

Vegetarian 3

£27 per person (Min 6 person)

Pappadums and khakara basket with pickle and relish.

Starters

Vegetable Bhanavla

Our own version of the ubiquitous onion bhaji, first steamed and then griddled in the authentic maharashtrian way.

. Peas and potato tikki with sprouted beans .

Peas and potato patti with spices and fresh herbs drizzled with yoghurt, tamarind and sprouted beans, garnished with assorted baby cress leaves.

□ Samosa with chana masala and cottage cheese .

Samosa with peas and potatoes (Punjabi Samosa) served with cheese and chick peas curry.

Main Course

□ Sprouted beans and Vegetable Rassa .

A delicate broth of sprouted beans, vegetable and Natural green herbs finished off with virgin extract of coconut milk.

□ Bananaflower and Colocasia leaves kofta

A Dumpling of bananaflower and colocasia leaves simmered in delicate gravy of vegetables and fresh herbs and spices.

□ Kadai Artichoke and Paneer

Succulent pieces of cottage cheese Stir fried onion, peppers, tomatoes and green chillies and simmered in light tomato gravy.

Side Dishes

Dum Gobi Matter

Braised cauliflower with onions, spices & green peas.

Baingan & Makai Bharta.

Smoked aubergine, onions & corns.

Tadka Daal.

Lentil garlic & red chillies.

Aromatic basmati rice or Jeera and saffron pulao.

Naan Leavened bread.

Roti Organic whole wheat bread.

Dessert

Dairy Milk Chocolate chips

Smooth milk chocolate dairy ice cream with rich, dark chocolate chips

Or

Gulab jamun

Caramelised milk dumplings served with a scoop of vanilla ice cream.

Or

Tropical lime sorbet.

Zest melts in mouth lime sorbet. A mouth-watering sorbet with a flavour of tropical lime swirl.

***PLS NOTE: A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.**

Non-vegetarian 3

£ 27 per Person (Min 6 person)

Poppadums and khakara basket with pickle and relish.

Starter

Vegetable Bhanavla

Our own version of the ubiquitous onion bhaji , first steamed and then griddled in the authentic maharashtrian way.

□ **Prawn and Aubergine kharphatla**

A warm medley of jumbo prawns and aubergine finished off with a caramelised onion, tomato & pickle masala.

□ **Green Peppercorn malai tikka.**

Succulent pieces of chicken breast, marinated with fresh green pepper corns, cheese, cooked in clay oven.

Main Course

Fish Shirale

Assorted seasonal seafood in a delicate sauce of spices, herbs, gram flour and a virgin extract of coconut milk and finished with onion and tomato masala.

□ **Chicken Miravna**

A delicate free- range chicken stew from the community of Mumbai (the Pathare Prabhu) with natural green fresh herbs and spices

Khyber pass Raan.

Shanks of lamb braised in robust gravy of poppy seed onions, ginger & spices, a northwest frontier dish.

Side Dishes

Dum Gobi Matter

Braised cauliflower with onions, spices & green peas.

Baingan & Makai Bharta.

Smoked aubergine, onions & corns.

Tadka Daal.

Lentil garlic & red chillies.

Aromatic basmati rice or Jeera and saffron pulao.

Naan Leavened bread.

Roti Organic whole wheat bread.

Dessert

Dairy Milk Chocolate chips

Smooth milk chocolate dairy ice cream with rich, dark chocolate chips

Or

Gulab jamun

Caramelised milk dumplings served with a scoop of vanilla ice cream.

Or

Tropical lime sorbet.

Zest melts in mouth lime sorbet. A mouth-watering sorbet with a flavour of tropical lime swirl.

***PLS NOTE: A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.**