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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 chora fali ribbons together create savoury, spicy, sweet flavours and exciting textures.

£6 V^{opt} S GF^{opt}

RINGAN BARTHU NE PARATHA

Aubergines are roasted over a flame to give a lovely smokey flavour, then cooked with onion, coriander and tempered spices. Served with a paratha (flat bread) made from wheat flour. With a drop of ghee (clarified butter).

£6 V^{opt}

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

CHORA NI DHAL

Black eye beans cooked with spices, curry leaf, garlic, 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 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

METHI SUKKARIA NE BINDA

Sweet potato cooked with fresh fragrant Fenugreek leaves, cumin, ginger and chilli in a tomato sauce. Served with Okra, rolled in a mixture of spices and cornflour to create a spicy coating.

£7 / 13 V GF

RADICCHIO, SUVAR PANEER NE CHUNNA

Raddachio leaves with freshly made dill paneer, Kabuli Chunna (chick peas) made with cumin and turmeric. Served with cherry tomato and a mango sauce made with honey and ground roasted cumin.

£7 / 13 GF

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

BADAM KULFI

Frozen creamy kulfi made with freshly ground and toasted Almonds.

£5 N GF

£6 w/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