

NOW OPEN ON
MONDAYS
25% OFF

NOVEMBER 14TH 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.

£6 **V^{opt} S GF^{opt}**

RINGAN RUVAYA

Warming and hearty, small aubergines called Ravaya are marinated by filling them with a mixture of fresh coriander, onion, peanuts and spices then gently cooked, the aubergines.

£6 **S V GF N**

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**

SIDES

URAD MAKHANI

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

£3.5 **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

PANEER TIKKA

Tikka made with paneer and cougette, coriander seeds, black pepper, chilli and ginger, sauteed and served seasonal greens and a sauce made from sweet romano peppers, tempered whole black cardamon pods, cumin, chilli and garlic.

£7 / 13 **GF**

SUKKARIA NE METHI

Sweet potato cooked with fresh fenugreek leaves, cherry tomatoes, tempered cumin, ginger and chilli in a tomato sauce. Served with tenderstem broccoli and sugar snap peas sauteed with sesame seeds.

£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 and 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**

SEERO

A warm dessert, served as prasad (offering to the gods) at temples during religious festivals. Semolina is roasted with cardamon and saffron infused milk, almonds and raisins to create a divine desert.

£5.5 **N 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 freshly grated 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