

MASALA ZONE

COVENT GARDEN

MID-AFTERNOON CAFÉ MENU

LUNCH OFFER - 50% off small plate, tea time bite or dessert if whole table has a main course each

GRAZING SMALL PLATES SHOWCASE

A showcase of food bursting with local flavour & colour

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| Bombay Sprouted Lentil Bhel - a Crispy Salad with Tamarind v/VGN | 8.40 |
| Exciting & complex, dressing of three chutneys - from the famous Chowpatty beach | |
| Jaipur Gol Guppa Pops v \ | 8.00 |
| Six hollow, crispy-fried puffed balls with a small filling of sprouts & spices - you add tamarind water & pop it in your mouth. Endlessly popular. | |
| Lucknow Dahi Puri v | 8.00 |
| Six crispy whole wheat hollows with mash, yoghurt, tamarind. From 8 generations of street food masters | |
| Pau Bhaji v \ | 8.30 |
| Spicy potato mash & veg with warm bread | |
| Bombay Vada Pao Sliders v | 8.30 |
| Two veg patties gently spiced, in our home baked caramelised onion pao bread. | |

TEA TIME BITES India's tea time favourites

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| Amritsari Angrezi Cheese Balls with Green Chilli v \ | 8.00 |
| Angrezi means English. A favourite Anglo-Indian monsoon grazing snack. From the famous clubs | |
| Mini Baroda Batata Vadas v | 8.00 |
| Small Punjabi Vegetable Samosa VGN | 8.30 |
| Lamb Sliders | 9.35 |
| Bhajias & Pakoras \ | 8.00 |
| Favourite monsoon snack of assorted crispy lentil coated veggies, served with chutneys | |
| Baby Squid Chilli Fry from Cochin \ | 9.35 |
| Served with tomato chutney | |
| Tea Sandwiches | 8.25 |
| Chicken tikka; chutney & cheddar cheese | |

REGULAR THALI

4 oz of curry • 2 freshly made vegetables
• 1 freshly made dal (lentil)
• Basmati rice (or 2 chapattis) • Papad & chutney
• Black Dal £0.50 • Raita supplement £2.10

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| Vegetable Thali v \ | 21.85 |
| Chicken Thali \ | 22.15 |
| Fish Thali | 22.95 |
| Lamb Thali \ | 22.95 |

HOUSE BIRYANIS

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| Konkani Green Veg Biryani v | 19.95 |
| Rice & mixed vegetables slow cooked with fennel, star anise, cardamom, curry leaf & coconut | |
| Shahi Mughlai Chicken Biryani \ | 20.25 |
| North Indian spices, chicken and basmati rice is cooked a sealed pot and perfumed with saffron & itar - served with raita | |
| Traditional Lucknow Lamb Biryani \ | 22.25 |
| Boneless lamb & spices slow cooked with basmati rice till the flavours infuse and the rice is cooked - served with raita | |

CURRIES

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| Delhi Veg Curry v | 17.50 |
| Rich North Indian curry with carrots, peppers, cauliflower and green bean | |
| Paneer Makhanwalla v \ | 17.75 |
| Freshly kitchen made Indian pressed cheese in a spicy, rich tasting, slowly caramelised, tomato curry. It is finished with fresh fenugreek leaves | |
| Tandoori Chicken Chops \ | 17.75 |
| Chicken thigh marinated with fresh herbs & spices, chargrilled, with tomato, butter garlic sauce | |
| Chicken Mangalore \ \ | 17.95 |
| Red chilli and warming spices balanced out with coconut milk and lime to produce intense flavours | |
| Undhiyo - Gujarati Favourite v/VGN \ | 17.75 |
| Very special dish with nine different exotic veggies, including raw banana, suran, yam, val dal - cooked with garlic & fresh green herbs | |
| Butter Chicken \ | 18.25 |
| The proper Delhi masterpiece. Grilled chicken thigh tikka in slow cooked tomato curry | |
| Chicken Saffron Korma | 18.25 |
| Zero chilli dish with highly - prized saffron, turmeric & cardamom | |
| Malabar Green Chicken Curry \ | 18.25 |
| Kerala recipe with fresh coriander, curry leaf & cloves | |
| Alleppey Prawn Curry | 18.75 |
| From the backwaters of the Malabar coast this complex curry uses raw mango, ginger, green chilli & turmeric | |
| Lamb Rogan Josh \ | 19.00 |
| Staple dish of north India - Kashmiri chilli & a blend of 15 spices together with onion, fresh herbs, tomato are slow cooked over 4 hours for a rich & complex tasting lamb curry | |

SIDES v

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| Kachumber Salad VGN | 5.30 |
| Fresh Potato of the Day | 5.90 / 9.50 |
| Fresh Veg of the Day | 5.30 / 8.50 |
| Dal of the Day (Lentil) VGN* | 5.30 / 8.50 |
| Black Dal | 6.00 / 9.60 |
| Steamed Rice VGN | 5.25 |
| Chapattis (2) VGN | 5.25 |
| Plain Naan | 5.45 |
| Garlic Naan | 5.70 |
| Onion, Lemon & Chillies | 2.00 |
| | (per portion) |

KIDS MENU For 7 & Under

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| Main Course | 8.15 |
| Main Course & Dessert | 11.00 |

Spice levels for Curry Items

\ Medium spice \ \ Highly spiced v Vegetarian - but may contain eggs VGN - Vegan VGN* Please see app

Food Allergies & Intolerances:
Please scan this QR code or ask one of our staff.

Every effort is made to avoid cross-contamination, but regretfully we cannot guarantee food & drinks are allergen-free.

Service charge of 12.5% is added to your total bill, of which 7% is discretionary and 5.5% is fixed

