

starters

poppadoms	with garlic pickle (<i>gluten</i>), beetroot pickle (<i>gluten</i>), coriander + mint chutney, sweet tomato chutney <i>vg</i> <i>gluten free available</i>	£4.95
grilled kanava	squid marinated in ginger, green chilli, coriander / chutney	£7.25
chicken liver fry	<i>free range</i> chicken livers pan-fried in cumin, black pepper, chilli, red onions, curry leaves + lemon juice	£6.75
street snacks	bonda + vadai - potato balls in chick pea batter + chana dal patties with ginger, curry leaf + green chilli / chutneys <i>vg</i>	£6.25
spinach dosa	rice flour + lentil pancake with spinach + onion masala / chutneys <i>vg</i>	£6.75

main meals

all dishes *medium hot* unless mentioned

adyar vegetable curry	cauliflower, potato + yellow peas in roasted masala of fennel, shallots, red chilli, coriander <i>vg</i>	£10.75
roasted aubergine masala	baby aubergines in masala of mashed roasted aubergine, onion, tomato, chana, cumin seeds + tamarind <i>vg</i>	£10.75
pumpkin, paneer + pea masala	own made cheese, pumpkin + peas in cashew, tomato + coconut masala (<i>nuts, dairy</i>) <i>v</i>	£11.50
pala fish curry	fillet of sea bass in ginger, shallots, tamarind, coconut milk + coriander leaves	£13.00
neelagiri prawn curry	king prawns cooked in masala of fenugreek, coriander, coconut, green chilli + lemon	£13.00
pudina chicken curry	<i>free range</i> chicken breast cooked in a mild coconut + mint leaf masala, with little black pepper + green chilli	£12.75
puttur lamb curry	slow cooked in tomato, ginger, garlic, cinnamon, fennel + star anise	£13.75
goat biriyani	<i>free range</i> goat layered with lightly spiced basmati rice (<i>sultanas, cashews, dairy</i>) / chutney, pickle, raita (<i>dairy</i>) / can request no cashews	£15.00
masala dosa	rice flour + lentil fermented pancake stuffed with spicy mashed potato / sambar + chutneys <i>vg</i> (<i>sambar contains a little gluten</i>)	£10.25

side dishes

dal curry	lentil curry with garlic + curry leaves <i>vg</i>	£4.75
spinach dal	dal with spinach <i>vg</i>	£6.00
thoran	dry, stir fried vegetables with fresh coconut + curry leaves <i>vg</i>	£6.00
rasam	spicy south indian broth (<i>gluten</i>) <i>vg</i>	£4.75
raita	our own made yogurt with chopped vegetables (<i>dairy</i>) <i>v</i>	£2.25

desserts

ganapati ice-cream	(<i>dairy, eggs</i>) <i>v</i>	£6.75
ganapati sorbet	<i>vg</i>	£6.75
gulab jamun	(<i>gluten</i>) <i>v</i>	£6.75
	creme fraiche (<i>dairy + gluten</i>)	
dark chocolate chilli cardamon cake	(<i>eggs, nuts, dairy, gluten</i>)	£6.75

bread + rice

plain rice	basmati <i>vg</i>	£2.75
coconut rice	basmati rice, cooked in coconut milk, fenugreek + garlic <i>vg</i>	£3.25
kerala paratha	our famous flaky flat bread (<i>gluten</i>) <i>vg</i>	£3.75

children's meals

kutty chicken	children's portion of unspiced <i>free range</i> chicken curry + rice	£8.75
kutty veg	dal, rice, yogurt (<i>dairy</i>), poppadoms <i>v</i>	£6.75

v = vegetarian / *vg* = vegan
(request vegan if possible)

our meat is british, halal + free range
/ we use rapeseed oil in our cooking.

an optional 12.5% service charge will be added to your meal. Many south indian dishes contain **mustard seeds**. Please ask if you need advice