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) - £3.99
Thin, crunchy slices of raw Plantain fried to perfection and bursting with a touch of salt and turmeric

3. Gunpowder Fries(VG) - £4.99
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) - £5.99
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*) - £7.25
Our Okra a crispy & flavorful snack made from sliced okra, lightly seasoned and fried to perfection

7. Chilli Broccoli(VG*&GF) - £7.25
Tender broccoli florets lightly battered in cornflour and black pepper, then tossed in our irresistible special spice blend

8. Chilli Gobi (VG* & GF) - £7.25
Cauliflower florets tossed in cornflour, black pepper, and our signature spice blend.

9. Gobi 65(VG&GF) - £7.25
Flavor-packed cauliflower florets, expertly seasoned and flash-cooked for a satisfying South Indian classic.

10. Medhu Vada (VG&GF*) - £6.50
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(Potato / Soya)
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 - £6.25
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 - £6.25
crispy puris are filled with potato, red onions, coriander and filled with fresh yoghurt, homemade mint and Date sauce

16. Samosa Chaat - £7.25
Crunchy samosa topped with chickpeas, tangy chutneys, yoghurt and fresh garnishes.

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.)

17. Puraan Dosa (VG & GF) - £10.99

Puraan version of Masala Dosa - A magnificent blend of vegetables like beetroot, carrot and potatoes with our signature spices in the vegetable filling

18. Masala Dosa (VG & GF) - £9.99

Thin Pancake filled with a mixture of potatoes and vegetables with tempered curry leaves and rolled

19. 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

20. Cheese Dosa (GF) - £9.99

Thin Pancake topped with melted Cheese- South Asian version of Mexican Quesadilla

21. Podi Dosa (GF)- £9.50

Dosa cooked crunchy thin and topped with a south Indian blend of ground spices and lentils

22. Plain Dosa (VG & GF) - £8.50

A thin pancake made with fermented batter of ground black gram and rice.

Special Dosa - Create your Own

Start with our Plain Dosa and make it special! options: podi, ghee, cheese, Sweet Corn, 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 Idly (VG & GF*) - £5.25

Sambar idly isn't just dipped; it's drenched in comfort - single piece Idly
Top it up with :- Podi - 50p , Ghee -50p

24. Ghee Podi Idly - £5.25

Sambar idly isn't just dipped; it's drenched in comfort single piece Idly

25. Idly Sambar(VG & GF*) 3 Piece set- £8.99

Gently steamed rice and lentil cake served with sambar and chutney

IDIYAPPAM

26. 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)

27. 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

28. 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

29. Butternut Squash & Sweet Potato (VG & GF) -10.99

Butternut squash cooked with a medley of whole spices, garlic, sweet potato, and coconut milk

30. 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

31. 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.

32. 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.

33. 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

34. 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.

35. 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

36. Chole Masala (VG & GF) - £9.99

A vibrant blend of hearty chickpeas simmered in our own spicies, aromatic gravy, bursting with flavors from India's culinary treasure trove. Vegan and packed with healthy minerals, protein & fiber

37. 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

38. Brinjal Mojo (VG & GF) - £7.75

Well done aubergines, simmered with aromatic spices to perfection

39. Sabzi Bahar (VG & GF) - £7.75

Spinach, tomatoes and potatoes sautéed with turmeric, and tempered with garlic, cumin and mustard

40. 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.

41. 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.

BREAD

42. 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

43. 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

44. Chapathi (VG) - £2.95

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

RICE

45. Biryani(GF)- £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

EXTRA

48. Raita(GF)- £ 2.99

A traditional Indian yogurt-based side dish made with curd, spices, and vegetables served chilled to balance spicy meals.

49. Yogurt(GF)- £ 2.49

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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