

OPEN ON **MONDAYS**
25% OFF

January 9th 2018

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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}**

HANDVO

A warm savoury 'bread' baked with tempered curry leaves, cumin, cassia bark and sesame seeds in a mixture of urad flour, chapatti flour, sour yoghurt, grated potato, ginger, chilli, peas, peanuts. With a fresh tomato and curry leaf relish.

£6 **S N**

BHUJIA

Bhujia made with tenderstem broccoli and cauliflower, fresh fenugreek leaves, gram flour, ginger, chilli, coarsely ground pepper and coriander seeds. Served with fresh spicy relishes.

£6 **GF V**

SIDES

CHORA NI DHAL

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

£5 **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

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**

FANGAVELA VURDU NE BUTTETA

A mixture of super healthy sprouted beans, lightly cooked with tempered spices, aromatic curry leaf and sliced onions, served with potato cooked with cumin, ginger, chilli and sweet cherry tomato.

£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 & 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