

BEER AND FOOD (for the whole table and minimum two guests)

popadums and coconut chutney
camden hells lager (london 4.6%abv)

beaten rice vada
spicy tomato chutney
crab cake, mustard sauce
312 urban wheat ale (chicago 4.2% abv)

grilled scallop, kokum foam
peppered shrimps
batter fried shrimps cooked in fiery masala
pietra (corsica, france, 6% abv)

mini vegetable dosa
thin rice and lentil pancake filled with tempered potatoes, served with sambhar
chicken cafreal
coriander sauce
curious brew lager (kent, 4.7%abv)

mashed aubergine
mashed aubergine, aromatic spices
baked black cod
subtly spiced, chunks of cod baked
chimay red (belgium , 7% abv)

* Denotes spicy dish. Some of our dishes may contain traces of nuts. We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food

kerala chicken roast

corn fed free range chicken morsels marinated with spices and amaranth leaves and roasted

*cauliflower chilli fry (gobi kempu bezule)

crispy fried cauliflower tossed with yogurt, green chilli and curry leaves

duvel (belgium, 8.5% abv)

lamb biryani

combination of basmati cooked with traditional malabar spice in a sealed pot, served with pachadi

coconut with asparagus and snow peas

sauteed with mustard seeds, curry leaves, green chillies and grated coconut

little creatures (australia, 5.2%abv)

pistachio cake, melted black sesame fondant

pistachio ice cream

liefmans fruitesse (belgium, 3.8% abv)
