Posh Pop

COLA 330ml — 2.5
Award winning Karma Cola. UK's only fair-trade & organic fizzy drink of Sierra Leone

GINGERELLA 330ml — 2.5
Organic by Fairtrade farmers in Sri Lanka. Clean, crisp and fiery flavour

DIET COKE — 2

PEAR & ELDERFLOWER 275ml — 3
Gently carbonated, The floral notes dance around your mouth

CLASSIC CLOUDY LEMONADE 275ml — 3
It tastes absolute divine for only "5 CALORIES"

ORGANIC ST CLEMENTS 320ml — 3
Sparkling - made from fresh oranges & lemons

ORGANIC ROSE BUBBLY 320ml — 3
Organic muscat grape, rose & orange blossom

BOTTLED WATER 750ml — 3
Still or Sparkling

LASSIS & COOLERS

AAM KI LASSI (N) (D) — 3
Cool, luscious yogurt with mango & vanilla ice cream

SAVORY LASSI (D) — 3
Creamy yogurt drink blended with ginger, curry leaf, green chilli + pinch of salt & cumin

KERALA MOJITO — 3
Fresh nimbu pani in pomegranate syrup. A light, lemony thirst quencher

TARBOOJ KA PANI — 3
Fresh watermelon blended with a dash of cranberry

CHAI

DELHI CHAI (GLASS) (D) — 3
Sweet, comfort & satisfyingly spicy
Made the proper way w/ milk

CHOCOLATE CHAI (GLASS) (D) — 2.5
A charming couplet of dark chocolate & black leaf spicy chai

ENGLISH B-FAST ASSAM (POT) — 2
Assam is the most popular tea in India

JASMINE FLOWER (POT) — 2.5
Fragrant, relaxing and good for the digestive system

FRESH MINT & ROSE (POT) — 2.5
+ honey on the side

MONSOONED MALABAR COFFEE

LATTE — 2.5

SWEET KERALAN KAAPI — 3
Crushed roasted ginger / cinnamon

DOUBLE ESPRESSO — 2

AMERICANO — 2

(N) NUTS (D) DAIRY

si simply indian™

NIBBLES

while you wait

PAPADS + CHUTNEY (D) (V) (G) 1.4 pp
Extra papads (G) 70p ea

OKRA FRIES (V) (G) 2
Thinly cut, crispy strips sprinkle of mango & chilli powder

NASHTA

SNACKS & SHARING

DESHI FISH FINGERS 4
+ mushy peas & mint (D) (G)
Fresh cod, in grinded fennel cumin, mustard, chilli & garlic batter

CHAAT (V) (N) (D) (C) 3.5
Potato, red onions, sprouted beans, tamarind / sweet yogurt + pomegranate

VADAI + TAMATAR KA RASAM (Ve) (G) 4.5
South Indian spiced fritters - urad dal batter fried doughnut + tomato & pepper soup

SRI LANKAN BURJI (H) (D) (G) 4
Indescribably delicious. Pulled lamb pan grilled **w/ shredded malabar egg paratha**

SAMOSAS 2PC
Spicy chickpeas & potato (Ve) 3.5
Chicken mince 4

KERALA CHICKEN LIVER 5.5
Sautéed red onions, toasted coriander-cumin, ginger-chillies, mango & lime **s/w chapatti** (G)

PUCHKAS (V) (D) (G) (C) 4
Crisp hollow balls of semolina pastry filled with potatoes, chickpeas, sweet & sour yogurt

TIBETAN MOMOS DIMSUM 4.5
Steamed chicken mince dumplings & basil **s/w tomato chutney**

DOSA

Indian crepe / batter fermented rice & white lentils

s/w tomato (N)**, coconut chutney's** (D) **+ sambar (lentil broth)** (V)

SHREDDED TANDOOR CHICKEN (N) 8.5

MASALA (Ve) (N) 7.5
Potato mash, onions & chana dal & ginger

GRILLS

• *SERVED WITH LEAFY MOOLI SALAD* •

TWO TYPE TIKKA'S s/w raita dip (N) (D) 8
Thigh meats in green spice & mustard + white cheese, yogurt, chillies, ginger

SPICY CHOPS s/w masala mash (N) (D) 12
Tender spring lamb in a marinade of cream cheese, garlic-ginger

TANDOORI TANGRI s/w coriander chutney (D) 8
Chicken drumsticks in chilli, cheese, yogurt, cream & ginger marinade

SALMON BROCHETTES (D) (G) 9
s/w South Indian Uttapam
Salmon in pickling spices, mustard, honey & crushed chilli & ginger.

GILAFI SMOKED SHEEK (D) 7.5
Minced lamb fresh herbs, ginger - garlic, cheddar & onions **s/w pineapple & mango salad**

SEAFOOD

MACHLI KI KOFTA s/w steamed Basmati (D) 12
Cod quenelles. Medium spiced w/ wholegrain mustard; full of flavours & aromas

SOUTH INDIAN FISH KARI 11.5
An amazing flavoured fish stock with potato, tamarind, mango & ginger with fresh chillies + coriander
s/w tomato rice
Please ask fish availability: red bream / pomfret or mackerel

KERALAN PRAWN (G) (H) 12.5
Tiger prawns, red chilli, garlic, curry leaves, coconut milk & lime **s/w parota**

VEGETARIAN MEALS

KERALA ESHTEW (G) (Ve) 8
Mustard, garlic, cauli, beans, carrot, coconut milk & vinegar **s/w parota**

KERALA RASSA (N) 9
Cauliflower, cashew & pea curry
s/w chapattis + leafy mooli salad

TIFFIN TIN MEAL (D) (G) 11.5
Chickpeas, beans & potatoes kari + spinach ricotta kofta + chapattis + rice + cucumber - onion salad

SABZI

MAINS 6 | SIDES 3.5

PUNJABI BHINDI (Ve)
Stir-fried okra, onions, ginger, mixed peppers / lime juice & mango powder

GREEN LENTILS (Ve)
with aubergine mushrooms

ROASTED – SMOKED AUBERGINE CRUSH (Ve)
Cooked twice – first roasted then sautéed in mustard, garlic, onions & tomato

SOUTHERN POTATO & CHANA DAL (Ve)
Delicious curry in ginger, mustard seeds, ground fennel, tomato & coconut milk

(H) **HOT** (V) **VEGETARIAN** (Ve) **VEGAN** (N) **NUTS** (D) **DAIRY** (G) **GLUTEN** (C) **COOL DISH**
If you suffer from food allergies and intolerances please speak to your server.
The rice/bread accompaniments served with your dishes can be swapped for another similar type at £1 extra

THALI

This is the traditional way Indian families eat at home. It consists of a large platter with several bowls of different foods

• *PICK ONE OF THE BELOW & CHOOSE BETWEEN MAIN THALI OR LIGHT THALI* •
(Per person portion serving)

SOUTHERN THALI
Free-range chicken thigh kari / Thai influence spicy potato, coconut & pepper

FISH KOFTA THALI (D)
Locally sourced in a coconut, star anise & cinnamon sauce

NORTHERN THALI (V) (D)
A tribute to the North's ultimate vegetarian pleasure spinach koftas / paneer in creamy tomato curry

LIGHT (V) (D) 11.5
VEG SABZI • DAL • BASMATI RICE • MOOLI SALAD & RAITA

MAIN (D) (W) 13.5
A CANAPE • SABZI • DAL • BASMATI RICE • CHAPATTI • RAITA • MOOLI SALAD & TAPIOCA PUDDS

CHICKEN

OLD DELHI - STYLE MAKHANI (N) (D) 8.5
Smoked shredded meats / delicious spicy, creamy tomato, ginger, fenugreek & honey-crème fraiche

KOZHI KUTTAN 11
Keralan spiced marinated, paste of tomato, ginger, coriander, pepper & coconut milk
s/w fennel raita (D) **+ parathas** (G)

JHALFREZI (H) 8
Not your typical Jhalfrezi... Striped cut breast meat in fresh hot chilli, ginger & peppers

GOAN CHICKEN KARI (H) (N) 9
Hot yet Refreshing. Boneless thigh meat / blended coconut, green chilli, mint-coriander & tamarind

BENGALI MURGIR JHOL s/w plain rice (D) 11
Potato & cauliflower florets in boneless chicken thigh, mustard, chilli / ginger & tomato

MEATS

DESHI MUTTON KARAHI (D) (H)
Absolutely delicious & robust oven cooked curry. Mix of on & off the bone, with tomatoes, capsicums & potato £10.5 *(½kg)* | £18 *(1kg)*

FAMILY - STYLE GOAT KARI (N) 12
Goat has a richer flavour than other meats, higher in protein yet lower in fat. Spice paste of shallots, red chilli, ginger, lime leaves, a touch of coconut milk
s/w roti breads (G)

THARAVU DUCK s/w rice + tomato salad 13
Seared duck meat, slightly pink inside, served on a blended spice paste of lemongrass, onion, garlic-ginger, chilli & coriander, tamarind & tomatoes

SRI LANKAN LAMB MADRAS (D) (H) 11
s/w rice + coconut chutney
A firm British favourite, trimmed stewing lamb in stock / coconut, spicy & comforting

Biryanis

BIRYANIS AS YOU'VE NEVER HAD BEFORE

SOUTHERN INDIAN BIRYANI CHICKEN (N) (D) 11
Layers of boneless leg of chicken in flavorsome fragrant spices + **dal, cool raita & onion salad**

A PERFECT LAMB STEAK BIRYANI s/w garlic raita, dal & onion salad (D) 12
Slow-cooked, tender cut through the lamb bone, caramelised onions & saffron - scented rice

GOBI, GAJAR AUR MATAR KI BIRYANI (Ve) (N) 9
s/w dal, mango raita (D) **& Indian salad**

RICE /BREADS

STEAMED BASMATI (Ve) 3

PEA & CARROT PILAF (Ve) 3.5

TOMATO, TAMARIND & CHILLI RICE (Ve) (N) 4
Southern – style oven baked w/ tomato, urad dal / spinach & cashew

BREAD BASKET (mix of any 3 below) 8

PESHWARI BREAD (G) (N) 2.5
Honey glazed, filled / grated coconut, almonds, sultanas & pistachio

LAMB KEEMA STUFFED PAROTA (G) 3.5

LAYERED BUTTERY PAROTA (G) 3
Flaky multiple layers

CHAPATTI (Ve) (G) 2.5
Whole wheat & plain flour - thin flat bread

OUR MINIMUM ORDER POLICY:
EACH PERSON MUST ORDER A MINIMUM OF 1 MAIN DISH OR 2 VEG SIDES OR 2 STARTERS, EXCLUDING RICE/BREADS. WE ARE A BYO RESTAURANT AND WE DON'T ADD CORKAGE OR SERVICE CHARGES.
A NON EATING CUSTOMER DOESN'T HELP OUR SMALL BUSINESS...

SALAD PLATES

TANDOOR MUSHROOM / BABY SPINACH (Ve) (N) (C) 5
A lovely salad with lots of flavours.
Chickpeas, walnuts + mustard / vinegar dressing

KOSHAMBARI (Ve) 3
Bean sprouts, cherry tomatoes, carrot & cucumber + seasoned with mustard / chilli

WARM SPICED RICE SALAD (D) (N) 6.5
Basmati rice cooked in veg stock mixed in watercress / broccoli / walnuts, apricots & goats cheese

HOME MADE CHUTNEYS

SPICY & TANGY GARLIC PICKLE (Ve) 1

GREEN MANGO RELISH WITH MUSTARD SAUCE (Ve) 1

MIX RAITA (V) (D) 2.5
Cucumber, tomato / mint + roasted cumin

RAITA - KERALA STYLE (V) (D) 3
Fresh mango, coconut & onion relish