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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}**

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**

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**

SIDES

CHORI NI DHAL

Chori (Aduki beans) cooked with spices, curry leaf, ginger, jaggery, tomato and coconut.

£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 GF**

RAITA

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

£1.5 **GF**

PAPAD

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

Two for £2 **V S**

KACHUMBER

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

£3.5 **V GF**

MAINS

DHUDI KOFTA

Kofta made with Dhudi (a type of pale green gourd) mixed with spices and gram flour. Served in a rich spicy tomato sauce with Fansi, fine green beans cooked with cumin, ginger and chilli and sesame seeds.

£7 / 13 **V**

TURIYA NU SHAAK

Turiya (Luffa or Ridge gourd), related to the cucumber is cooked with tempered mustard seeds, ginger, fresh chilli, garlic onion, in a sauce with gram flour dumplings made with fresh fenugreek leaves.

£7 / 13 **V S 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**

GAJJAR NA HALVO

Rich and sumptuous, carrots are reduced in milk infused with cardamon, saffron and nutmeg. Served with toasted cashews and raisins.

£5.5 **N GF**

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