

**32. Steamed Rice 3.95 (v)**

**33. Pilav Rice 3.95 (v)**

**34. Coconut Rice 3.95 (v)**

**35. Plain Naan(v)**

**36. Chilli coriander(v)**

**37. Garlic 2.95 (v)**

**38. Tandoori Roti 2.75 (vegan)**

**39. Laccha Paratha 2.95 (v)**

**40. Peshawari Naan 2.95 (v)**

**41. Raita 2.95 (v)**

**(v) = vegetarian (vg) = vegan**

**Allergies:** Some of our dishes contain nuts. We have a complete list of allergens listed and welcome enquiries from customers who wish to know whether any meals contain particular ingredients.