

PURPLE

poppadom

STARTERS

1. POPPADOMS & CHUTNEYS 3.95 (v)

2. ONION PAKODA 5.95 (v)

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

3. PANEER TIKKA 7.50 (v)

Indian cottage cheese marinated with Kashmiri red chillies and spices

4. ALOO CHAAT 6.50 (v)

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

5. CHICKEN CONNOISSEUR 7.50

Chicken supreme marinated with basil, Kashmiri chillies and cheese

6. SHEEK KEBAB 7.50

Lamb mince with fragrant spices and cooked in tandoor

7. PRAWN PORICHATHU 7.50

Juicy Tiger prawns marinated with Kashmiri chilli and garlic.

8. VENISON NAAN 3.95

Served with raita

MAINS

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:

9. LAMB ROGAN JOSH 14.95

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

10. SAAG GOSHT 14.95

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

11. BEEF CURRY 13.95

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

12. MURGH MAKHANI 13.50

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

13. MURGH LABABDAR 13.50

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

14. PEPPER CHICKEN 13.50

Chettinad style chicken flavoured with kalpasi, marathi mukku and spices

15. 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 from

16. Chicken

17. Lamb

18. Prawn

19. 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:

20. Chicken

21. Lamb

22. Prawn

23. 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

24. PANEER MAKHANI 7.95 | 10.95

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

25. PANEER LABABDAR 7.95 | 10.95

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

26. DAL TADKA 5.50 | 8.50

Yellow lentils tempered with cumin seeds and garlic

27. ALOO 5.50 | 8.50

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

28. SAAG KHUMB 5.95 | 8.95

Leaf spinach and mushrooms gently sautéed with chillies and garlic

29. SUBZ KADAI 5.95 | 8.95

Seasonal vegetables carefully tossed with onions, tomatoes and kadai spices

30. THORAN 5.50 | 8.50

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

SIDES

31. Steamed Rice 3.95 (v)

32. Pilav Rice 3.95 (v)

33. Coconut Rice 3.95 (v)

34. Plain Naan 2.75(v)

35. Chilli coriander Naan 2.95(v)

36. Garlic Naan 2.95 (v)

37. Tandoori Roti 2.75 (v)

38. Laccha Paratha 2.95 (v)

39. Peshawari Naan 2.95 (v)

40. Raita 2.95 (v)

(v) = vegetarian

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.