

NORTH & SOUTH INDIAN FOOD

IF YOU HAVE ANY FOOD ALLERGIES
PLEASE INFORM A MEMBER OF STAFF

SOUPS

MUKKUVAN SOOPU 5

A favourite of the fishermen of the coast of Kerala, a flavourful seafood soup with squid, salmon, crab meat finished with coconut milk and coriander leaf. *(contains crustaceans & fish)*

GOSHT SHORBA 🍲🍲 4⁵⁰

A traditional Kashmiri lamb shorba, delicious and warm, enriched with saffron and whole crushed spices.

MAKKAI PALAK SHORBA 4

Aromatic soup made with sweet corn and fresh spinach finished with coconut cream and spices. *(vegan)*

RASAM 🍲🍲 4

One of the unavoidable delicacy of south Indian cuisine made with tomato, tamarind juice finished with pepper, garlic and fresh coriander. *(vegan)*

STARTERS

AJWAINI JHEENGA 5⁵⁰

King prawns marinated in carom seeds, ginger, garlic and spices dipped in batter and fried to perfection. *(contains crustaceans & gluten)*

MEEN CUTLET 5⁵⁰

Seasonal fish with potato and Indian spices. *(contains fish & gluten)*

ERACHI THENGA FRY 🍲🍲 6

Lamb cooked in Indian spices finished with black pepper and coconut served with tapioca. *(contains mustard)*

KALLUMMEKKAYA 🍲 6

Mussel meat pan-fried in Indian spices served with tapioca. *(contains mustard & molluscs)*

VEG SAMOSA 5⁵⁰

A triangular savoury pastry fried in oil, containing spiced vegetables. Served with chickpeas. *(vegan)*

KANAVA 🍲 6

Pan fried baby squid with aromatic spices served with tapioca. *(contains fish & mustard)*

PANKAJ PYAZ 5

Onion dipped in flavoured gram flour batter and deep fried. *(vegan)*

CHICKEN KOMAL 5

Marinated chicken supreme deep fried in gram flour batter.

PANEER AMRITSARI 5

Chunks of cottage cheese deep fried in gram flour batter. *(contains dairy)*

KATHI ROLL 5⁵⁰

Skewer-roasted lamb kebab and vegetables wrapped in a paratha bread. *(contains gluten)*

MIXED PLATTER Serves 2 12

A selection of prawns, chicken, lamb and vegetarian starters. *(contains crustaceans & gluten)*

TANDOORI

CLAY OVEN

A starter to share or as a main. Recommended with a sauce or lentils on the side.

KESARI JHEENGA 28

Tandoori marinated jumbo tiger prawn infused with saffron and carom seeds cooked in the tandoor. *(contains crustaceans & dairy)*

TANDOORI MACHI🔥 17

Whole Seabream marinated with Indian spices and lemon juice cooked in the clay oven. *(contains fish & dairy)*

MACHI TIKKA 20

Succulent monkfish marinated with Indian spices and cooked in the tandoor. *(contains fish & dairy)*

ZAFFRONI SALMON

TIKKA 18

Saffron infused garlic, ginger marinated Scottish salmon cooked in the clay oven *(contains fish & dairy)*

MEEN POLLICHATHU🔥🔥 18

A Keralian delicacy of seabream using fresh spices, herbs, coconut, lemon and wrapped up in banana leaf and roasted. *(contains fish & dairy)*

ADHARAKHI PASILIAN 17

Marinated lamb chop cooked in the Indian tandoor. *(contains mustard & dairy)*

BOTI KEBAB BADAMI 15

Tender loin of lamb marinated with almond and fenugreek paste and cooked in the clay oven. *(contains dairy, mustard & nuts)*

MURG AJARI TIKKA 🍗🍗 11

Chicken breast marinated in pickle flavoured marination cooked in the tandoor. *(contains mustard & dairy)*

MURG MALAI TIKKA 11

Supreme piece of chicken marinated in a creamy marination and cooked in the tandoor. *(contains mustard & dairy)*

ACHARI PANEER TIKKA 🍗 11

Indian cottage cheese marinated in flavourful tandoori masala and cooked in the clay oven. *(contains dairy)*

SABGI KI SANGAM 10

Assorted seasonal vegetables (broccoli, cauliflower, potato) cooked in the clay oven. *(contains dairy)*

BADSHA KI KHANA 29

A combination of monkfish, lamb boti and chicken tikkas. *(contains mustard fish & dairy)*

SAUCE ON THE SIDE

BHUNA SAUCE 🍗 3-50

A thick sauce with onions, tomatoes, green pepper and garam masala, moderately spiced. *(vegan)*

SAAGWALA SAUCE 3-50

A wonderful blend aromatic spices with fresh spinach, tomatoes and cream. *(contains dairy)*

MAKHANI SAUCE 4

A mouth-watering blend of cashew, tomatoes, cream and butter seasoned with spices and herbs. *(contains dairy & nuts)*

DOSA

IDLI & UTTAPAM

MASALA DOSA 12

A crepe like pancake made from a fermented batter of rice and black gram and filled with traditional flavoured potatoes, peas, onions served with sambhar and coconut chutney.

(contains mustard) (vegan)

MADRAS MASALA DOSA 🌶️🌶️ 13

A spicy crepe filled with traditionally spiced potatoes, peas, onions served with sambhar and coconut chutney. *(contains mustard) (vegan)*

KOZHI DOSA 14

A crepe filled with traditionally flavoured chicken and onions served with sambhar and coconut chutney. *(contains mustard)*

MAMSAM DOSA 15

A crepe filled with traditionally flavoured lamb and onions served with sambhar and coconut chutney. *(contains mustard)*

IDILI VADA 12

Idli is a steamed savoury rice cake made from fermented batter of rice and Urad daal served with sambhar and coconut chutney. *(contains mustard)*

(vegan)

MASALA UTHAPAM 12

A thick rice pancake with a mixture of toppings including tomatoes, onions, green chilli and coriander served with sambhar and coconut chutney. *(contains mustard) (vegan)*

BIRYANI

GOSHT DUM BIRYANI 17

Tender lamb dum-cooked in basmati rice and flavoured with cardamom, saffron, cashew and sultanas. Served with Raita. *(contains dairy & mustard)*

NAWAABI DUM MURG BIRYANI 15

Succulent chicken dum-cooked and layered in basmati rice with dry fruits, saffron and coriander. Served with Raita. *(contains dairy, mustard)*

CHEMEEN DUM BIRYANI 19

Finger-licking South-Indian style prawns cooked in basmati rice with fresh spices and herbs. Served with Raita. *(contains dairy, mustard and crustaceans)*

SABZI DUM BIRYANI 14

Aromatic basmati rice cooked with assorted vegetables and paneer (Indian Cottage Cheese) enriched with dry fruits and nuts. Served with Raita. *(contains dairy, mustard)*

THALI

VEGETABLE THALI 20

A selection of various vegetarian dishes brought on a platter which includes starter to dessert. A very traditional Indian way of enjoying a meal. *(contain dairy, nuts & mustard)*

NON-VEGETARIAN THALI 21

A selection of meat, chicken, vegetable dishes brought on a platter which includes starter to dessert. A very traditional Indian way of enjoying a meal. *(contains dairy, nuts & mustard)*

VEGAN THALI 21

A selection of various vegan dishes brought on a platter which includes starter and main dishes. A very traditional Indian way of enjoying a meal. *(contains mustard)*

SEAFOOD

FISH MOLEE 🍲 19

A unique Kerala fish delicacy of monkfish cooked in a rich flavourful coconut gravy. *(contains mustard and fish)*

MALABARI CHEMMEEN CURRY 17

King prawns made with coconut and kokum finished with curry leaves. *(contains crustaceans, mustard)*

NADEN MEEN CURRY 🍲 18

Spicy Scottish salmon curry with kokum, fenugreek, ginger, garlic and green chilli cooked in an earthen pot. *(contains mustard and fish)*

MACHI MASALA 18

Salmon simmered in mustard, onion and a thick delicately spiced tomato gravy. *(contains mustard and fish)*

PRAWN MAKKANNI 18

King prawn in a rich and smooth cream and butter based tomato sauce. *(contains fish, dairy, nuts and crustaceans)*

KONCHU MAPAS 23

Jumbo tiger prawns cooked in cashew, tomato and coconut based gravy. *(contains crustaceans, nuts and mustard)*

DUCK

JEERA BHATAK 13

Duck cooked in cumin spices and black pepper infused gravy.

THARAVU MAPAS 14

Traditional preparation of duck with the sharpness of spices and pepper well balanced with the richness of coconut milk. *(contains nuts)*

KUTTANADAN THARAVU ROAST 13

Duck roast is a very delicious preparation. The meat is juicy and delicately cooked in rich gravy filled with spices and pepper to make it extra scrumptious.

LAMB

NALLI GOSHT 23

Baby leg of lamb marinated in ground black pepper, ginger and garlic, spiced with fresh green chillies. Slow cooked for six hours for a mouth-watering finish.

BHUNA GOSHT🔥🔥 14

Lamb cooked in a typical Punjabi style with onions, tomatoes, green pepper and garam masala.

SAAG GOSHT 14

Lamb cooked in a flavourful mustard leaves with traditional spices and herbs. *(contains dairy)*

NADAN ADDU CURRY 15

A Keralian lamb preparation with roasted fresh coconut, ginger, cardamom and finished with curry leaves. *(contains mustard)*

ROGAN JOSH🔥🔥 14

An aromatic lamb dish in traditional Indian spices and herbs which is a signature recipe of Kashmiri cuisine.

LAMB MAPAS 15

A classic lamb dish cooked in cashew, tomato and coconut cream based sauce. Recommended with Appam. *(contains nuts)*

CHICKEN

MURAGHU MAKHANI 13

Chicken breast cooked in cashew, butter, tomato and a cream based sauce. *(contains nuts & dairy)*

MURGI PALAK 12

Juicy chicken breast cooked in a flavourful fresh spinach gravy and finished with cream. *(contains dairy)*

MURGI KADAI 12

Tender chunks of chicken tossed with the tang of tomatoes, an array of spices and onions and peppers.

CHETTINADU KOZHI 🍲 13

A classic South-Indian recipe of chicken cooked in flavourful roast coconut gravy finished with crushed peppercorn. *(contains mustard)*

VARUTHARACHA KOZHI 12

Succulent chicken breast cooked in a perfect blend of roasted coconut and spices with a rich and aromatic flavour. *(contains mustard)*

KERALA STYLE KOZHI STEW 13

Chicken, potatoes, peas and onions simmered in coconut milk gravy with cardamom, cloves, cinnamon and bay leaf. Recommended with Appam or Idiappam.

VEGETARIAN

SHATAVARI PORIYAL 10

Asparagus and snow peas cooked with coconut, and curry leaves. *(contains mustard) (vegan)*

THORAN 10

Stir-fried beetroot, cabbage and beans with fresh grated coconut and cumin seeds. *(contains mustard) (vegan)*

ALOO GOBI 10

Potato and cauliflower tossed with ginger, tomatoes and garam masala finished with a touch of coriander. *(vegan)*

BHINDI DOPIAZA 11

Stir-fried orka cooked with spices and a large amount of onions. *(vegan)*

AVIAL 11

It is an ultimate combination of fresh seasonal vegetables cooked and seasoned with coconut oil and curry leaves. *(contains mustard) (vegan)*

PANEER MAKHANI 11

Indian cottage cheese cooked with butter cream based smooth tomato gravy. *(contains nuts & dairy)*

SAAG PANEER 11

Indian cottage cheese cooked in a flavourful homemade spinach sauce with traditional spices and herbs. *(contains dairy)*

PANEER CHETTINAD 12

A classic South-Indian recipe of paneer cooked in flavourful roast coconut gravy finished with crushed peppercorn. *(contains dairy & mustard)*

FOR VEGANS

Paneer can be substituted with Tofu to meet your dietary requirements.

SAMBHAR 9

Lentil based vegetable stew cooked with tamarind juice and fenugreek seeds. *(contains mustard) (vegan)*

CHOLE 9

Chickpeas cooked with a blend of cumin, onions, tomatoes and traditional Indian spices. *(vegan)*

DAAL MAKHANI 9

Black lentils, kidney beans and chickpeas slow cooked with butter and cream. *(contains dairy)*

PEELI DAAL 8

Combination of toor dal, chana dal and masoor dal tempered with cumin and garlic. *(vegan)*

BREAD

AND PANCAKES

NAAN 3

Soft Indian flat bread made with flour and cooked in the clay oven. *(contains gluten)(vegan)*

GARLIC NAAN 3.50

Soft Indian flat bread made with flour and fresh finely chopped garlic. *(contains gluten)(vegan)*

BUTTER NAAN 3.50

Soft Indian flat bread made with flour and cooked in the clay oven and topped with butter. *(contains gluten and dairy)*

ROTI / CHAPPATI 2.50

Indian thin bread made with wholemeal flour. *(contains gluten)(vegan)*

PESHWARI NAAN 4.50

Naan filled with powdered almond, cashew, pistachio and dry fruits, lightly sweet. *(contains gluten, dairy and nuts)*

ALOO PARATA 4

Wholemeal bread filled with spiced potatoes and cooked in the tandoor. *(contains gluten)(vegan)*

LACCHA PARATA 3.50

Layered flat, flaky bread made with wholemeal flour and topped with butter. *(contains gluten & dairy)*

PALAPPAM 2.50

A type of pancake made with fermented rice batter and coconut milk. *(vegan)*

IDIAPPAM 4

A kind of rice noodle made with rice flour and steamed. *(vegan)*

PUTTU 3.50

Puttu is a steamed rice cake layered in freshly grated coconut. *(vegan)*

KERALA PARATHA 3

Soft multi-layered flat bread cooked on a griddle. *(contains eggs, dairy & gluten)*

PAPER DOSA 7

A giant rice and lentil crepe. Golden brown, crispy and very thin. *(vegan)*

RICE

SURIYANI FRIED RICE 4

Premium basmati rice cooked and flavoured with fresh vegetable and spices. *(contains mustard) (vegan)*

STEAMED RICE 3^{.50}

Steamed premium basmati rice. *(vegan)*

CHAMBA RICE 3^{.50}

Chamba rice also known as Matta rice, is a variety of brown rice known for its coarseness and health benefits. *(vegan)*

JEERA PULAO 4

Cumin infused pulav made with basmati rice. *(vegan)*

ACCOMPANIMENTS

SABZI RAITA 3^{.50}

Homemade fresh yoghurt with onions, tomatoes and cucumber.

HARA SALAD 4

A combination of onions, cucumber, carrots, tomatoes and lettuce. *(vegan)*

NARANGA ACHAR 🍋🍋 2

Homemade fresh lemon pickle in traditional Kerala style. *(contains mustard) (vegan)*

POPPADUMS AND DIPS 4^{.50}

Two poppadums served with homemade chutneys and mixed pickle. *(vegan)*

POPPADUM 1

(vegan)

MASALA POPPADUM 2^{.50}

(vegan)