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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<sup>opt</sup> S GF<sup>opt</sup>**

### BHUJIA

Bhujia made cougette spaghetti coiled into balls, dipped into a batter made from 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**

### 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 gram flour, toasted coconut and sliced spring onion.

£6 **GF**

## SIDES

### CHUNNA NE DHAL

Chickpeas cooked with tempered spices, garlic, jaggery and a gourde 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<sup>opt</sup> 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

### ENDIVE, SUVAR PANEER NE CHUNNA

endive 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**

### KERA

Kera or Matoki is related to plantain, however it is not sweet, it's texture sits between yam and potato. Cooked in a sauce with onions and peanuts, tempered cumin, chilli, ginger, cloves, bay leaf and cinnamon.

£7 / 13 **V N 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<sup>opt</sup> N<sup>opt</sup> GF**

## DESSERTS

### MANGO SORBET

Fresh delicious mango pulp made into a clean, sharp, refreshing sorbet.

£5 **GF V**

### COCONUT KULFI

Made with freshly toasted coconut. With pomegranate sauce & lemon zest

£5 **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**

### BADAM KULFI

Frozen creamy kulfi made with freshly ground and toasted Almonds.

£5 **N GF**

£6 **w/Ammaretto**

## 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<sup>opt</sup> nut free option, S sesame seeds, V vegan, V<sup>opt</sup> vegan option, GF gluten free  
12.5% Service charge is added to the bill and distributed to the staff