

Nibbles

Pickles Tray. £5.00

A Trio of chutney and popadom Chutneys: Tomato Chutney, Mango Chutney, spiced onion Pickled. Coriander and mint Chutney with Poppadoms.

Chicken Momos [gluten] £10.00

Steamed Darjeeling soft samosa ,tomato and chilli chutney

Banarasi Tamatar Chaat [gluten, dairy] £7.00

fresh tomato, potato tamrind, poppy chews nut, savoury

Thayir Saadam Bonda [gluten, dairy] £7.00

Chilli pickle, curd rice & curry leaves, crispy applam crust

Balchao Shrimp Cones [gluten, dairy] £10.00

Onion seed, tamarind, garlic, curry leaves, toddy vinegar

Anardana Chicken [dairy] £10.00

pomegranate-chilli, coriander chutney, radish

Chicken Tikka Masala Pie [gluten, dairy, egg] £12.00

Parvin's signature pie, served with plum sauce, masala mash

Mains

Maharashtra Malvani Chicken £15.00

Konkani spice, ginger, vatan

Bangaloreian Donne Biryani £22.00

Baby goat served with salan & raita

Toddy Style Roasted Duck £18.00

Kerela spice, cocnut, ginger and chilli

Goan Clams Sukke [shellfish] £14.00

Red chilli, curry leaf, cider vinegar

Udip Style Roasted Pumpkin Curry £12.00

Red chilli, curry leaf, cider vinegar

Sides

Dal makhani Black lentils (v) £10.00 [dairy]

Hing and Dhaniye Aloo £10.00

Potoato tossed with coriander seed and asafoetida,

Tandoori panner krahi £10.00 [dairy]

ndoori paneer cooked with onion and peppers with krahi spice

PLEASE LET OUR STAFF MEMBERS KNOW IF YOU HAVE ANY FOOD ALLERGIES UPON PLACING YOUR ORDER

Prestige Prix Menu

3 course meal £22

4 courses meal £27

Starters

Dahi ke kebab [gluten, dairy]

Yogurt, kunafa, beetroot, ginger, orange sauce

Ghee roast Hari Machhi [dairy, shellfish]

Pan roasted sea bass, green apple & green chilli, roasted vine tomatoes pachadi, crispy spinch

Tandoori trio [dairy, shellfish]

Combination of three. Chilli and coriander prawn, and rosemary seekh kebab,zeera chicken tikka

Mulligatawny Mussels £6.95 [mustard, shellfish, gluten]

Curried mussel bathed in silky coconut, sharp ginger,verdant herbs, Garl

Mains

Southern Style Pineapple Curry [vegan]

Roasted pineapple, plum and date stuffing coconut, musterd, curry leaves

Indian Jewish Chiken Curry

Onion, tomato, based gravy with lemon juice and vinegar

Mangsha Tarkari

Anglo-Indian, Oriya Mutton Curry, mustard, garam masala, kashmiri chili powder

Naden Salmon [shellfish]

kokum, curry leaf, ginger, mustered

Bread & Rice

Palin Nan

Garlic Naan

Cheese Naan

Garlic Chilli Cheese Naan

Tandoori Roti

Chapati

Peshwari Nan

Keema Nan

Truffle cheese chilli Nan

Pilau Rice

Basmati Steamed Rice

Saffron Rice

Mushroom Pilau

Garlic And Fennel Pilau Rice

Desserts

Masala chai cheese cake- tea spices cheese cake ginger syrup, silver leaf [gluten, dairy]

Gulab Jamun-hot cheese and milk dumplings, vanilla ice cream [gluten, dairy]

Trio's ice cream selection of the day [gluten, dairy]