

CURRY LEAF CAFE



DINNER MENU

MON-THURS: 6-10PM

FRI & SAT: 6-10:30PM

SUNDAY: 4-9PM

NIBBLES

CURRY LEAF PEANUTS (VG/NGI) ✨ ✨ ✨ £3.00
Crisp-fried peanuts dusted in chickpea flour and flavoured with curry leaves, chilli flakes, ginger, garlic & lemon juice

FLAVOURED MINI POPPADUMS (VG/NGI) ✨ £3.75
Cracked black peppercorn, cinnamon & plain mini poppadums served with homemade chutneys & dips

CHUTNEYS & DIPS

TAMARIND CHUTNEY (VG/NGI)	£0.95
GREEN HERB CHUTNEY (V/NGI)	£0.95
RED CHILLI JAM (VG/NGI)	£0.95
COCONUT CHUTNEY (VG/NGI)	£0.95
SMOKED PEPPER CHUTNEY (VG/NGI)	£0.95
GARLIC & CHILLI DIP (VG/NGI)	£0.95
SWEET MANGO CHUTNEY (VG/NGI)	£0.95
GINGER & TOMATO CHUTNEY (VG/NGI)	£0.95
MINT RAITA (V/NGI)	£0.95

STARTERS

KALE BHAJIS (VG/NGI) ✨ £5.00
Kale leaves dipped in chickpea & rice-flour batter flavoured with ginger, garlic, turmeric & caraway seeds, then deep-fried until crisp. Served with: Red Chilli Jam

MUSHROOM MANCHURIAN (VG/NGI) ✨ £5.25
An IndoChinese snack that's sold at streetside carts across India. Mushrooms crisp-fried in spiced cornflour batter then tossed in a sweet-and-sour garlic, ginger & gluten-free soy sauce glaze topped with sliced spring onion

CHOLE TIKKI (VG/NGI) ✨ £5.50
Chickpea & red kidney bean patties flavoured with fresh ginger, green chilli, cumin and lemon juice, then coated in rice & chickpea flour and deep-fried until crunchy. Served with: Red Chilli Jam

PALAK FETA BALLS (V/NGI) ✨ ✨ £6.00
Feta cheese & potato mixed with fresh green chilli, ginger and cumin seeds, then hand-shaped into balls, rolled in shredded spinach & chickpea flour and deep-fried. Served with: Makhani Sauce

CHICKEN BADAMI (NGI) ✨ ✨ ✨ £6.25
Boneless chicken thigh pieces marinated for 24hrs in yoghurt, ginger, garlic, green chilli, mustard oil, garam masala & almond powder, then chargrilled in the tandoor. Served with: Green Herb Chutney (Contains nuts)

MANGALOREAN FISHCAKES (DF/NGI) £6.50
Pan-fried cod fillet & potato cakes flavoured with red onion, fresh green chilli, ginger, curry leaves and lemon juice. Served with: Smoked Pepper Chutney ✨ ✨ ✨

V=Vegetarian • VG=Vegan • DF=Dairy-free
NGI=No Gluten-Containing Ingredients
✨ = mild ✨ ✨ = medium ✨ ✨ ✨ = hot



CURRY LEAF CAFE



DINNER MENU

CHEF'S SPECIAL

TANDOORI SEABASS (NGI) ** £18.50

Whole seabass marinated overnight in a yoghurt-based spice paste flavoured with ginger, garlic, garam masala, dengi mirch chilli powder, mustard oil & lemon juice, then baked in the tandoor until the skin is crisp & the flesh soft. Served with: Moilee Curry Sauce + Curry Leaf Rice

SIDES

PANCHRATNA DAAL (VG/NGI)	£3.00
TINDA MASALA (VG/NGI)	£3.00
VEGETABLE SAMBAR (VG/NGI)	£3.00
PLAIN NAAN (V)	£2.50
PINK PEPPERCORN NAAN (V)	£2.75
GARLIC & CORIANDER NAAN (V)	£2.75
PESHWARI NAAN (V/Contains nuts)	£3.00
STEAMED RICE (VG/NGI)	£2.50
BIRIYANI RICE (VG/NGI)	£2.75
CURRY LEAF RICE (VG/NGI)	£2.75

** NB: Service not included (an optional 10% service charge will be added to parties of 6+ people)

Our food is prepared in an environment where gluten, nuts & other allergens are present – ask your server for detailed allergen information **

CURRIES

ENNAI KATHIRIKAI (VG/NGI) ** £13.50

A thick, tangy and fragrant aubergine curry from the South Indian state of Tamil Nadu that's flavoured with tamarind, coconut, coriander, curry leaves, mustard seeds & fenugreek. Served with: Paper Dosa + Tinda Masala

ALOO GOBI BHINDI DALMA (V) * £13.50

Split-pea lentils, diced potato, okra and cauliflower florets simmered in a fresh-tasting tomato & onion sauce flavoured with garlic, cumin and coriander.

Served with: Garlic & Coriander Naan + Tinda Masala (VG/NGI if naan is swapped for rice)

PANEER KOFTA ZAFRANI (V) * £14.50

An opulent dish created by the royal kitchens of the Mughlai emperors who ruled North India until the 18th century. Paneer cheese dumplings simmered in a saffron-spiced onion & tomato sauce enriched with cashew nut paste, butter and cream (Contains nuts)

Served with: Peshwari Naan + Panchratna Daal (NGI if naan is swapped for rice)

MALABAR PORK CURRY (DF/NGI) *** £15.00

A classic curry created by the Christian community of Malabar in coastal Kerala. British pork shoulder slow-cooked in a rich, creamy coconut sauce flavoured with onion, ginger, garlic, fennel & garam masala, and finished with a dash of sour tamarind for balance.

Served with: Steamed Rice + Panchratna Daal

CHICKEN SHIMLA MIRCH CURRY *** £15.00

A dish named after the capital city (Shimla) of the pepper-growing state Himachal Pradesh, in the Himalayas of North India. Chicken thigh, sliced peppers and onion cooked in a tomato-based sauce flavoured with ginger, coriander powder, fresh green chilli and garam masala.

Served with: Pink Peppercorn Naan + Tinda Masala (DF/NGI if naan is swapped for rice)

NIZAMI LAMB SHANK (NGI) *** £17.50

A luxurious Persian-inspired recipe from the royal kitchens of Hyderabad in South India. British lamb shanks slow-cooked in a rich, aromatic sauce made from lamb jus, ginger, garlic, crispy brown onions and whole spices.

Served with: Biryani Rice + Pineapple Pachadi (DF if pineapple pachadi swapped for chutney)

V=Vegetarian • VG=Vegan • DF=Dairy-free
NGI=No Gluten-Containing Ingredients

* = mild ** = medium *** = hot