

SNACKS

1. MALABAR POPPADOMS (VG) - £3.99

CRISPY, GOLDEN DELIGHTS SERVED WITH OUR SIGNATURE CHUTNEYS, BRINGING A PERFECT START TO YOUR SOUTH INDIAN FEAST.

2. BANANA CHIPS (VG & GF) - £3.75

THIN, CRUNCHY SLICES OF RAW PLANTAIN FRIED TO PERFECTION AND BURSTING WITH A TOUCH OF SALT AND TURMERIC

STARTERS

3. HERBAL RASAM SOUP (VG) - £5.75

A PEPPERY AND SPICY SOUTH INDIAN VEGETABLE SOUP, CELEBRATED FOR ITS DIGESTIVE AND MEDICINAL BENEFITS. MADE WITH HERBS, SPICES, TAMARIND, AND TOMATOES, IT'S THE PERFECT HEALTHY WINTER WARMER.

4. OKRA FRIES (VG*) - £6.95

OUR OKRA A CRISPY & FLAVORFUL SNACK MADE FROM SLICED OKRA, LIGHTLY SEASONED AND FRIED TO PERFECTION

6. CHILLI GOBI (VG* & GF) - £6.95

CAULIFLOWER FLORETS TOSSED IN CORNFLOUR, BLACK PEPPER, AND OUR SIGNATURE SECRET SPICE BLEND.

7. MEDHU VADA (VG & GF) - £5.99

GOLDEN, CRISPY SOUTH INDIAN LENTIL DOUGHNUTS — FLUFFY INSIDE, CRUNCHY OUTSIDE — SERVED WITH SAMBAR AND CHUTNEY.

8. DEVILLED CHILLI PANEER (GF)- £8.99

SOFT SUCCULENT PANEER TOSSED WITH BELL PEPPERS, ONIONS, AND OUR SECRET SPICY SAUCE.

9. SAMOSA - £5.99

POPULAR TRIANGLE SHAPED INDIAN SNACK CONSISTING OF A CRISPY PASTRY FILLED WITH A SPICED MIXTURE OF POTATOES, PEAS, AND AROMATIC HERBS

10. CRUMB COATED VEGETABLE SPRING ROLLS - £5.99

A SOUTH ASIAN VERSION OF VEGETABLE SPRING ROLLS- FILLED WITH ONIONS, CELERY AND MIXED VEGETABLES, ROLLED INTO A SPRING ROLL SHAPE AND COATED WITH BREAD CRUMBS

11. PAANI PURI - £5.99

PAANI PURI IS A BELOVED INDIAN STREET FOOD FEATURING CRISPY HOLLOW PURIS FILLED WITH POTATO, RED ONIONS, CORIANDER AND SERVED WITH MINT AND TAMARIND SAUCE.

12. DAHI PURI - £5.99

CRISPY PURIS ARE FILLED WITH POTATO, RED ONIONS, CORIANDER AND FILLED WITH FRESH YOGHURT, HOMEMADE MINT AND TAMARIND SAUCE

DOSA

(DOSA IS A THIN, SOUTH INDIAN PANCAKE MADE FROM FERMENTED RICE AND GROUND BLACK GRAM BATTER, IT IS SERVED WITH COCONUT CHUTNEY, TOMATO CHUTNEY AND SAMBAR. ALL OUR DOSA'S ARE GLUTEN FREE.)

13. PURAAN SPECIAL DOSA (VG & GF) - £10.50

PURAAN VERSION OF MASALA DOSA - A MAGNIFICENT BLEND OF VEGETABLES LIKE CARROT, BEETROOT AND POTATOES WITH OUR SECRET SPICES IN THE VEGETABLE FILLING

14. MASALA DOSA (VG & GF) - £9.50

THIN PANCAKE FILLED WITH A MIXTURE OF POTATOES AND VEGETABLES WITH TEMPERED CURRY LEAVES AND ROLLED

15. GHEE DOSA (GF)- £9.25

GHEE DOSA IS A RICH AND INDULGENT VARIATION OF THE TRADITIONAL SOUTH INDIAN DOSA, COOKED WITH CLARIFIED BUTTER FOR A FRAGRANT AND BUTTERY FLAVOR

16. CHEESE DOSA (GF) - £9.99

THIN PANCAKE TOPPED WITH MELTED CHEESE- SOUTH ASIAN VERSION OF MEXICAN QUESADILLA

17. PODI DOSA (GF)- £9.25

DOSA COOKED CRUNCHY THIN AND TOPPED WITH A SOUTH INDIAN BLEND OF GROUND SPICES AND LENTILS

18. PLAIN DOSA (VG & GF) - £8.50

A THIN PANCAKE MADE WITH FERMENTED BATTER OF GROUND BLACK GRAM AND RICE.

(WE NOW OFFER CUSTOMIZED SPECIAL DOSAS TO ELEVATE YOUR DOSA EXPERIENCE!
ENJOY A VARIETY OF UNIQUE FLAVORS AND FILLINGS DESIGNED TO SUIT EVERY PALATE)

IDLY

(IDLY SAMBAR IS A QUINTESSENTIAL SOUTH INDIAN BREAKFAST DISH FEATURING SOFT, STEAMED IDLIS SERVED WITH A FLAVOURFUL AND AROMATIC LENTIL-BASED VEGETABLE STEW CALLED SAMBAR)

19. DIPPED SAMBAR IDLY (VG & GF*) 1 PIECE - £4.99

SAMBAR IDLY ISN'T JUST DIPPED; IT'S DRENCHED IN COMFORT
TOP IT UP WITH :- PODI - 50P , GHEE -50P

20. IDLY SAMBAR (VG & GF*) - £8.75

GENTLY STEAMED RICE AND LENTIL CAKE SERVED WITH SAMBAR AND CHUTNEY

IDIYAPPAM

21. IDIYAPPAM (VG & GF) - £9.50

IDIYAPPAM, OR STRING HOPPERS, ARE DELICATE SOUTH INDIAN NOODLES LAID INTO FLAT DISC MADE FROM RICE FLOUR DOUGH, AND SERVED WITH VEG ISHTU

KOTHU PAROTTA

(A POPULAR STREET FOOD FROM SOUTH INDIA, PAROTTA SHREDDED INTO SMALL PIECES AND COOKED WITH VARIOUS SPICES AND VEGETABLE ALIKE)

22. KOTHU PAROTTA (VG) - £10.50

A FLAVORFUL SOUTH INDIAN DISH MADE BY STIR-FRYING SHREDDED PAROTTA BREAD WITH MIXED VEGETABLES, AROMATIC SPICES, AND CURRY LEAVES

23. PANEER KOTHU PAROTTA - £11.99

A DELICIOUS SOUTH INDIAN DISH FEATURING SHREDDED PAROTTA BREAD STIR-FRIED WITH PANEER, MIXED VEGETABLES AND OUR SECRET SPICES

CURRIES

24. BUTTERNUT SQUASH & SWEET POTATO (VG & GF) -10.50

BUTTERNUT SQUASH COOKED WITH A MEDLEY OF WHOLE SPICES, GARLIC, SWEET POTATO, AND COCONUT MILK

26. BREAD FRUIT CURRY (VG & GF) - £10.50

OUR CHEF'S MUST-TRY AND BEST-SELLING DISH, FEATURES BREAD FRUIT COOKED IN A SPECIAL SAUCE MADE WITH ROASTED COCONUT AND SOUTH INDIAN FLAVOUR'S.

27. ASH PLANTAIN & AUBERGINE (VG & GF) - £10.50

DELIGHTFUL DISH FEATURING GREEN RAW PLANTAINS AND AUBERGINES SIMMERED IN A FRAGRANT BLEND OF WHOLE SPICES, CREAMY COCONUT MILK, AND TANGY MUSTARD.

28. VEGETABLE ISHTU (VG & GF) - £9.25

A CREAMY AND AROMATIC KERALA DELICACY MADE WITH MIXED VEGETABLES SIMMERED IN COCONUT MILK AND ROASTED SPICES, GINGER, CARDAMOM, CORIANDER AND CURRY LEAVES. BEST ACCOMPANIED WITH APPAM

29. DRUMSTICK SAMBAR (VG) - £9.25

IT IS A LENTIL-BASED CURRY COOKED WITH SUMMER VEGETABLES SUCH AS DRUMSTICKS AND CORIANDER, INFUSED WITH OUR SPECIAL SPICES, MAKING IT A PERFECT COMPLEMENT TO PLAIN RICE.

30. DAAL CURRY (VG & GF) - £9.25

KERALA-STYLE DAL CURRY IS A COMFORTING LENTIL STEW INFUSED TURMERIC POWDER, GARLIC AND TEMPERED WITH OUR SPECIAL SPICES, MAKING IT A PERFECT COMPLEMENT TO BASMATI RICE

31. CHOLE MASALA (VG) - £9.99

A VIBRANT BLEND OF HEARTY CHICKPEAS SIMMERED IN OUR OWN SPICES, AROMATIC GRAVY, BURSTING WITH FLAVORS FROM INDIA'S CULINARY TREASURE TROVE. VEGAN AND PACKED WITH HEALTHY MINERALS, PROTEIN & FIBER

32. PANEER TIKKA MASALA (GF)- £11.50

A CUSTOMERS FAVOURITE DISH : MELT-IN-YOUR-MOUTH PANEER, MARINATED TO PERFECTION AND BATHED WITH WHOLE SPICES, CASHEW NUTS AND DOUBLE CREAM.

SIDES

33. BRINJAL MOJO (VG & GF) - £7.50

AUBERGINES FRIED AND COOKED WITH SPICES AND A TAMARIND SAUCE

34. SABZI BAHAR (VG & GF) - £7.50

SPINACH, TOMATOES AND POTATOES SAUTÉED WITH TURMERIC, AND TEMPERED WITH GARLIC, CUMIN AND MUSTARD

35. EXOTIC VEGETABLES (VG* & GF) - £7.50

BROCCOLI AND BABY CORN STEAMED AND COOKED WITH GINGER AND FRESH TOMATOES

36. SPICY POTATOES (VG & GF) - £7.25

BOILED POTATOES SAUTÉED WITH A TOMATO RELISH, MUSTARD AND RED CHILLI POWDER

BREAD

37. KERALA PAROTTA (VG) - £3.50

A LEAVENED BREAD FROM THE INDIAN STATE OF KERALA; MADE WITH PLAIN ALL-PURPOSE FLOUR, LAYERED AND BATTERED SOFTY & FLAKEY - A MUST TRY WITH OUR UNIQUE CURRY DISHES

38. APPAM (VG & GF) - £3.50

TRY THIS UNIQUE BREAKFAST PANCAKE FROM KERALA - FERMENTED RICE BATTER WITH COCONUT MILK, CRISPY THIN WITH A SOFT CENTER - BEST ACCOMPANIMENT FOR OUR ISHTU AND CURRIES

39. CHAPATHI (VG) - £2.95

INDIAN BREAD MADE WITH DOUGH OF WHOLE WHEAT FLOUR & COOKED IN A TAWA.

RICE

40. BIRYANI - £11.75

SURE!! THIS DISH NEEDS NO INTRODUCTION - LAYERS OF FRESH VEGETABLES COOKED WITH GARAM MASALA AND SPICES, LAYERED WITH FRAGRANTLY SPICED BASMATI RICE - SERVED WARM WITH RAITHA AND HOMEMADE PICKLE

41. PULAV RICE (VG) - £3.75

EXPERIENCE THE ESSENCE OF FLOW-COOKED BASMATI RICE INFUSED WITH COCONUT, SPICES

42. BASMATI RICE (VG) - £3.25

PURAAAN THALI

(THALI IS AN INDIAN VERSION OF A SET MEAL- ALL SERVED IN ONE PLATE- WITH A STARTER, CURRY, A SIDE DISH, RICE, BREAD AND DESSERT - A HOUSEHOLD STAPLE FROM INDIAN CUISINE)

43. LUNCH THALI - £9.99

CONSISTS OF RICE, SIDE DISH, CURRY AND A DESSERT - AVAILABLE MONDAY TO THURSDAY UNTIL 4 PM) (EAT IN ONLY)

44. PURAAN SPECIAL THALI - £15.99

CONSISTS OF POPPADOM, BANANA CHIPS, PICKLE, RAITHA, DAAL, SIDE DISH, CURRY, DESSERT, RICE. (AVAILABLE ALL DAY SUNDAY AND MONDAY TO THURSDAY UNTIL 4 PM) (EAT IN ONLY)

VG - Vegan & GF - Gluten free

- South Asians are well known for their love of spicy food. So if you wish to be a bit adventurous, ask the chef's to cook your dish spicy
- Certain dishes may come with non-vegan sauces, and we can also prepare them gluten-free. Please feel free to ask our staff for assistance.
- A suggested gratuity of 10% will be added to your bill.
- If you have any food allergies or intolerances, speak to a member of our team to prepare the dishes accordingly. Some of our foods contain nuts and dairy.

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