

AUGUST 15TH 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.

£7.5 **V^{opt} S GF^{opt}**

KHAMNI NE SEV

Chickpeas are soaked, washed and crushed. Then cooked with tempered mustard seeds, sesame seeds, curry leaf, ginger, chilli and soured yoghurt. Served with fine sev made with gramflour, toasted coconut and sliced spring onion.

£6 **GF**

PALETTA

Sauteed aubergines marinated in a mixture of spices. With roasted garlic infused yoghurt, a sprinkling of fresh mint and slices of mango.

£6 **V S GF**

SIDES

URAD MAKHANI

Whole Urad beans cooked with spices, curry leaf, garlic, ginger, jaggery and tomato.

Served with butter.

£5 **V^{opt} GF**

METHI NA THEPLA

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

£5 **V**

BHAT

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

£3 **V S GF**

RAITA

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

£1.5 **GF**

PAPAD

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

Two for £1.85 **V S GF**

KACHUMBER

A fresh salad of cucumber, tomato onion, mustard seeds, coriander & lemon juice

£3 **V GF**

MAINS

DHOKLI

Dhokli is made from wheat and gram flour, chilli, ginger and sesame seeds is rolled out, cut into strips and cooked in a delicious Tovar sauce, made with tomato, peas, jaggery and curry leaves. Served with garam masala butter.

£7 / 13 **V^{opt} S N^{opt}**

POHA NE SUKKARIA

A light and Delicious combination of texture and flavours. Poha (rolled rice) and sweet potato are cooked with ginger, chilli, curry leaf and freshly ground spices then tossed in with nuts and raisins, dates, fresh coriander and fruit. Served warm.

£7 / 13 **V N^{opt} GF**

PALAK, KANDA NE PANEER

Spinach and marinated paneer, Warm milk is split using lemon juice, the curds separate from the whey, the curds are then pressed in muslin to make paneer. Cooked with cumin, chilli and ginger with onions & peanuts.

£7 / 13 **V^{opt} N^{opt} GF**

DESSERTS

MANGO SORBET

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

£5.5 **V GF**

PISTA KULFI

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

£5.5 **N GF**

CHAI KULFI

Made with our own house blend of freshly ground chai spices.

£5.5 **GF**

LEMON AND SAFFRON KULFI

With fresh lemon zest and spanish saffron.

£5.5 **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 is added to the bill and distributed to the staff