

VISHU SADYA MENU

FOR THE WHOLE TABLE ALL GUESTS

coin papadam/banana chips/jack fruit chips/sarkara varatti/chutneys/pickles **MUS**

SES D

kadda chakka chop

mashed butterfruit chop

murungi karawada

drumstick leaf and lentil gallette

mini masala dosa **MUS D**

rice and lentil pancake served with sambar

kadala curry **MUS**

black chickpea simmered in coconut milk and tempered with mustard, curry leaves

vazhapoo chirupayer thoran **MUS**

banana flower, green moong with coconut

avial **MUS D**

traditional south indian vegetables, seasoned with coconut, coconut oil, spices

kappa thalichathu **MUS**

stirfried tapioca turmeric, chilli,

beetroot pachaadi **D MUS**

beetroot mixed with yoghurt, ground coconut, cumin seeds and mustard

kerala matta choru

red rice

nei choru **D**

steamed rice with ghee

malabar paratha **G E D**

soft refined flour dough beaten to thin sheet and folded to form layered bread,

cooked on a skillet with pure ghee

parippu pradhaman **N D**

pazham pori **D SES G**

unni appam **D SES G**

tea / coffee

£52.00 per person for food (inclusive of VAT and all charges).

All drinks charged extra on actual consumption basis.

We have a no tipping policy. No discount offered on this special priced menu.

Allergens **G**-Gluten, **N**-Nuts, **D**-Dairy, **E**-Eggs, **C**-Crustacean, **M**-Molluscan, **L**-Lupin, **S**-Sulphites, **CEL**-Celery, **F**-Fish, **SES**-Sesame, **MUS**-Mustard, **P**-Peanuts, **SOY**-Soy

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens.

NON-VEGETARIAN A LA CARTE

PRICES

kundapur chicken roast **D N** **£19**
byadgi chilli, coriander, tamarind, jaggery, nuts, spices; ghee roasted

pepper shrimps **E C** **£19**
batter fried shrimps cooked in a fiery masala

goan lamb chop **£24**
aromatic spices, goan vinegar; grilled

prawn masala **MUS** **£41**
prawn marinated and cooked with onion tomato, mustard, curry leaves and coconut masala

fish curry **F** **£34**
cube of halibut simmered in coconut, chilli, and raw mango sauce

lamb shank varutha curry **£36**
slow cooked with freshly ground roasted spices and coconut

chicken pepper masala **£32**
cooked with tomato, onion, spices, thaleserry pepper

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