



## 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) - £3.95

Thin, crunchy slices of raw Plantain fried to perfection and bursting with a touch of salt and turmeric

### 3. Gunpowder Fries(VG) - £4.75

Golden-cut potatoes, fried until crisp and lightly seasoned with spicy powder.

### 4. Kachumber Salad(VG) - £4.99

A refreshing Indian salad of chopped cucumber, tomato and onion, finished with lemon and spices

## STARTERS

### 5. Herbal Rasam Soup(VG) - £5.85

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 for all weather.

### 6. Okra Fries (VG\*) - £6.99

Our Okra a crispy & flavorful snack made from sliced okra, lightly seasoned and fried to perfection

### 7. Chilli Broccoli(VG\* & GF) - £6.99 🌶️

Tender broccoli florets lightly battered in cornflour and black pepper, then tossed in our irresistible special spice blend

### 8. Chilli Gobi (VG\* & GF) - £6.99 🌶️

Cauliflower florets tossed in cornflour, black pepper, and our signature spice blend.

### 9. Gobi 65(VG&GF) - £6.99

Flavor-packed cauliflower florets, expertly seasoned and flash-cooked for a satisfying South Indian classic.

### 10. Medhu Vada (VG&GF\*) - £6.25

Golden, crispy South Indian lentil doughnuts — fluffy inside, crunchy outside — served with sambar and chutney.

### 11. Devilled Chilli Paneer (GF)- £8.99 🌶️

Soft Succulent paneer tossed with bell peppers, onions, and our secret spicy sauce.

### 12. Samosa - £5.99

Popular triangle shaped Indian snack consisting of a crispy pastry filled with a spiced mixture of potatoes, peas, and aromatic herbs

### 13. 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

### 14. 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.

### 15. Dahi Puri - £5.99

crispy puris are filled with potato, red onions, coriander and filled with fresh yoghurt, homemade mint and Date 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.)

16. **Puraan Special Dosa (VG & GF) - £10.75**  
*Puraan version of Masala Dosa - A magnificent blend of vegetables like beetroot, carrot and potatoes with our signature spices in the vegetable filling*
17. **Masala Dosa (VG & GF) - £9.99**  
*Thin Pancake filled with a mixture of potatoes and vegetables with tempered curry leaves and rolled*
18. **Ghee Dosa (GF)- £9.50**  
*Ghee Dosa is a rich and indulgent variation of the traditional South Indian dosa, cooked with clarified butter for a fragrant and buttery flavor*
19. **Cheese Dosa (GF) - £9.99**  
*Thin Pancake topped with melted Cheese- South Asian version of Mexican Quesadilla*
20. **Podi Dosa (GF)- £9.50**  
*Dosa cooked crunchy thin and topped with a south Indian blend of ground spices and lentils*
21. **Plain Dosa (VG & GF) - £8.50**  
*A thin pancake made with fermented batter of ground black gram and rice.*
22. **Special Dosa - Create your Own**  
*Start with our Plain Dosa and make it special! options: podi, ghee, cheese, Masala - £1 per topping*

## 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)

23. **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*
24. **Idly Sambar(VG & GF\*) 3 Piece set- £8.75**  
*Gently steamed rice and lentil cake served with sambar and chutney*

## IDIYAPPAM

25. **Idiyappam(VG & GF) 3 Piece set - £9.99**  
*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 )

26. **Kothu Parotta (VG) - £10.99**  
*A flavorful South Indian dish made by stir-frying shredded parotta bread with mixed vegetables, aromatic spices, and curry leaves*
27. **Paneer Kothu Parotta - £11.99**  
*A delicious South Indian dish featuring shredded parotta bread stir-fried with paneer, mixed vegetables and our secret spices*

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.



## CURRIES

28. **Butternut Squash & Sweet Potato (VG & GF) - 10.99**  
*Butternut squash cooked with a medley of whole spices, garlic, sweet potato, and coconut milk*

29. **Dal Makhani (VG\* & GF)- £9.99**  
*Its Famous Indian delicacy made with slow-cooked black lentils and kidney beans, simmered in a buttery, spiced tomato gravy—rich, creamy, and bursting with deep, smoky flavors that melt in every bite*

30. **Bread Fruit Curry (VG & GF) - £10.99**  
*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.*

31. **Ash Plantain & Aubergine (VG & GF) - £10.99**  
*Delightful dish featuring green plantains and aubergines simmered in a fragrant blend of whole spices, creamy coconut milk, and tangy mustard.*

32. **Vegetable Ishtu (VG & GF) - £9.75**  
*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*

33. **Drumstick Sambar (VG) - £9.50**  
*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.*

34. **Daal Curry (VG & GF) - £9.50**  
*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*

35. **Chole Masala (VG & GF) - £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*

36. **Paneer Tikka Masala (GF)- £11.99**  
*A customers favourite dish : Melt-in-your-mouth paneer, marinated to perfection and bathed with whole spices, cashew nuts and double cream.*

## SIDES

37. **Brinjal Mojo (VG & GF) - £7.75**  
*Well done aubergines, simmered with aromatic spices to perfection*

38. **Sabzi Bahar (VG & GF) - £7.75**  
*Spinach, tomatoes and potatoes sautéed with turmeric, and tempered with garlic, cumin and mustard*

39. **Exotic Vegetables (VG\* & GF) - £7.75**  
*Broccoli, fine beans, and baby corn tossed in the chef's special spices, finished with a swirl of double cream.*

40. **Spicy Potatoes (VG & GF) - £7.25**  
*Boiled potatoes sautéed with a tangy tomato relish, a splash of lime juice, and seasoned with mustard and red chilly powder.*

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## BREAD

### 41. Kerala Parotta (VG) - £3.60

*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*

### 42. Appam (VG & GF) - £3.50

*Try this unique pancake from Kerala - fermented rice batter with coconut milk, crispy thin with a soft center - best accompaniment for our Ishtu and curries*

### 43. Chapathi (VG) - £2.95

*Indian Bread made with dough of whole wheat flour & cooked in a Tawa.*

## RICE

### 45. Biryani - £11.99

*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*

### 46. Pulav Rice (VG & GF) - £3.75

*Experience the essence of low-cooked basmati rice infused with Veg. oil, Fragrant spices*

### 47. Basmati Rice (VG & GF) - £3.25

*steamed cooked basmati rice*

### **VG - Vegan & GF - Gluten free**

- 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.
- 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.
- South Asians are well know for thier love of spicy food. So if you wish to be a bit adventurous, ask the chef's to cook your dish spicy

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