

JULY 11TH 2017

૫૫ GUJARATI RASOI

STARTERS

PAPDI CHAAT

A medley of coriander, onions, pomegranate, our date & tamarind sauce and our raita. Black chick peas cooked with arjwain and laid on top of crunchy Chorafali ribbons together create savoury, spicy, sweet flavours and exciting textures.

£7.50 **V^{opt} S GF^{opt}**

MARCHA PANEER

Jalepeno chillies, known as bullet chillies, refering to Russian roulette where 1 in 6 could be a hot one. Each chilli is filled with paneer, ground cumin and coriander, dates and peanuts, a balance of savory paneer, peanuts, dates and chilli.

£6.00 **N^{opt} GF**

PANI PURI

Puri made from flour and semolina are filled with a chickpea, potato and onion mix. Served with a date and tamarind sauce, a mint sauce and a coriander and apple sauce. Fill the puri with some of the sauce in pop into your mouth in one go.

£6.00 **V**

SIDES

CHUNNA NE DHAL

Chickpeas cooked with tempered spices, garlic, jaggery and dhoodi, a gourd.

£3.00 **V S GF**

METHI NA THEPLA

Two flat breads with fresh fenugreek leaves, perfect with any main.

£5.00 **V**

BHAT

Cumin infused basmati rice with finely sliced fresh turmeric and curry leaf.

£3.00 **V S GF**

RAITA

Cooling yoghurt and grated cucumber with mustard seeds and lemon juice.

£1.50 **GF**

PAPAD

These Pappadoms are from the vilage where Urvesh's grandfather was born.

Two for £1.85 **V S GF**

MAINS

DHOODI NA KOFTA NE FANSI

Kofta made with Dhudi (a type of pale green gourd) mixed with spices and gram flour. Served in a rich spicy tomato sauce with Fansi, fine green beans cooked with cumin, ginger and chilli and sesame seeds.

£7.00/13.00 **V S**

IDILY SAMBAR

Steamed rice cakes are served in a Sambar made from Tuar beans, coconut, curry leaves, peanuts and kokum. Served with finely sliced cabbage, carrot, capsicum and apple, lightly sauteed with tempered mustard seeds, turmeric and chilli. Served with a toasted coconut and yogurt.

£7.00/13.00 **V^{opt} GF N^{opt}**

PALAK, KANDA NE PANEER

Marinated Paneer, (Warm milk is split using lemon juice, the curds separate from the whey, the curds are then pressed overnight in muslin to make paneer). Cooked with cumin, chilli and ginger with spinach, onions & peanuts.

£7.00/13.00 **V^{opt} N^{opt} GF**

DESSERTS

MANGO SORBET

Fresh delicious mango pulp made into a clean, sharp, refreshing sorbet.

£5.50 **V GF**

PISTA KULFI

Frozen creamy kulfi made with freshly ground and toasted pistachio nuts.

£5.50 **N GF**

CHAI KULFI

Made with our own house blend of freshly ground chai spices

£5.50 **GF**

LEMON AND SAFFRON KULFI

With fresh lemon zest and spanish saffron.

£5.50 **GF**

FOOD FROM A PLACE OF LOVE

Please advise to your waiter if you have any specific dietary requirements on ordering your meal
N nuts, N^{opt} nut free option, S sesame seeds, V vegan, V^{opt} vegan option, GF gluten free
12.5% Service charge added to the bill and distributed to the staff