

25% OFF
MONDAYS

DECEMBER 5TH 2017

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.

£6 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

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

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.

£3.5 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

UNDIYU

A classic Gujarati dish, Artfully cooked, Papdi (flat green beans), carrots, green beans,peppers, sweet potato, dhudi and onions cooked with tempered Arjwain and spices. With dumplings made from fresh green Fenugreek leaves.

£7.5 / 14 V

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 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

BEETROOT NA HALVO

Rich and sumptuous, beetroot is reduced in coconut milk. Infused with cardamon, saffron & nutmeg. Served warm with rose and cardamon crumble.

£6 V GF N

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 & 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