SIDES

CHEERA THORAN £9
Spinach and Potato tossed in home ground spices

BROCCOLI PORIYAL £9
Florets of Broccoli tossed with Mustard Seeds and Young Coconut

ANDHRA ROAST POTATOES £9
Baby Potato tossed with Onion & Tomato

KATHIRIKAI KOSAMALLI- AUBERGINE £9
Chettinaad Style Aubergine tossed with Tomato and Tamarind

HYDERABADI BLACK DAL OR SAMBHAR £9
Slow Cooked South Indian Black Dal or Yellow Lentils Stew with Tamarind and Vegetables

BREADS AND RICE

STEAMED BASMATI RICE OR CUMIN PULAO £5

WHOLE WHEAT BREAD £4
Roti • Mint Paratha

NAAN £4
Plain • Butter • Garlic

BREAD BASKET £12
An assortment of Pudina Paratha, Garlic and Peshawari Naan

KULCHA £5
Cheese and Coriander • Peshwari

BURANI RAITA £4.50

POPPADUM'S £5
Home-made Chutney's

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A discretionary service charge of 12.5% willl be addedd to your bill.
V = Vegetarian | N = Nuts

TASTING MENU

SNACKS
Dal Wada, Samosa, Mini Idli
Espumoso Albarino, Martin Codax, Spain

SCALLOP
Pan Seared Scallop, Smoked Aubergine and Greek Yoghurt Plum Tomato Salad
Mango Wine- Rhythm Winery Pune, India

FISH
Mysore Masala Marinated Monk Tail, Cooked in Tandoor, Sweet Tamarind
Petit Chenin Blanc, Ken Forrester Wine, South Africa

CHICKEN
Andhra Style Chilli Chicken tossed with Green Masala and Peppers
MacMurray, Pinot Noir, Central Coast, USA

POMEGRANATE & TULSI GRANITA

LAMB
Herb Crusted Lamb Rump, Seasonal Green, Madras Curry Sauce
BenMarco Malbec, Susana Balbo, Argentina
or
VENISON (SUPPLEMENT £12)
Ghee Seared Roe Deer Fillet, Keema Masala Mash, Seasonal Green, Chocolate Gravy with Star Anise
Chateau Dubard Bel-Air, Puisseguin Saint- Emilion, France

Served with Hyderbadi Black Dal, Basmati Rice and Garlic Naan

CHOCOLATE
Cardamom Infused Chocolate Mousse with Chocolate Sauce
Royal Tokaji, Late Harvest- Hungary

£74 PER PERSON
£129 PER PERSON WITH PAIRING WINES

Paired wine servings are 100 ml, Dessert wine serving is 75ml.
Tasting menu applies for the entire table and cannot be used in conjunction with the Á la Carte

STARTERS

SCALLOP £19
Pan Seared Scallop, Smoked Aubergine and Greek Yoghurt Plum Tomato Salad

YERA MELAGU £17
Clay- Oven Roasted Prawns Marinated in Black Peppercorn & Garlic

MONKFISH £18
Mysore Masala Marinated Monktail cooked in Tandoor, Dal Chutney

KARUVEPAYA CHICKEN TIKKA £15
Grilled Chicken with Curry Leaf, Garlic & Chilli

KORI KEMPU BEZZULE £14
Andhra Style Chilli Chicken Tossed with Green Masala and Peppers

GILAFI SHEEKH KEBAB £15
Tandoor Cooked Minced Lamb Kebab with Peppers and Spices, Mint Chutney

TANDOORI RATAN (for one) £21
Platter of Grilled Chicken Tikka, Lamb Sheekh Kebab, Monkfish & Prawn

PANEER & CHILLI TIKKA (V) £12
Cottage Cheese marinated with Chutney Spice, Mint Chutney

CAULIFLOWER (V) £11
Tandoori Cauliflower, Sweet Coconut Yoghurt, Hummus

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MAIN DISHES

ATLANTIC SALMON £25
Pan Fried Salmon, Seasonal Greens, Chennai Curry

KARIMEEN POLICHATTU £28
Kerala Style Banana Leaf Wrapped Grilled Halibut

YERA MOILEE £21
A Classical Kerala Prawn Moilee Curry

ATTIRACHI PERALAN- LAMB £29
Lamb Rump, Spinach, Potatoes, Madras Curry Sauce

LAMB CHETTINAADU £24
Traditional South Tamilnadu Lamb Curry with Chettinaad Spices

BAGHAR E VENISON £32
Hyderabadi Venison Fillet, Keema Masala Mash, Seasonal Greens, Chocolate Gravy with Star Anise

CHICKEN TIKKA MASALA £22
Char-grilled Chicken in Tikka Masala Sauce

BIRYANI £26
Ambur Style Spiced Basmati Rice with Choice of Lamb or Chicken, Burani Raita

PANEER TIKKA MASALA (V) £19
Char-grilled Paneer in Tikka Masala Sauce

KOFTA (V) £17
Spring Vegetables and Cheese Kofta, Tomato & Tamarind Sauce

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