

<b>Fish Finger and Chips</b> GD ↑	<b>£4.50</b>
<b>Chicken 65 and Chips</b> ↑	<b>£4.50</b>
<b>Chicken Lollypop and chips</b> ↑↑	<b>£4.50</b>
<b>Chicken korma and Chips</b> ↑	<b>£4.50</b>
<b>Chips/Masala Chips</b> ↑	<b>£1.95</b>

## Starters

<b>Onion Pakora</b> ↑↑ <b>£3.50</b> Home made Crunchy snack with Potatoes of finely shredded uprooted onion, fresh vegetables and water chestnuts.	<b>Saffron Paneer Tikka</b> ↑ GD <b>£4.95</b> Indian cottage cheese marinated with distinct flavour, grilled to perfection in the tandoor.	<b>TK Chicken lollypop</b> ↑↑↑ <b>£4.75</b> It's all time favourite, made up middle segment of chicken wings marinated with ginger, garlic and spices, fried.	<b>Korean Tiger Prawns</b> ↑↑↑ <b>£5.95</b> Tiger prawns marinated in a paste of soybean oil, chilies, turmeric and stir fried simply & flavourful coastal delicacy.
<b>Turmeric Kitchen Gobi 65</b> ↑↑↑ <b>£3.50</b> Deep fried, marinated fresh cauliflower seasoned with South Indian spices.	<b>Medu Vada</b> ↑ <b>£3.95</b> A South Indian fritter made from Urad mungo. It is usually made in a doughnut shape, with a crispy exterior and soft interior. A popular festive snack in South India.	<b>Chilli Chicken</b> ↑↑ <b>£4.75</b> Indian Chilli Chicken is a south east Asian twist on butter fried chicken's smothered in garlic, soy sauce and chilli gravy. Try real Indian Chinese food.	<b>South Indian Chilli Fish Fry</b> ↑↑ <b>£5.50</b> Seasoned fish coated with simple home spices, very delicious, it never fail to impress.
<b>Madras Idly Chat</b> ↑↑ <b>£3.95</b> A spicing finger food snack made up of rice to have during anytime of the day. Its usually deep fried and sprinkled with south indian pods (Chun powder).	<b>Chicken Tikka</b> ↑↑ <b>£4.75</b> Juicy chicken supreme marinated in Kashmiri Chilies and tandoori spices.	<b>Lamb Tikka</b> ↑↑ <b>£4.95</b> Tender boneless lamb marinated in yogurt, and spices slow cooked in the clay oven.	<b>Tilapia Thattukada</b> ↑↑ <b>£5.95</b> Thattukada stands for most side eatery, it's a heavy fish dish a tandoori street delicacy marinated in southern spices.
<b>Punjabi samosa</b> ↑ GD <b>£3.50</b> Deep fried ventral pastry filled with seasonal vegetables.	<b>Chicken 65</b> ↑↑ <b>£4.75</b> Chicken chunks marinated chef's own spices and deep fried, popular street delicacy served as a quick appetizer.	<b>Lamb Yoko Tok</b> ↑↑ <b>£4.75</b> A special tender lamb dish popular throughout Street of India.	

## All Time Favourites

<b>Dosa</b> ↑↑ Dosa is a crispy pancake lentil dish which is immensely popular in South India as a any time item. Made with urad & rice flour, small amount of Semolina. It is usually served with aromatic sambar, coconut chutney & tomato chutney.	<b>IDLI</b> ↑↑ <b>£3.95</b> Idli is a soft & fluffy steamed cake made of fermented rice & lentil batter. These are one of the healthiest protein packed Dish served with sambar, coconut chutney & tomato chutney. <b>Add Medu vada £1.00</b>	<b>Vegetarian</b> Plain <b>£4.50</b> Masala <b>£5.50</b> Ghee Roast <b>£5.95</b> Fried <b>£5.95</b>	<b>Kothu paratha</b> ↑↑ <b>£5.50</b> Chicken <b>£5.75</b> Lamb <b>£6.50</b> Egg <b>£5.50</b> Veg <b>£5.50</b>
<b>Non-Vegetarian</b> Chicken Dosa <b>£6.50</b> Lamb Dosa <b>£8.95</b>	<b>Popular Indian Rolls On Streets</b> ↑↑↑ <b>£5.95</b> An Indian Wrap-Chappathi with salad, greens, chutney with Chips. Chicken rolls <b>£5.95</b> Lamb rolls <b>£6.95</b> Vegetable rolls <b>£5.95</b>		

## Vegan Specials

<b>Saag Paneer/Saag Aloo/Saag Bhajee</b> ↑↑↑ <b>£7.95</b> Main <b>£7.95</b> Side <b>£3.95</b> A north indian Popular dish made with spinach and potato or spinach and paneer. A Perfect dish to accompany your meal. (Dairy free on Request)	<b>Tarka Dal</b> ↑↑ <b>£7.95</b> Main <b>£7.95</b> Side <b>£3.95</b> A delicious Indian lentil curry made with yellow lentils. It's easy to make, flavorful, and healthy. Naturally vegan and gluten free!	<b>Aubergine Kadal</b> ↑↑ <b>£7.95</b> Main <b>£7.95</b> Side <b>£3.95</b> Slow cooked eggplant with chef Kadal spices, south Indian heat.	<b>Bombay Aloo</b> ↑↑ <b>£7.95</b> Main <b>£7.95</b> Side <b>£3.95</b> A traditional Indian dish using potatoes as its main ingredient. That are baked, fried and flavoured with a variety of spices.
<b>Bhindi masala</b> ↑↑ <b>£7.95</b> Main <b>£7.95</b> Side <b>£3.95</b> Crisp cooked with onion, tomato & thick gravy.	<b>Mixed Vegetable Kadal</b> ↑↑ <b>£7.95</b> Main <b>£7.95</b> Side <b>£3.95</b> A delicious indian vegetarian dish consisting of a medley of veggie, it's cooked in a spicy gravy flavoured with a special tandoori masala.		
<b>Thoran</b> ↑ <b>£7.95</b> Main <b>£7.95</b> Side <b>£3.95</b> Seasoned vegetables stir fried with coconut and tempered with mustard and curry leaves.			

## Turmeric Kitchen Specials

<b>Chettinad Chicken</b> ↑↑ <b>£8.95</b> A lovely Restaurant 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 dried fruit scent.	<b>Village Style Chicken Curry</b> ↑↑↑ <b>£9.25</b> Slow cooked chicken with fine garlic, ginger coriander with chef own aromatic spices. Healthy chef Signature Dish.	<b>Royal Travancore Lamb</b> ↑↑ <b>£5.50</b> Business lamb pieces cooked with blend of traditional whole spices, onions and tomatoes with a hint of banana from royal kitchen.	<b>Goon Fish Curry</b> ↑↑ <b>£9.75</b> The staple food of Goa Fish curry made in this style is tangy and spicy with tomatoes. Flavored with coconut milk.
<b>Kashmiri Lamb Rogan</b> ↑↑ <b>£5.50</b> A classic dish of lamb slow-cooked for ultimate tenderness, in authentic Kashmiri style with onions and spices. Finished with fennel seeds and saffron.	<b>South Indian Beef Curry</b> ↑↑↑ <b>£9.95</b> Slow cooked Beef, a perfect combination of spices and flavours, created in a robust home-style cuisine of Kerala.	<b>Hyderabadi Dum biryani</b> ↑↑↑ <b>£8.75</b> Our biryani is prepared in the authentic Hyderabadi dum style, for maximum flavour and tenderness, aromatised by fragrant spices, accompanied by homemade raita. <b>Choose from</b> Chicken <b>£8.75</b> Lamb <b>£8.95</b> Prawn <b>£9.95</b> Vegetable <b>£8.75</b>	<b>Kerala Fish Curry</b> ↑↑ <b>£9.75</b> In Kerala still make fish curries of seafood curries in an earthen pot called, mear chatti/mear chatti by cooking in earthen pot enhancing the flavour of the curry.
<b>Prawn Mango Curry</b> ↑ <b>£9.95</b> Tiger prawns, simmered in fennel and cooked with baby raw mango, ginger, spices and finished with coconut milk.		<b>Paneer Butter Masala</b> ↑↑ <b>£7.95/£4.50</b> Paneer butter masala is a rich and creamy dish of paneer (cottage cheese) in a tomato, butter and cashew sauce.	
		<b>Kadal Paneer</b> ↑↑ <b>£7.95/£4.50</b> A traditional Indian dish made with Capsicum, Onions and tomatoes cooked together in an Indian Way.	
		<b>Vegetable Mango Curry</b> ↑↑ <b>£7.95/£4.50</b> Vegetables cooked with baby raw mango, ginger, spices and finished with coconut milk.	

## Traditional Curries

<b>Chicken or Lamb Tikka Masala</b> ↑ D <b>£8.50/£8.95</b> Cooked in wonderful combination of plum tomatoes, butter, creamy coconut and home ground fresh simple spices.	<b>Julfri</b> ↑↑↑ <b>£7.95</b> Cooked with diced onions, mixed diced bell peppers, fresh green chilies finished with lemon juice. Chicken <b>£7.95</b> Lamb <b>£8.95</b> Prawn <b>£9.95</b> Veg <b>£7.95</b>
<b>Korma</b> ↑ DN <b>£8.50/£8.95</b> A delicious Indian dish with mildly spiced chicken that's been marinated in a homemade cashew korma paste. Chicken <b>£7.95</b> Lamb <b>£7.95</b> Prawn <b>£8.95</b> Veg <b>£7.95</b>	<b>Saag Chicken or Lamb</b> ↑ D <b>£8.50/£8.95</b> Braised Chicken or Lamb chunk cooked with wonderful combination of pureed spinach with fresh herbs and spices. (Dairy free on Request)

## Tandoori Specials

<b>Tandoori Salmon</b> ↑ D <b>£13.95</b> Salmon steaks marinated in honey white grain mustard Kashmiri chili and handpicked spices, grilled in the Tandoori Lemon rice. Healthy Dish.	<b>Master chef Mix Grill Platter</b> ↑↑ D <b>£11.95</b> A combination Salmon, Chicken, Lamb, Prawn and Tandoori chicken served with flavoured rice and chef sauce.	<b>Tandoori Chicken</b> ↑↑ <b>£15.95</b> One of the most popular dish originated in 1820 North India. Peshawar. Chicken marinated in yogurt, lemon juice and handpicked spices served with aromatic sauce and bread.
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## Extras

<b>Poppdoms</b>	<b>£0.75</b>
<b>Chutney Tray</b> D	<b>£1.50</b>
<b>Raita</b> D	<b>£2.50</b>
<b>Green Salad</b>	<b>£2.50</b>

## Rice

<b>Steam basmati Rice</b>	<b>£2.50</b>
<b>Pilao Rice</b>	<b>£2.95</b>
<b>Coconut Rice</b>	<b>£2.95</b>
<b>Tamarind Rice</b>	<b>£2.95</b>
<b>Lemon Rice</b>	<b>£2.95</b>

## Bread

<b>Roti</b> D	<b>£2.25</b>
<b>Noon/Butter Naan</b> D D	<b>£2.95</b>
<b>Fig Naan</b> D D	<b>£2.95</b>
<b>Chilli coriander</b> D D	<b>£2.95</b>
<b>Garlic naan</b> D D	<b>£2.95</b>
<b>Peshawari Naan</b> D D N	<b>£2.95</b>
<b>Malabar Paratha</b> D D	<b>£2.95</b>