

curry night

SATURDAY 1ST MARCH FROM 5PM

to begin

poppodums v £3

three poppodums with raita, mango chutney, lime pickle and onion salad

kanda bhaji v £6

three crisp onion bhaji spiced with turmeric and green chilli

samosa v £7

three deep fried pastry triangles filled with fragrant vegetables

chingri bhaaja £8

ghee-fried prawns cooked with turmeric, ginger and chilli

mains

madras £11

shoulder of lamb, slow cooked in tomato, garam masala, chilli, and cumin

nadan meen mappas £10

kerala fish curry, coley cooked with coconut, cardamom, cinnamon and black pepper

pilau chaaval v £4

rice cooked with turmeric, cardamom, bay and clove

gobi aloo v £6.50

cauliflower and potato spiced with cumin and garam masala

naan v £3.50

hand stretched flame baked garlic and coriander naan bread

tikka masala £9.50

house chicken curry, gently spiced with tomato, coconut and cream

paneer chana curry £9

paneer cheese and chickpea Punjabi curry, spiced with black cardamom and coriander

masharoom chaaval v £5

pilau rice fried with cumin and coriander mushrooms

bombay aloo v £5

fluffy potatoes, with tomato, turmeric and cumin