

MASALA ZONE

GLUTEN-FREE MENU


GRAZING SMALL PLATES SHOWCASE

Masala Papad V/VGN/GF/DF Papad drizzled with Indian salad & fresh coconut	5.20
Chilli Garlic Desi Potato Chips V/GF Chips with masala sprinkle & chaat ketchup. "Desi" means real Indian	5.75
Bombay Sprouted Lentil Bhel - a Crispy Salad with Tamarind V/VGN/GF/DF Exciting & complex, dressing of three chutneys - from the famous Chowpatty beach	6.85
Aloo Tikki Chaat V/GF Spiced mash cake with yoghurt & chutney	7.20
Punjabi Chicken Wings GF Cooked with North Indian spices, mustard oil & yoghurt	8.55
Madras Chicken 65 GF Crispy chicken, ginger & red chilli; a Chennai favourite	8.35
Goan Crispy Fried Prawns GF With the authentic vindaloo mayo dip	8.95




CURRIES

Konkan Veg Curry V/VGN/GF  Chunky pieces of seasonal red pumpkin, okra, Indian aubergine, hing, Kashmiri chilli, & coconut	15.50
Undhiyo - Gujarati Favourite GF/DF/VGN/V  Very special dish with nine different exotic veggies including raw banana, suran, yam, val dal - cooked with garlic & fresh green herbs	15.50
Paneer Makhanwala V/GF  Freshly kitchen made Indian pressed cheese in a spicy, rich tasting, slowly caramelised, tomato curry. It is finished with fresh fenugreek leaves	15.75
Butter Chicken GF  The delhi masterpiece- chicken thigh tikka in a slow cooked tomato curry	16.00
Chicken Saffron Korma GF Zero chilli dish with highly - prized saffron, turmeric & cardamom	16.00
Malabar Green Chicken Curry GF/DF  Kerala recipe with fresh coriander, curry leaf & cloves	16.00
Alleppey Prawn Curry GF  From Kerala - fresh tasting yet spicy with raw mango, green chilli, shallot & coconut. Tempered with mustard seed & curry leaf	15.75
Lamb Rogan Josh GF  Complex lamb curry of Kashmiri chilli, 15 spices & onion, fresh herbs, tomato	17.25

GRILLED & GRIDDLED

Paneer Tikka V/GF Our freshly kitchen made paneer marinated in yoghurt, fresh Fenugreek leaves, yellow chilli	17.25
Tofu Tikka VGN/GF Tofu (bean curd) marinated in a blend of vegan cheese, cardamom, coriander stem & other spices; served with chutneys	17.25
Lucknow Lamb Seekh Kebab GF/DF  Finely minced lamb with spices & fresh coriander - from the gourmet Mughal city of Lucknow	17.50

BIRYANI

Hyderabadi Mumtazi Veg Biryani V/GF  Mumtaz's unusual family recipe with fresh green herbs, saffron & turmeric - served with raita	19.75
Shahi Mughlai Chicken Biryani GF  North Indian spices, chicken and basmati rice is cooked in a sealed pot and perfumed with saffron & ittar - served with raita	19.50
Traditional Lucknow Lamb Biryani GF  Boneless lamb & spices slow cooked with basmati rice till the flavours infuse and the rice is cooked - served with raita	21.50

SIDES

Papad & Chutney GF/VGN/DF	4.75	Fresh Veg of the Day GF	5.35
Black Dal (Lentil) GF	5.50	Baby Spinach with Garlic GF/VGN/DF	5.75
Dal of the Day (Lentil) VGN/GF	4.75	Steamed Rice VGN/GF	4.50

Spice levels for Curry Items

 Medium spice

 Highly spiced

V Vegetarian options **GF** Gluten free options **VGN** Vegan options **DF** Dairy free options