



## **Curry Menu**

**September 2024**

All our curries are made from scratch in our kitchens, by our chef's using traditional spices & authentic recipes. No pastes are used and all curries have individual Masala sauces. All our curries are gluten free.

Our rice is also made in house, Basmati has some Indian seeds, salt & pepper for flavour, it is cooked in steam to use very little water to preserve the flavour.

Pilau has turmeric, cumin & coriander with a touch of cinnamon, crushed seeds, salt & pepper. This is also cooked in steam to use very little water & ensure the flavour

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### **Goan Vindaloo Pork & Potato Curry**

Slowly marinated in vinegar, red chillies & garlic, this is a hot curry, with a lot of flavour, but very different from the curry house variety

### **Murgh Makhai, Buttered Chicken Curry**

Sliced chicken breast, cooked with Indian spices, finished with a rich butter, cream & tomato sauce, medium hot

### **Lucknow 1st Class Lamb & Lentil Railway Curry**

A deeply coloured rich curry with tender lamb braised with lentils, medium hot

### **Bengali Phul Kopir Aloo Dalna - Cauliflower & Potato Curry (v)**

Potato, cauliflower and peas cooked with coconut milk & Indian spices, a lovely vegetarian medium curry

### **Kerala Chemmeen Thenga Pal, King Prawn & Coconut Curry**

From the South West of India, a slightly warm curry with an abundance of sauce. Fragrant and full of coconut & tamarind flavours, medium hot

## **Curries (continued)**

### **Sri Lankan Red Beef Curry**

Heavy with cumin, tomato, cardamon, tamarind, black pepper & dry-roasted Sri Lankan curry powder

### **Chicken & Pineapple Dhansak**

A Bengali traditional chicken, pineapple & red lentil Dhansak. Thick & creamy Dhal type consistency with sliced chicken breast, the pineapple gives it a slight fruity texture & flavour. Medium to hot

### **Kolhapuri Goat Curry**

From the West of India, diced leg of goat with tamarind, aromatic spices & crushed seeds, medium hot

### **Dhaba Matar Paneer (v)**

From Northern India, a spicy tomato based curry with Indian Paneer cheese, fresh bell peppers & peas. Full of mixed spice flavours & creamy yoghurt, medium hot

### **Lamb Korma**

By popular request we include a mild Korma, meaning “braised” in Hindi, traditionally made with yoghurt, spices & cashew nut paste. Full of flavour but not hot.

### **Kerala Red Mullet Moilee**

Warmly spiced fish curry with coconut cream, green chillies, curry leaves & turmeric. No curry powder is used in this dish, just the warmth of ginger, garlic & chillies.

### **Goan Vegetable Makhanawala (ve)**

A slowly cooked curry with Indian & Western vegetables with tomato & creamed coconut. Warm and spicy.

### **Kuttandan Duck Curry**

A rich & heavy duck curry with an abundance of creamed & desiccated coconut & onions. Medium hot

### **Achari Chicken Curry**

From the North of India, a hot curry made from Indian pickling spices, shallots, Kashmiri chilli, & fresh red & green chillies

## **Curries (continued)**

### **Red Lentil & Spinach Dhal (ve)**

From all over India a classic vegetarian curry, made from red lentils cooked in coconut milk, ground spices, garlic, onion & ginger. Finished with whole seeds & spices pan fried and added at the final moment.

Medium hot, served as a main course or a side dish

*All curries are 18.95 & served with our Pilau rice or white Basmati rice*

## **Side Dishes**

1 x Giant Naan bread 3.00

4x Poppadom with Mango Chutney, Mint & Yoghurt Raita 5.00

Red Lentil & Spinach Dahl side 7.50

(v); vegetarian, (ve); vegan, g/f/a; gluten free available

All our food is cooked in a kitchen where nuts, cereals & other allergens are present.

If you have a food allergy or intolerance please let us know at the time of ordering

Full allergen information is available on request.