# Early Evening Menu served every day, till 6PM

This two-course set menu offers a taste of the unique cuisine of South India with dishes carefully crafted to showcase depth and character.

## £18 PER PERSON

# **STARTERS**

#### Sweetcorn Vada Ø

Rustic fritters of sweetcorn. peppers, and ginger, with herbs and subtle spices.

#### Spinach Pakoda 🕖

Crunchy fritters of spinach and onion, with coriander seeds and carom.

#### Chicken Pakvada

Tender chicken in a chickpea and curry leaf batter, delicately spiced and fried.

#### Lamb Ularthu 🔕 +15

Tender cubes of lamb stir-fried with black pepper, green chillies, and curry leaves.

# MAINS

Choose a main dish from our selection of dosas or curries. Dosas are served with a tangy lentil sambar and chutneys, while curries come with your choice of side.

#### DOSA

South India's signature dish of rice and lentil breads with your choice of fillings/toppings. Served with a lentil sambar and two chutneys.

#### Mini Uttapam Stack 🕖

Soft pancakes topped with tomato, onion, coconut, and fresh coriander.

#### Masala Dosa 🥖

A filling of spiced potatoes, onions and peas rolled in a thin, crisp dosa.

#### Chicken Dosa

Stuffed with aromatic chicken cooked with gentle spice and herbs.

#### CURRIES

#### Black Pepper Chicken 6

Chicken in a bold sauce of ground black pepper, onions, and spice.

#### Thakkali Chicken

Chicken cooked in coconut cream with fresh tomatoes and subtle spices.

### Keerai Paneer 6

Paneer simmered in a rich blend of fresh spinach and coconut.

### Okra Kilangu Kulambu 🔎

Okra and potatoes with curry leaves, tamarind and a onion-tomato sauce.

### Thenga Aracha Lamb 6 +2

A spicy dish of slow-cooked lamb with grated coconut and red chillies.

#### Elakkai Lamb

Tender lamb gently simmered in coconut cream with green cardamom.

#### CHOICE OF SIDES

Steamed Rice Ø

Lemon Rice &

Sada Dosa 🖉 (add cheese +1.5) Thin, golden, and crispy crêpe.

Thattu Dosa 🖉 (add garlic +1.5) Soft rice and lentil pancakes.

Add a little extra

Poppadoms & Dips 🕖

Crispy Fried Okra 🔎

Madurai Potatoes

Black Chickpeas 🔎

