

CURRY LEAF CAFE



LUNCH MENU

MON-SAT: 12-3PM

SUNDAY: 1-4PM

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 chutneys & dips

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

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

✨ = mild ✨ ✨ = medium ✨ ✨ ✨ = hot

STREET FOOD

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

PUNJABI VEGETABLE SAMOSAS (VG) ✨ ✨ ✨ £5.00

An Indian street food classic. Puff-pastry triangles filled with mixed vegetables and spices then fried until crisp & golden. Served with: Tamarind Chutney

MUSHROOM MANCHURIAN (VG/NGI) ✨ ✨ £5.25

An IndoChinese snack that's sold at street food carts across India. Mushrooms crisp-fried in spiced cornflour batter then tossed in a sweet-and-sour garlic, ginger & gluten-free soy sauce glaze and 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

MANGALOREAN FISHCAKES (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

MASALA FISH & CHIPS (DF/NGI) ✨ ✨ ✨ £10.50

Fillet of cod dipped in a gluten-free chickpea & rice flour batter spiced with chilli, ginger & garlic, then fried until crisp and golden. Served with: Spiced Potato Wedges + Tinda Masala + Chilli & Garlic Sauce

STREET FOOD PLATTER

£6.95

All the below items, served with chutneys & dips

KALE BHAJIS (VG/NGI) ✨ ✨

CHOLE TIKKI (VG/NGI) ✨ ✨

PUNJABI VEGETABLE SAMOSAS (VG) ✨ ✨ ✨

ADD MUSHROOM MANCHURIAN (VG/NGI) + £2

ADD CHICKEN BADAMI (NGI/NUTS) + £2.50

** 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 **

CURRY LEAF CAFE



LUNCH MENU

DOSAI

MASALA DOSA (VG/NGI) ✨ £7.95

Indian rice-flour crêpe dusted with curry leaf powder and stuffed with gently spiced potato & green pea mash tempered with mustard seeds and curry leaves.

Served with: Vegetable Sambar + Coconut Chutney

CHICKEN SHIMLA DOSA (DF/NGI) ✨ ✨ £8.95

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: Coconut Chutney + Ginger & Tomato Chutney

OPEN NAAN WRAPS

Tandoor-baked naan bread with your choice of the below toppings + cherry tomatoes, laccha salad & chutneys

CRISPY FRIED PANEER (V) ✨ £7.95

Deep-fried cubes of Indian paneer cheese topped with chilli & garlic sauce, mint raita & tamarind chutney

CHICKEN BADAMI ✨ £8.50

Boneless chicken thigh pieces marinated for 24hrs in yoghurt, ginger, garlic, green chilli, mustard oil, garam masala & almond powder, then chargrilled in the tandoor
(Contains nuts)

CHILLI FISH ✨ ✨ £8.95

Sweet, sour and spicy IndoChinese street food. Cod fillet marinated for 24hrs in a spice paste made from cornflour, minced peppers, tomato, ginger, garlic, chilli, gluten-free soy sauce and white wine vinegar, then deep-fried and tossed in chilli & garlic sauce

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

VEGAN THALIS

Your choice of curry (below) + biriyani rice, paper dosa, kale bhajis, daal, tinda masala, tomato rasam, veg pickle, poppadums & coconut chutney
(Vegetarian option: swap dosa for naan bread)

ENNAI KATHIRIKAI (VG/NGI) ✨ ✨ £9.95

A thick, tangy and fragrant aubergine curry from Tamil Nadu that's flavoured with tamarind, coconut, coriander, curry leaves, mustard seeds and fenugreek

ALOO GOBI BHINDI DALMA (VG/NGI) ✨ £9.95

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

MEAT THALIS

Your choice of curry (below) + biriyani rice, plain naan, kale bhajis, daal, tinda masala, tomato rasam, mixed veg pickle, pineapple pachadi & poppadums

CHICKEN SHIMLA MIRCH ✨ ✨ £10.95

Chicken thigh, sliced peppers and onion cooked in a tomato-based sauce flavoured with ginger, coriander powder, fresh green chilli and garam masala
(DF/NGI if naan & pineapple pachadi are substituted)

KERALAN FISH MOILEE ✨ ✨ £11.95

Cod fillet cooked in a fragrant, creamy Keralan curry sauce made from coconut, ginger, garlic, cardamom and green chilli
(DF/NGI if naan & pineapple pachadi substituted)

MAHARAJA THALI UPGRADE + £2

Lunch like a king by upgrading your thali with the below:

CHOLE TIKKI (VG/NGI) • FLAVOURED NAAN (V)
MANGO RICE PUDDING (VG/NGI) • SMALL LASSI (V)