

starters

poppadoms	with garlic pickle (<i>gluten</i>), beetroot pickle (<i>gluten, mustard seeds</i>), coriander + mint chutney, sweet tomato chutney <i>vg</i> <i>gluten free available</i>	£5.25
mutton fry	slow cooked with spices, shallots, tomato, chillies, coconut	£7.25
chemeen dosa	prawn, ginger, curry leaf, chilli dosa pancake / coconut chutney	£7.95
sundal chaat	classic street stall snack from tamil nadu; hot, spiced yellow peas garnished with finely chopped salad + sprinkled with sev <i>vg</i>	£6.25
street snacks	south indian parippu vadai (lentil patties) + bonda (spiced potato balls in chickpea flour batter) / chutneys <i>vg</i>	£6.85

main meals

all dishes *medium hot* unless mentioned

pattambi vegetable curry	potato, carrot, celeriac + brown chickpeas in coconut, fennel, cumin masala (<i>mustard seeds</i>) <i>vg</i>	£11.50
cashewandi aubergine	small aubergines in creamy masala of cashew , cumin + coconut masala with a touch of tamarind (<i>nuts, mustard seeds</i>) <i>vg</i>	£12.00
kadachakka masala	breadfruit cooked home style in roasted coconut, coriander, red chilli masala with tenderstem brocolli (<i>mustard seeds</i>) <i>vg</i>	£12.00
meen kodampuli	sea bass fillet in fenugreek, fennel, tomato, chilli, smoked tamarind	£13.75
munambam prawn curry	king prawns in roasted coconut, coriander seed, garam masala, tamarind with curry leaves	£13.75
sesame cheera chicken	<i>free range</i> chicken breast with spinach, garam masala, lemon (<i>sesame</i>)	£13.50
malabari chicken biriyani	classic layered spiced basmati rice + <i>free range</i> chicken thigh, kerala style (<i>sultanas, dairy</i>) / chutney, pickle, raita (<i>dairy</i>), poppadoms	£15.00
kondotty lamb	cooked in tomato, ginger, garlic, chilli, garam masala, coconut pieces	£14.75
masala dosa	rice flour + lentil fermented pancake stuffed with spicy mashed potato / sambar + chutneys (<i>sambar - gluten, mustard seeds</i>) <i>vg</i>	£11.50

side dishes

beetroot + carrot thoran	stir fried veg, fresh coconut + curry leaves (<i>mustard seeds</i>) <i>vg</i>	£6.50
rasam	spicy south indian broth (<i>gluten, mustard seeds</i>) <i>vg</i>	£4.95
dal curry	lentil curry with garlic + curry leaves (<i>mustard seeds</i>) <i>vg</i>	£5.25
spinach dal	dal with spinach (<i>mustard seeds</i>) <i>vg</i>	£6.50
sambar	south indian vegetable + lentil stew with tamarind (<i>gluten, mustard seeds</i>) <i>vg</i>	£6.50
cassava kerala style	tempered with shallots, mustard seeds, curry leaves, coconut oil <i>vg</i>	£4.50
raita	our own made yogurt with chopped vegetables (<i>dairy</i>) <i>v</i>	£2.50

bread + rice

kerala paratha	our famous flaky flat bread (<i>gluten</i>) <i>vg</i>	£4.00
plain rice	basmati <i>vg</i>	£2.95
coconut rice	basmati rice, cooked in coconut milk, fenugreek + garlic <i>vg</i>	£3.50

children's meals

kutty chicken	children's portion of unspiced <i>free range</i> chicken curry + rice	£9.25
kutty veg	dal (<i>mustard seeds</i>), rice, yogurt (<i>dairy</i>), poppadoms <i>v</i>	£7.25

desserts

ganapati ice-cream	(<i>dairy, eggs</i>)	£4.85
ganapati sorbet	<i>vg</i>	£4.85
gulab jamun	/ creme fraiche (<i>gluten + dairy</i>)	£7.25
carrot halwa	slow cooked carrot pudding / creme fraiche (<i>dairy, sultanas</i>)	£7.25

v = vegetarian / *vg* = vegan

our lamb, chicken + mutton is *free range* + *halal*

we use rapeseed oil in our cooking