

DIPS served w. pita 52

Masala 'hummus' split peas *
KTM style peanut & tomato dip *
Sweet potato & chickpea dip
Baigan Pora *
Extra bread — 15

RAITA YOGHURT 40

Classic raita
Beetroot raita

FRESH SALAD 60

Chunky Kachoombar salad * — classic
tomato, cucumber and onion relish
Desi 'coleslaw' * — Indian style cabbage
and greens salad w. ginger and citrus

Roasted masala nuts 55

Butter naan
w. nigella seeds 42

Popadum w. mint dip 25

CHUTNEYS etc. 22

Mint yoghurt
Tamarind chutney *
Mango chutney *
Apple chutney *
Achaar spicy pickles *

*Our cooking can be spicy, depending on your palate.
Just ask — we're happy to guide you, and we'll reduce the
spice when it's possible.*

Our kitchen is tiny, so we select which dishes are available each day. A dot in front of a dish means it's not available today. Allergies / dislikes? Don't guess, please ask.

CHICKEN

Balti chicken tikka. *Chicken in a thick tomato, coriander & yoghurt sauce* 156

Bengal curry w. chicken & chickpeas
Jammy tomato and mustard seed curry 149

Coconut chicken curry
w. lime leaf & cashews 150

Chicken & veg in satay
Peanut, coconut and lime leaf 150

Classic home style chicken curry 139

Malay style chicken curry 149
Pumpkin, green beans & mushrooms

LAKSA

Creamy curry soup w. rice noodles, egg, tofu and herbs
Choose: Chicken 150 or Prawns 165
Vegetarian 140
(the stock is made from chicken)

MEAT

Sri Lankan black pork curry 149
Fragrant dark roasted spices

Pork hot 'n' spicy 149
North Indian style w. lots of whole spices

Lamb spinach and potatoes curry 164

Classic lamb curry 164

Coconut lamb curry
w. lime leaf & cashews 168

VEGAN & VEGETARIAN

Aubergine sambal w. brown rice 145

Peanut, tamarind, chili, soy

Malay style curry 142

Tofu, pumpkin, green beans & mushrooms

Tofu & veg satay stir fry

Peanut, coconut and limeleaf 145

Lemongrass sambal tofu 145

Leafy greens, pea protein, green beans and peanuts w. brown rice

Pandang * w. tofu, egg and veg 142

Tomato, red pepper, chili, galangal, ginger

Beetroot masala 129

South Indian style beets in almond and yoghurt-based gravy

Bombaiwala bhurta * 129

Indian 5 spiced dry veg curry w. mint yoghurt

Goan style veg curry 138

Fruity, but spiced coconut curry w. mango and banana

Paneer tikka masala - our way 150

Peanut, yoghurt and cream masala base w. veg and cottage cheese

Aloo palak paneer * 145

Creamy spiced spinach w. potatoes and cottage cheese

Roast aubergine & potato curry.

South Indian style 142

DAILY PULSE

Dhal (lentils) OR Cholays (chickpeas) 98

One or the other is available.

Always vegan and healthy by nature.

Add tofu, egg, nuts or paneer to any dish you would like for an extra cost.

FISH

we use filets of white fish

Fish & prawns in masala 169

Dry style Bengal curry

Goan style fish and prawns curry 169

with mustard, curry leaves and pepper

Prawns and veg in satay

Peanut, coconut and limeleaf 169

Pandang w. prawns & fish 169

Tomato, red pepper, chili, galangal, ginger

BHELPURI CHAAT 80

Crispy tangy snacks

Chickpea/rice puffs, chutneys, herbs, chili, tamarind and yoghurt

Butter naan w. nigella seeds 42

Special

**for vegan option ask to skip the paneer/egg/dairy relish or ask how we might be able to do it.*

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