



DIWALI MENU

MAINS

PAKORAS AND BHAJJIYAS (V)

(SHARING PLATTER OF ASSORTED FRITTERS OF ONION, POTATO, BROCCOLI, AUBERGINE & PLANTAIN)
£12

SUKHI SABZI (V)

(ROOTS & TUBERS OF WINTER STEAM COOKED AND TOSSED WITH GRANDMOTHER'S SPICE SELECTION)
£8

DILKUSH PANEER KOFTA (V)

(INDIAN COTTAGE CHEESE GRATED WITH POTATO HAND CRAFTED TO SIMMER IN A CASHEW NUT RICH SAUCE)
£14

BAJRE KE SOWETA, ROTLA & GUJD (V)

(MILLET KEDGEREE, FLAT BREAD AND PALM JAGGERY)
£9

PULIYODARAI (V)

(TAMARIND PICKLED RICE, AS CLOSE AS YOU WOULD GET AS 'PRASAD' IN SOUTH INDIAN TEMPLES)
£8

SAATVIK PULAO (V)

(SEASONAL VEGETABLES, RAISINS & NUTS INFUSED WITH FLUFFY BASMATI RICE IN A BAMBOO POT)
£12

DESSERT

MITHAI PLATTER (V)

(MINI VERSIONS OF FAMILY FAVOURITES SUCH AS JELABI, GUJJIYA, MOTICHUR LADOO, KHEER, GULAB JAMUN, & PINEAPPLE KESARI)
£6 PER PERSON

"FOOD ALLERGIES & SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR BY OUR CHEFS.
PLEASE LET OUR TEAM KNOW, IF YOU NEED MORE INFORMATION ABOUT ALLERGENS PRESENT IN THE MENU."
12.5% SERVICE CHARGE ADDED TO THE BILL. WE USE ONLY FREE-RANGE EGGS, PREMIUM QUALITY INGREDIENTS IN THEIR PRIME DURATION. SEASONAL, SUSTAINABLY AND UK SOURCED WHEREVER POSSIBLE. OUR USED OIL IS RECYCLED FOR BIO-DIESEL PROJECTS. ALL PRICES INCLUDE 20% VAT
V- VEGETARIAN VG- VEGAN VVG- CAN BE MADE VEGAN GF- GLUTEN FREE