



Flavours of India

Masala Papad

Masala papad is lentil crackers, roasted or sometimes deep-fried and topped with crunchy veggies and spice mix

Lamb Shami Kebab 'Scotch Egg'

Shami kebabs are silky smooth kebabs from north India, and are said to have been invented by a chef to a great Nawab. The Nawab, having lost all of his teeth due to his overindulgence, but not wanting to miss out on his chef's culinary delights, challenged the chef to come up with a flavoursome dish that could be eaten even by the toothless. And so, the Shami kebab was born. Usually it is tradition to dip the kebab in an egg mix before double frying them; this is our take on serving the same kebab mix stuffed with boiled egg and serving as a 'scotch egg'

Kothimbir vadi, tamarind marinated mackerel, Indian style carrot salad

Kothimbir Vadi is a popular snack from Maharashtra, it is a crispy lightly spiced fresh coriander cake, served with tamarind cured mackerel with tangy and fragrant Maharashtrian style carrot salad

Tandoori chicken terrine, grilled nan bread, mint yoghurt

Terrine made from layers of tandoori spiced chicken and vegetables. Tandoori chicken is a roasted chicken delicacy that originated in the Punjab region of the Indian subcontinent, where the chicken is marinated with yoghurt and several spices before cooking over charcoal usually in a clay oven

Patra ni macchi, coconut rice

Patra ni machhi is a Parsi dish originating from India, this is made from fish which is marinated and topped with a coconut chutney then is wrapped in a banana leaf and steamed.

It's a signature Parsi dish served with coconut rice

Pork belly Vindaloo, boondi raita, poi roti, spiced crackling and poee bread

Vindaloo is an Indian pork curry dish from the region of Goa, it is based on a Portuguese dish called Carne de Vinha D'alhos (which quite literally translates to "meat in garlic wine marinade").

This dish was "improved" by the local Goan cooks with the substitution of Palm Vinegar for the red wine, and the addition of dried red chilli peppers with additional spices and it evolved into the localised and easy-to-pronounce dish 'vindaloo'.

Poe is a Goan flat bread which is the perfect accompaniment to mop up the curry

Shahi tukra

Shahi Tukra is an Indian bread pudding, which is made with golden fried bread soaked in a rich, saffron induced custard sauce. Its origins are from the royal cuisines of Mughal Era and this quite literally means 'piece of royalty', indicating the richness of this Indian dessert.

It is also known as 'Double ka Meetha' in the southern Indian region of Hyderabad, where this dish is very popular since the royal cuisine of Nizama

Masala chai or south Indian coffee

Please inform us of any allergies or intolerances

