

BREAKFAST

- Coconut porridge with fresh mango
- Smashed avocado, fried eggs, chilli oil on sourdough toast
- Poached eggs, marinated peppers, chilli, garlic yoghurt, parsley on sourdough toast
- Cardamom French toast, chocolate, orange and hazelnut
- Parsi kheema per eedu (spiced lamb mince, fried eggs, coriander & chilli)

LUNCH/EARLY EVENING/TAKE OUT

SMALL PLATES

- Kachumber salad: tomato, cucumber, red onion, lime, coriander and mint
- Quinoa Kosumbari: pomegranate, sweetcorn, quinoa, green chilli, cashew nuts, coriander and yoghurt
- Aloo chaat: boiled and fried potatoes, red onion, tamarind and coriander chutney, yoghurt and sev
- Crispy chicken pops: tamarind glaze and sesame seeds
- Lamb samosa : pea, potato, spiced lamb mince

LARGE PLATES

BUN KEBABS

Crispy chicken thigh, sweet pickled onion, spiced tomato chutney, garlic sauce and baby gem lettuce on a sesame seed bun

Cumin spiced lamb pattie, cucumber and mint raita, pickled red cabbage and baby gem lettuce on a sesame seed

DAL'S AND CURRIES

- Dal makhani: black lentil, crispy onions, yoghurt, chilli and coriander
- Masoor dal tadka: red lentil, tomato and coriander
- Keralan chicken curry: chicken thigh, coconut, masala, green beans and coriander

SIDES

Masala fries

Naan/pita served with chutneys and pickles

Pilau rice