

CURRY LEAF CAFE



DINNER MENU

TWO COURSES – £21
THREE COURSES – £25

STARTERS

GUNTUR CHILLI BHAJIS (VG/NGI) ★★

Stuffed long chillies dipped in gram flour batter then fried until crisp. Served with peanut chutney

KARAWARI PEA & PARSNIP TIKKI (VG/NGI) ★★

Parsnip and green pea cakes flavoured with ginger, green chilli and curry leaves, fried until crisp. Served with a tomato, chilli & garlic sauce

TANDOORI CHICKEN CAFREAL (NGI) ★★

We put a twist on this popular Goan dish by marinating chicken breast pieces in coriander, green chillies and poppy seeds, then chargrilling them in the tandoor. Served with mint & pomegranate raita

AAD ULARTHIYATHU (NGI/DF) ★★

A Keralan Christmas classic. Tender lamb cubes rubbed with an aromatic spice mix and finished in the pan with ginger, garlic and curry leaves. Served with a mini naan

SIDES (NOT INCLUDED IN SET MENU)

ONION SAMBAR (VG/NGI)	£2.25
DHINGRI MUTTER (VG/NGI)	£3.00
PLAIN NAAN (V)	£2.00
RED CHILLI & SPRING ONION NAAN (V)	£2.50
MINT PARATHA (V)	£3.00
STEAMED RICE (VG/NGI)	£2.00
LEMON RICE (VG/NGI)	£2.25
COCONUT & CURRYLEAF RICE (VG/NGI)	£2.25

NIBBLES (INCLUDED IN PRICE)

FESTIVE NIBBLE PLATTER (V)

A selection of traditional Indian nibbles

MAINS

KAI KARI KURMA (VG/NGI) ★

A festive vegetarian dish from Tamil Nadu. Potatoes, parsnips, green peas and squash flavoured with coriander, fennel, poppy seeds and dry red chillies. Served with coconut & curry leaf rice and dhingri mutter

KODAGU PORK CURRY (NGI/DF) ★★

Cubes of pork shoulder marinated in malt vinegar and simmered in an aromatic yet fiery sauce made from crushed black pepper, garlic, chillies, onions and coarsely ground mustard seeds. Served with plain rice and onion sambar

USILAMPATTI LAMB KARI ★★

From the historic town of Usilampatti in Tamil Nadu – cubes of tender lamb slow-cooked in a spicy tomato, garlic and onion sauce, tempered with curry leaves and mustard seeds. Served with red chilli & spring onion naan, & dhingri mutter

KHARAI PANEER (V) ★

This Punjabi dish is a must-have at any Indian festival buffet. Cubes of homemade paneer cheese simmered in an aromatic coriander, sweet pepper and red chilli sauce. Served with dhingri mutter and a mint paratha

DESSERTS

COCONUT & CARDAMOM CAKE

Served with saffron & almond yoghurt

CHAKKA PRADHAMAN

Coconut, jackfruit, jaggery & tapioca pudding

BOHO GELATO ICE CREAM/SORBET

- Cinnamon & carrot halwa ice cream
- Beetroot & cardamom ice cream
- Mango, lime & chilli sorbet (DF)

V=Vegetarian, VG=Vegan, DF=Dairy-free
NGI=No Gluten-Containing Ingredients

★ = medium ★★ = quite spicy ★★★ = hot

*** Service not included (a 10% surcharge will be added to parties of more than six people) ***

*** Our food may contain traces of nuts – please inform staff of allergies ***