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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}**

BEER BHUJIA

Tenderstem broccoli, dipped into a batter made with Partixzan beer, gram flour, ginger, chilli, coarsely ground pepper, fresh fenugreek leaves and coriander seeds and cooked into crispy bhujia. Served with a freshly made relish.

£6 **GF V**

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

CHUNNA NE DHAL

Chickpeas cooked with tempered spices, garlic, jaggery and a gourd called Dhoodi

£4.5 **V S 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

MATTAR PANEER

A rich sauce made with tomato, peas, onion, tempered cinnamon and cloves, lightly sauteed garlic and ground coriander and cumin seeds. Served with freshly made soft paneer infused lemon rind.

£7 / 13 **GF**

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**

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 **GF V**

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