

# Lunch Menu

## SMALL PLATES

### BIHARI PHULKI 8 **Ve**

masoor dal fritters with chopped onions, chillies & coriander served with tamarind and green chilli chutney (mustard) GF DF Nut free

### CHICKEN MOMOS 12

steamed Darjeeling dumplings with chicken, onion and coriander served with smoked chilli and sesame chutney (gluten, sesame) DF Nut Free

### PANEER & SWEETCORN SAMOSA 10 **V**

served with tamarind chutney & coriander chutney (gluten, dairy) Nut free

### CHANNA CHAAT 10 **V**

chickpeas layered with chopped red onions, chopped green chillies, coriander with tamarind and spiced yogurt dressing (dairy, mustard) Nut free

### PUCHKAS 9 **Ve**

wheat shells filled with spiced chickpeas, potatoes & tamarind water (gluten) Nut free

### SHIKAMPURI KABAB 9

spiced minced mutton cakes stuffed with a thin layer of hung yogurt and mint (dairy, egg) Nut free

### VADA PAU 8 **V**

the Bombay bun stuffed with a spiced potato chickpea flour coated patty with chutney (dairy, gluten, mustard) Nut free

## SIDES

### MIRCHI KA SALAAN 6 **Ve**

green chillies and onion gravy with curry leaves, roasted peanuts & coconut (nuts, peanuts)

### BEETROOT RAITA 6 **V**

spiced yogurt with raw grated British beetroot (dairy)

### BENGALI ALOO DAM 8 **Ve**

spicy & tangy potatoes garnish with fresh coriander

### TAMARIND DAL 8 **Ve**

slow cooked tangy & spicy lentils tempered with garlic, dried red chillies, cumin and curry leaves

### ZEERA PHALLI 6

green beans with cumin and dried red chillies

### BEETROOT CHOP **V** 8

spiced croquettes made with British beetroot (egg, gluten)

### COURGETTE SABZI 8 **Ve**

courgette tempered with nigella seeds, turmeric and dried red chillies

### PARATHA 6 **Ve**

fried flat bread 2 pieces (gluten)

### ALOO PARATHA 9 **Ve**

two parathas stuffed with spiced potatoes (gluten)

## TOASTIES

### CHILLI CHEESE TOASTIE 12 **V**

cheese, green chilli chutney, chopped onions & chillies (dairy gluten)

### TANGRA PRAWNS 10

Indo-chinese prawn with dried red chillies & garlic (crustacean, soya, gluten) Nut free

### ALOO BONDA 8 **Ve**

spiced potato balls in chickpea flour batter covering served with tamarind and chilli chutney. GF DF Nut free

## LARGE PLATES | served with rice

### PRAWN MALAI CURRY 23

traditional Bengali dish where the base is coconut milk (dairy, crustaceans)

### KOSHA MANGSHO 25

Bengali style goat curry

### METHI CHICKEN 20

the dried fenugreek leaves give the rich tomato based gravy in this chicken dish a wonderful flavor. (dairy)

### BEEF TAMATAR GOSHT 25

slow cooked beef in fragrant spices in a tomato base

### BAADAMI BAINGAN 20 **Ve**

aubergine with coconut, almond & peanut base with tamarind (peanuts, almonds)

### KALA CHANNA 19 **Ve**

black chickpeas cooked with chillies & ginger

### PANEER KORMA 19 **V**

Indian cheese cooked in a delicate coconut milk and tomato gravy

### ALOO KAJU TOASTIE 12 **Ve**

potato tempered with mustard seeds and chillies with cashew nuts and curry leaves (gluten, mustard, cashew nuts)

### KEEMA TOASTIE 10

minced mutton toastie (gluten)

## CALCUTTA ROLLS

### CHICKEN KATI ROLL 15

paratha and egg wrap with chicken kebab, onions and chopped green chillies (egg, gluten)

### ANDA ROLL 13 **V**

paratha and egg wrap with onion & green chillies (egg, gluten)

## DESSERTS

### **BHAPA DOI 6 V**

steamed Bengali yogurt (dairy)

### **KHOOBANI KA MEETHA 6 Ve**

stewed hunza apricots with pistachios & with cream (dairy, nuts)

### **KHEER**

traditional chilled spiced rice and milk dessert (dairy)

## SPECIALITY DRINKS (all contain dairy)

### **MASALA CHAI 5 V**

spiced tea served in a traditional terracotta cup

### **FALOODA 8 V**

(almonds, pistachio, nuts)

### **MANGO LASSI 6 V**

### **CUMIN & GREEN CHILLI LASSI 6 V**

savoury cumin & chilli lassi

## TEAS

**ADRAK CHAI 4 | DARJEELING 4 | FRESH MINT 4**

**BLACK** with Oat / Coconut / Soya/ Dairy Milk 4

## COLD DRINKS

**KARMA COLA** Regular | Zero Sugar - 4.5

