

Set Menu

Starter

Chicken Tikka

Chicken supreme marinated in Kashmiri chillies and tandoori spices.

Lamb Tikka

Tender boneless lamb marinated in yoghurt, and spices slow cooked in the clay oven.

Onion Pakora

Homemade Crunchy snack with, Fritters of finely shredded spinach, onion, fresh vegetables and water chestnuts.

Middle Course

Masala Dosa

Dosa is a crispy pancake lentil dish which is immensely popular in South India as a any time item. Made with urid & rice flour, small amount of Semolina, it is usually served with aromatic sambar, coconut chutney & tomato chutney.

Main Course

Chettinad Chicken

A lovely flavoursome chicken curry dish from Tamil Nadu in South India. Chettinad Chicken is made by toasting a number of spices with coconut and producing an aromatic masala that has a slight aniseed scent.

Goan Fish Curry

The staple food of Goa, Fish curry made in this style is tangy and spicy with tamarind; Finished with coconut milk.

Saag Aloo

A north Indian Popular dish made with spinach and potato or spinach and paneer. A Perfect dish to accompany your meal.

Pilao Rice Chilli Coriander Naan

Dessert

Mango Kulfi

Indian ice cream

Minimum for two people **£49.95**



Vegan Set Menu

Starter

Onion Pakora

Homemade Crunchy snack with, Fritters of finely shredded spinach, onion, fresh vegetables and water chestnuts.

Turmeric Kitchen Gobi 65

Deep fried, marinated fresh cauliflower seasoned with South Indian spices.

Medu Vada

A South Indian fritter made from Vigna mungo. It is usually made in a doughnut shape, with a crispy exterior and soft interior. A popular festive snack in South India.

Middle Course

Masala Dosa

Dosa is a crispy pancake lentil dish which is immensely popular in South India as a any time item. Made with urid & rice flour, small amount of Semolina, it is usually served with aromatic sambar, coconut chutney & tomato chutney.

Main Course

Vegetable Mango Curry

Vegetables cooked with baby rawmango, ginger, spices and finished with coconut milk.

Aubergine Kadai

Slow cooked eggplant with chef Kadai spices; south indian twist.

Saag Aloo

A north Indian Popular dish made with spinach and potato or spinach and paneer. A Perfect dish to accompany your meal.

Pilao Rice

Chilli coriander naan

Dessert

Mango passion sorbet

Minimum for two people **£49.95**

