

NOW OPEN ON
MONDAYS
20% OFF

OCTOBER 10TH 2017

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**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.

£4.5 / £8 **V^{opt} S GF^{opt}**

MARINATED PANEER SKEWERS

Paneer chunks, marinated in yoghurt infused with chilli, ginger, cardamon, ground spices and tomato. Skewered with mushrooms, onion and capsicum. With garlic infused butter.

£7 **S GF**

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**

SIDES

CHUNNA NE DHAL

Chickpeas cooked with tempered spices, garlic, jaggery and a gourd called Dhoodi

£5 **V S 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.

£3.5 **V S GF**

RAITA

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

£2 **GF**

PAPAD

Pappadoms made in the village where Urvesh's grandfather was born.

Two for £2 **V S GF**

KACHUMBER

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

£3.5 **V GF**

MAINS

METHI SUKKARIA NE PALETTA

Sweet potato cooked with fresh fragrant Fenugreek leaves, cumin, ginger and chilli in a tomato sauce. Served with paletta, sauteed sliced aubergines marinated in a mixture of ginger, chilli and spices.

£7/13 **V GF**

IDILY SAMBAR

Steamed rice cakes served in a Sambar with coconut, curry leaves, peanuts and kokum. With finely sliced cabbage, carrot, capsicum and apple, sauteed with mustard seeds, turmeric and chilli. Served with a toasted coconut and yogurt.

£7/13 **V^{opt} GF N^{opt}**

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