

## **SANKRANTI MENU**

### **FOR THE WHOLE TABLE ALL GUESTS**

kabbina halu panaka, sugarcane juice, sweet basil seed, cardamom, mint cold drink  
chakkuli saat, rice spirals, chutneys, salad, black chickpea **SES MUS**  
kosambri, tempered lentil, cucumber, tomato and spices **MUS**

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mysore podi dosa **MUS D**  
millet pancake, potato masala, served with mysore sambar  
cauliflower okra kempu  
crispy vegetable, indian spices  
beetroot boonda **MUS**  
beetroot dumpling with gram flour

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avial  
baton of pumpkin, snake gourd, yam, long beans and carrots cooked with ground  
coconut, cumin and yoghurt  
vegetable sagu, idiappam **MUS**  
vegetable curry served with string hoppers  
kadale kaal thondaikai palya **MUS**  
black chickpea simmered in ground roasted spices  
southekeyi sasmi **D MUS**  
mangalore cucumber temple style curry  
bitter gourd pachadi **D MUS**  
bitter gourd, yoghurt, ground coconut, cumin seeds, mustard  
poori **G D**  
lemon rice **D N**

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obbatu **G D N**  
sweet flat bread, stuffed with lentil and jaggery cooked on a griddle with pure ghee  
seviga payasa **D N**  
vermicelli kheer  
pistachio ice cream **N D**

£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    **N D**    **£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*

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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    **£36**  
*slow cooked with freshly ground herbs, spices and chillies*

chicken pepper masala    **£32**  
*corn-fed free-range chicken morsels cooked with tomato, onion, spices and tellicherry pepper*

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