



SPICE SCALE
Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️

ALLERGEN
Gluten **G**
Dairy **D**
Nuts **N**
Vegetarian **V**
Vegan **Vg**

If you have any food allergies or special dietary requirements please speak to the manager

Customise set menus are available for groups

Restaurant available for private parties & outdoor catering

Tasting Menu

Starter

Chicken Tikka 🌶️🌶️ **D**

Chicken supreme marinated in Kashmiri chillies and tandoori spices.

Lamb Tikka 🌶️🌶️ **D**

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

Onion Pakora 🌶️ **Vg**

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 **D**

Dessert

Mango Kulfi **ND** Indian ice cream

Minimum for two people **£49.95**
(20% Discount on above price)

Traditional South Indian Cuisine

RESTAURANT | TAKEAWAY | OUTSIDE CATERING





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Vegan Tasting 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 paneer. A Perfect dish to accompany your meal.

Pilao Rice

Roti G

Dessert

Mango passion sorbet

Minimum for two people **£49.95**
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