

Starters

Mini Dosa 🍷 Vg £4.75

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

Onion Pakora 🍷 Vg £3.95

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

Turmeric Kitchen Gobi 65 🍷🍷 Vg £4.50

Deep fried, marinated fresh cauliflower seasoned with South Indian spices

Madras Idly Chaat 🍷🍷 Vg £3.95

A lipsmacking finger food snack made up of rice to have during anytime of the day. Its usually deep fried and sprinkled with south Indian podi.(Gun powder)

Punjabi samosa 🍷 D G V £4.25

Deep fried samosa pastry filled with seasonal vegetable.

Saffron Paneer Tikka 🍷 D V £5.50

Indian cottage cheese marinated with distinct flavours, grilled to perfection in the tandoor.

Medu Vada 🍷 Vg £3.95

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.

Chicken Tikka 🍷🍷 D £4.95

Succulent chicken supreme marinated in Kashmiri chillies and tandoori spices.

Chicken 65 🍷 £4.95

chicken chunks marinated chef's own spices and deep fried: popular street delight, usually served as a quick appetizer.

Chicken Pepper fry 🍷🍷 £4.95

Fresh curry leaves, onion, tomato, red chili, coriander, garam masala, and some pepper to spice up the dish. And then cook the chicken till it becomes soft.

Chilli Chicken 🍷🍷 £4.95

Indian Chilli Chicken is a south east Asian twist as batter fried chicken is smothered in garlic, soy sauce and chilli gravy. Try real Indian Chinese food!

Lamb Tikka 🍷🍷 D £5.75

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

Lamb Taka Tak 🍷🍷 D £5.50

A special tender lamb dish popular throughout Streets of India.

Keralan Tiger Prawns 🍷 £6.50

Tiger prawns marinated in a paste of kashmiri chillies, turmeric and stir fried, simple & flavoursome coastal delicacy.

South Indian Chilli Fish Fry 🍷🍷 G £5.95

Seasonal fish sauted with simple home spices: very delicious it never fails to impress.

Kids Menu

Fish Finger and Chips 🍷 G D £5.50

Chicken 65 and Chips 🍷 £5.50

Mini Dosa 🍷 £5.50

Chicken korma and Chips 🍷 £5.50

Chips/Masala Chips 🍷 £1.95

Extras

Poppadoms £0.75

Chutney Tray D £1.50

Raita D £2.50

Green Salad £2.50

Rice

Steam basmati Rice £2.50

Pilao Rice £2.95

Coconut Rice £2.95

Tamarind Rice £2.95

Lemon Rice £2.95

Mushroom Rice £2.95

Bread

Roti G £2.25

Naan/Butter Naan G D £2.95

Fig Naan G D £2.95

Chilli coriander G D £2.95

Garlic naan G D £2.95

Peshawari Naan G D N £2.95

Malabar Paratha G D £2.95

Cheese Naan D £2.95

Chicken Tikka Naan D £3.75

Drinks

Coke/Diet Coke/Sprite £1.00

Cobra 330ml £3.50

House Wine white/red/rose £11.95

Kingfisher 660ml £5.25



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FOOD HYGIENE RATING

0 1 2 3 4 5

VERY GOOD



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KITCHEN @ 65



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65 Station Road | Taunton | TA11PA
WE DELIVER UP TO A FIVE MILE RADIUS

All Time Favourites

Dosa 🌶️ Vg

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

Vegetarian Vg Plain **£5.50** Masala **£6.50**
Ghee Roast **£6.50** Podi **£6.50**

Non-Vegetarian Chicken Dosa **£6.95** Lamb Dosa **£7.95**

Idli & Medu Vada 🌶️ Vg **£5.50**

Idli is a soft & fluffy steamed cake made of fermented rice & lentil batter. These are one of the healthiest protein packed Dishes, served with sambhar, coconut chutney & tomato chutney.

Kothu paratha 🌶️ D G Chicken **£6.50** Lamb **£7.50**
Egg **£6.50** Veg **£6.50**

Popular Indian Wraps On Streets 🌶️ D G

Chicken rolls **£6.50** Lamb rolls **£7.50** Vegetable rolls **£6.50**

Turmeric Kitchen Specials

Chettinad Chicken 🌶️🌶️🌶️ **£9.50**

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.

Village Style Chicken Curry 🌶️🌶️ **£9.50**

slow cooked chicken with fine garlic, ginger, coriander with chef own aromatic spices. Healthy chef Signature Dish.

Royal Travancore Lamb 🌶️🌶️ **£9.95**

Boneless lamb pieces cooked with blend of traditional whole spices, onions and tomatoes with a hint of tamarind from royal Kitchen.

Kashmiri Lamb Rogan 🌶️🌶️ **£9.75**

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

South Indian Beef Curry 🌶️🌶️🌶️ **£9.95**

Slow cooked Beef, a perfect combination of spices and flavours, created in a robust home-style cuisine of Kerala.

Prawn Mango Curry 🌶️ **£11.50**

Tiger prawns simmered in fennel and cooked with baby raw mango, ginger, spices and finished with coconut milk.

Goan Fish Curry 🌶️🌶️ **£10.50**

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

Kerala Fish curry 🌶️🌶️ **£10.50**

In Kerala, we still make fish curries or seafood curries in an earthen pot called, meen chatti/mann chatti by cooking in earthen pot enhancing the flavour of the curry.

Duck Mappas 🌶️ **£10.95**

Tharavu mappas is a traditional duck curry from the kuttanad. It is a fragrant rich dish in which pieces of duck are cooked in a sauce of coconut milk and spices

Hyderabadi Dum biryani 🌶️🌶️ D G (Gluten Free on request)

Our biryani is created in the authentic Hyderabadi dum style, for maximum flavour and tenderness enhanced by fragrant spices, accompanied by homemade raita **Choose from**

Chicken **£8.95** Lamb **£9.50** Prawn **£10.50** Vegetable **£8.95**

Paneer Butter Masala 🌶️ D N **£8.95/£4.95**

Paneer butter masala is a rich and creamy dish of paneer (cottage cheese) in a tomato, butter and cashew sauce.

Kadai Paneer 🌶️🌶️ D **£8.95/£4.95**

A traditional Indian dish made with Capsicum, Onions and tomato's cooked together in an Indian Wok.

Saag Paneer 🌶️ D V **£8.95/£4.95**

A north indian Popular dish made with spinach and paneer. A Perfect dish to accompany your meal.

CHEFS SPECIAL OF THE DAY

Please ask a member of staff

Vegan Specials

Saag Aloo/Saag Bhajee 🌶️ D Main **£7.95** Side **£3.95**

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

Tarka Dal 🌶️ Main **£7.95** Side **£3.95**

Yellow lentils tempered with cumin seeds and garlic.

Aubergine Kadai 🌶️🌶️ Main **£7.95** Side **£3.95**

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

Bombay Aloo 🌶️ Main **£7.95** Side **£3.95**

A traditional Indian dish using potatoes as its main ingredient, that are boiled, fried and flavoured with a variety of spices.

Bhindi masala 🌶️🌶️ Main **£7.95** Side **£3.95**

Okra cooked with onion, tomato & thick gravy.

Mixed Vegetable Kadai 🌶️🌶️ Main **£7.95** Side **£3.95**

is a delicious Indian vegetarian dish comprising of a mixture of veggies in cooked in a spicy gravy flavored with a special kadai masala.

Vegetable Mango Curry 🌶️ Main **£8.95** Side **£4.95**

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

Aloo Gobi 🌶️🌶️ Main **£7.95** Side **3.95**

Aloo gobi is a popular dish from South India made with potatoes and cauliflower. It is yellowish in colour due to the use of turmeric, and occasionally contains kalonji and curry leaves.

SPICE SCALE

Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️

ALLERGEN

Gluten	G D N V Vg
Dairy	
Nuts	
Vegetarian	
Vegan	

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

Traditional Curries

Chicken or Lamb Tikka Masala 🌶️ D **£8.95/£9.95**

Cooked in wonderful combination of plum tomatoes, butter, creamy coconut and home ground fresh simple spices.

Korma 🌶️ D N

A delicious Indian dish with mildly spiced chicken that's been marinated in a homemade cashew korma paste.

Chicken **£8.95** Lamb **£9.95** Prawn **£10.95** Veg **£8.50**

Jalfrezi 🌶️🌶️ D

Cooked with diced onions, mixed diced bell peppers, fresh green chillies finished with lemon juice.

Chicken **£8.95** Lamb **£9.95** Prawn **£10.95** Veg **£8.50**

Saag Chicken or Lamb 🌶️ D **£9.25/£9.95**

Braised Chicken or Lamb chunk cooked with wonderful combination of pureed spinach with fresh herbs and spices. (Dairy free on Request)

Kadai Chicken or Lamb 🌶️🌶️ **£8.95/£9.95**

Kadai chicken is a delicious, spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices known as kadai masala. Kadai translates to an Indian wok.

Tandoori Specials

Tandoori Salmon 🌶️ D **£13.95**

Salmon steaks marinated in honey, whole grain mustard, Kashmiri chilli, and handpicked spices; grilled in the tandoor Lemon rice, Healthy Dish.

Master chef Mix Grill Platter 🌶️🌶️ D **£12.95**

A combination Salmon, Chicken tikka, Lamb Tikka and Tandoori chicken served with flavoured rice and chef sauce.

Tandoori Chicken 🌶️🌶️ D Half **£9.95** Full **£17.95**

one of the most popular dish originated in 1920 North India Peshawar: Chicken marinated in yoghurt, lemon juice and handpicked spices served with aromatic sauce and bread.