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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}**

SUVAR PUDA

Fresh Dill with natural yoghurt mixed with gram flour, chapatti flour, chopped, chilli, ginger and turmeric. The batter that is formed is cooked like a pancake. Served with a dipping sauce made from saffron infused milk and semolina.

£6 **V^{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.

£6.5 **S GF**

SIDES

MUGG NI DHAL

Split Mung beans cooked with spices, curry leaf, garlic, ginger and jaggery and spices.

£4.5 **V GF**

METHI NA THEPLA

Two flat breads with fresh fenugreek leaves, perfect with any main.

£4.5 **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 / 13 **GF V**

POHA BUTTETA

A light and Delicious combination of texture and flavours. Poha (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**

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 **V GF**

LAPSI

A classic Gujarati dessert made with broken wheat, fennel seeds, cardamon and nutmeg. With chocolate sauce and pistachio.

£6 **GF N**

PISTA KULFI

Frozen creamy kulfi made with freshly ground and toasted pistachio nuts.

£5 **N GF**

CHAI KULFI

Made with our own house blend of freshly ground chai spices.

£5 **GF**

LEMON & SAFFRON KULFI

With freshly grated lemon zest and spanish saffron.

£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