

starters

poppadoms	with garlic pickle (<i>gluten</i>), beetroot pickle (<i>gluten</i>), injipuli (ginger tamarind chutney) + sweet tomato chutney vg <i>gluten free available</i>	£4.75
konju fry	shell on king prawns stuffed with coriander, curry leaf, green chilli + coconut cooked on the griddle	£7.00
attapadi quail	marinated in chilli, garlic, ginger, cumin + coconut nectar, pan fried / red onion chutney	£6.75
street snacks	classic south indian <i>parippu vadai</i> (lentil patties) + <i>bonda</i> (spiced potato balls in chickpea flour batter) / chutneys vg	£5.75
paneer dosa	rice flour + lentil pancake with paneer + spiced tomato filling (<i>dairy</i>) / chutneys	£6.00

main meals

all dishes *medium hot* unless mentioned

brussel sprout + chestnut kofta	brussel sprout + chestnut patties in mildly spiced tomato + onion masala vg	£11.00
vegetable ishtoo	potatoes, carrots, broccoli + jerusalem artichokes in coconut milk 'stew' laced with cardamom, cinnamon + curry leaves vg	£10.50
mushroom + spinach curry	button mushrooms + spinach in a masala of black pepper, fennel, garlic + roasted coconut vg	£10.50
puducherry fish curry	sea bass cooked in masala of fennel root, tomato, dried lime, coconut, red chilli	£12.75
kadalundi seafood curry	tiger prawns, swordfish, baby squid + mussels cooked in masala of roasted fenugreek, black pepper, tomato + coriander leaves	£14.00
thrissur chicken curry	<i>free range</i> chicken breast in masala of almond, sesame seeds, black pepper, green chilli + lemon (<i>contains nuts, sesame</i>)	£12.50
beetroot lamb curry	lamb slow cooked in masala of beetroot, green chilli, black pepper, ginger, garlic + bayleaf	£13.50
masala dosa	rice flour + lentil fermented pancake stuffed with spicy mashed potato / sambar + chutneys vg (<i>sambar contains a little gluten</i>)	£9.75

side dishes

thoran	dry, stir fried vegetables with fresh coconut + curry leaves vg	£5.50
rasam	spicy south indian broth (<i>gluten</i>) vg	£4.50
dal	lentil curry with garlic + curry leaves vg	£4.50
spinach dal	dal with spinach vg	£5.50
raita	our own made yogurt with chopped vegetables (<i>dairy</i>) v	£2.00

desserts

ganapati ice-cream	(<i>dairy, eggs</i>)	£6.50
ganapati sorbet	vg	£6.50
gulab jamun	(<i>gluten</i>) creme fraiche (<i>dairy + gluten</i>)	£6.50
banana dosa	1 scoop coconut sorbet vg	£6.50

v = vegetarian / **vg** = vegan
(request vegan if possible)

bread + rice

plain rice	basmati vg	£2.50
coconut rice	basmati rice, cooked with fenugreek seeds + coconut milk vg	£3.00
kerala paratha	our famous flaky flat bread, cooked on the griddle (<i>gluten</i>) vg	£3.50
idiappam	rice flour + coconut steamed noodle "nests" vg	£3.50

children's meals

kutty chicken	children's portion of unspiced <i>free range</i> chicken curry + rice	£8.50
kutty veg	dal, rice, yogurt (<i>dairy</i>), poppadoms v	£6.50

our lamb + chicken is *free range* + *halal* / we use rapeseed oil in our cooking / many south indian dishes contain mustard seeds / please ask if you need advice. An optional 12.5% service charge will be added to your meal.