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GUJARATI
RASOI

STARTERS

PAPDI CHAAT

A medley of coriander, onions, pomegranate, our date and 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 sliced potato, fresh fenugreek leaves, gram flour, ginger, chilli, coarsely ground pepper and coriander seeds. With a freshly made tomato and curry leaf relish.

£6 GF V

PANEER TIKKA

Tikka made with paneer and courgette, coriander seeds, black pepper, chilli and ginger, sauteed and served with a romano pepper sauce made with tempered whole black cardamon pods, cumin, chilli and garlic.

£6

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 GF

RAITA

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

£1.5 V^{opt} 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

IDILY SAMBAR

Steamed rice cakes served in a Sambar with coconut, curry leaves, peanuts and kokum. With finely sliced cabbage, carrot, capsicum and apple, sauteed with mustard seeds, turmeric and chilli. Served with a toasted coconut and yogurt.

£7 / 13 V^{opt} GF N^{opt}

RINGAN BUTETTA NE GUVAR FALI

Aubergine with flat Guvar beans, potato and a mixture of spices in a rich sauce. Made with onion, tomato, tempered ajwain, sesame, ginger and chilli to create a deep rich flavour. With cherry tomato and lightly salted cashew nuts.

£7 / 13 V S GF N^{opt}

PALAK PANEER

Spinach and marinated paneer, Warm milk is split using lemon juice, the curds separate from the whey, then are drained and pressed in muslin to make paneer. Cooked with cumin, chilli and ginger, 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

A carrot dessert. Infused with cardamon, saffron & nutmeg with cashews & raisins.

£5 N GF

BADAM KULFI

Frozen creamy kulfi made with freshly ground and toasted Almonds.

£5 N GF
£6 with Ammaretto

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