

## APPETIZERS - VEGETARIAN

**mum's vegetable pakoras** chickpea flour | vegetable medley | deep fried | our mum's recipe

**pani puri** indian street snack | puffed puri | stuffed with chaat | tangy tamarind water | eat one-by-one, whole

**mata-ji's samosas** homemade pastry | vegetable filling | tamarind chutney | our grandma's recipe

**chaat papadi** savory flour chips | potato | onion | chaat masala | light + refreshing!

**onion bhajis** crunchy bites of onion | gram flour batter | fried

**aloo tikki with channa** grated potato cakes | cumin | ginger | drizzled with tamarind chutney

**samosa chaat** vegetarian samosa | chickpeas | tomato | cilantro | tamarind + yoghurt drizzle

**makkai daal shorba soup** corn | lentils | herbs + spices | very healthy | packed with flavour!

**mulligatawny vegetable soup** lentils | apple | potato | vegetable stock | coconut milk

## APPETIZERS - NON-VEGETARIAN

**poppadoms special chaat** prawns | fish | chicken | spice blend | avocado

**chili chicken** bell peppers | onions | chili | dry sauce

**tandoori prawns** masala | sitting on mini garlic naan

**lamb sheekh kebab** minced lamb | mint | ginger | spices | tandoor roasted on a skewer

**fish pakoras** white fish | chickpea flour | masala | fried until crispy

**lamb samosas** homemade pastry | lamb + pea filling | tamarind chutney

**tandoori tikka** tender pieces | yogurt marinade | slow cooked in the tandoor | full of flavour | very healthy!  
**chicken**  
**lamb**

## APPI SAMPLERS (serves 2 to 3)

**vegetarian** onion bhajis | mata-ji's samosas | pakoras | garlic mushrooms | chutney

**mixed** fish pakoras | lamb sheekh kebab | onion bhajis | chicken tikka | lamb samosa | mata-ji's samosa | chutney

**n contains nuts**

if you have any **special dietary needs**  
just ask and we'll try our best to help

## ENTRÉES

choose from:

- beef
- chicken
- lamb
- prawn

**tikka masala** britain’s national dish | smooth tomato + masala sauce | yoghurt | cream  
**jalfrezi** dry fry | bell peppers | onions | tomatoes | garlic | healthy too!  
**vindaloo** our hottest curry | tender pieces | potato | fiery red chilli sauce  
**madras** hotter gravy | coconut milk | grated coconut | curry leaves | onions | tomato  
**korma** mild | coconut + cream sauce | ground almonds **n**  
**mushroom bhoona** mushrooms | fried spices | medium dry sauce  
**balti** mild cream base | silky | tomato | onion | smooth texture | invented in england  
**butter (makhani)** rich | creamy | tomato based punjabi dish

## POPPADOMS SIGNATURES

**dosa with sambar** **(v)** thin + crispy | south indian crepe | stuffed with masala potatoes | lentil stew with okra  
**poppadoms lamb popsicles** red wine marinated lamb | creamy fenugreek sauce | potato + spinach base  
**halibut fusion curry** coconut crusted halibut | silky coconut + lemongrass sauce | curried potatoes | bell peppers

## MORE CURRIES + WRAPS + BIRIYANI

**lamb rogan** tangy red sauce | onion | tomato | the best choice for lamb  
**goan fish curry** white fish | tangy | coconut | chilli | spices  
**chicken saag** chicken | garlic | spinach purée  
**tandoori tikka wrap** tikka pieces | naan wrap | tomato chutney  
    chicken  
    lamb  
**biriyani** aromatic pilau rice | roasted spices | onions | raita | curry sauce  
    vegetable  
    chicken  
    lamb  
    prawn

## VEGETABLE CURRIES

**saag paneer** homemade indian cheese | garlic | spinach purée  
**paneer or vegetable jalfrezi** dry fry | bell peppers | onions | tomatoes  
**paneer or vegetable makhani** rich | creamy | tomato based punjabi sauce  
**paneer or vegetable korma** mild | coconut + cream sauce | ground almonds **n**  
**dum aloo** boiled potatoes | stuffed with cashew nuts + paneer | creamy tomato sauce **n**  
**aloo gobi** curried cauliflower | potato | a classic!  
**saag aloo** potato | spinach leaves | dry garlic + onion sauce  
**tarka daal** yellow lentils | cumin | garlic | simple, healthy, delicious!  
**daal makhani** black lentils | creamy | yoghurt | garlic | our healthier version  
**channa masala** chickpeas | garam masala | tomatoes | a punjab must!

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## SALAD

**jasmin's salad** fresh strawberries | spinach | sweet poppy seed dressing

**poppadoms salad** mixed greens | cucumber | tomato | tamarind vinaigrette  
**add tandoori chicken or paneer pieces**

## + EXTRAS

**mixed raita** traditional yoghurt | cucumber | tomato | cilantro | masala

**yuvvy's dhai (yoghurt)** naturally set | plain | cooling

**chutney** mango | mint | tamarind | or coconut

**green chilli** paste help spice things up!

**katchumber** indian salsa | tomato | cucumber | onion

**mixed pickle** to help spice things up

**onion masala** onion | chaat masala | lemon

**poppadom** one whole poppadom | one small chutney

## RICE

**steamed basmati** soft | fluffy | plain

**brown rice** very healthy

**basmati pilau** traditional | fragrant basmati rice

**mushroom pilau** fried basmati rice | mushroom

## PRONTHA

**laccha** unleavened layered bread | baked in tandoor

## ROTI

**chapattis** whole wheat flour | cooked on a flat skillet

**missi** chickpea | wheat flour | chappati | from rajasthan

**tandoori** whole wheat | flat bread | made in tandoor

## NAAN

**plain** tandoori baked bread

**garlic, chilli or cilantro naan**

**sweet naan** our special naan | coconut | mango

## KULCHA

**masala** north indian bread | refined flour | masala filling

**paneer** refined flour | stuffed | grated indian cheese

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