

૫૫ GUJARATI RASOI

STARTERS

PAPDI CHAAT

A medley of coriander, onions, pomegranate, our date & tamarind sauce and fresh 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}**

BUTETTA VADA

A delicious mixture of potato, finely chopped onion, ginger, fresh coriander, chilli, lemon juice and spices made into a ball and dipped in a seasoned gram flour batter. Served with our fresh tomato chutney made with cumin and curry leaf.

£6 **V GF**

MARINATED PANEER SKEWERS

Paneer chunks, marinated in yoghurt infused with chilli, ginger, cardamon, ground spices and tomato. Then skewered with mushroom and capsicum. With garlic butter. Served with a flat bread made with kalonji seeds and lemon zest raitha.

£7 **S GF^{opt}**

SIDES

CHORA NI DHAL

Black eye beans cooked with spices, curry leaf, garlic, ginger, jaggery, tomato and coconut.

£5.00 **V 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

POHA BUTTETA

A light and Delicious combination of texture and flavours. Pawa (rolled rice) and 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 GF**

VATANA NU SHORBA NE GOBI

Cauliflower, tenderstem broccoli and carrots are marinaded with cumin and roasted. Served with a sauce made with peas, tempered cinnamon, cloves, lightly sauteed garlic and, cinnamon and spices.

£7 / 13 **V 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