

SET LUNCH

£12.50 for 2 courses

£14.50 for 3 courses

FLAVOURS by Kumar



APPETISERS

ALOO TIKKA CHAT veg

North Indian snack made of potatoes, ginger, cumin and spiced chickpeas and served with assorted chutneys

CHICKEN TIKKA

Boneless chicken breast marinated in spices and yoghurt, chargrilled in the tandoor and served with mint chutney and cucumber raita

MASALA DOSA veg

South Indian crepe made from a rice and lentil batter stuffed with spiced mashed potatoes and served with coconut chutney

STIR FRY SQUID

Spiced squid tossed with onions, peppers, ginger, lemon juice and mango powder

GOBI KEMPU veg

South Indian snack made of crispy cauliflower tossed with yoghurt, green chillies and curry leaves

ONION BHAJI veg

Onion fritters spiced with carom seeds, ginger, chickpeas, flour and fresh coriander

VEGETABLE SINGHARA veg

Traditional Bengali snack. Lightly spiced potatoes and vegetables wrapped in a thick crust pastry and served with homemade tamarind and date chutney

FISH AMRITSARI

Freshwater basa fish from Asia prepared in Punjabi style, spiced with mango powder.

CHICKEN CHILLI

Boneless chicken breast tossed with onions, peppers, green chillies and oriental spices

BLACK SPICED CHICKEN

Originated from the hilly region of Southern West Coastal India. Chicken breast marinated with special black spices and cooked with shallots, green chillies and malt vinegar

MINT & CORIANDER CHICKEN

Boneless chicken marinated in mint, coriander, spices and yoghurt, chargrilled in the tandoor, served with cucumber raita

STIR FRY PANEER veg

Crispy spiced paneer (Indian Cheese) tossed with onions, peppers and oriental spices

CHICKEN 65

Stir fry chicken dish from South India tossed in ginger, green chillies, fresh coriander and curry leaves

POPADOM with assorted chutneys £1.80

MAINS All served with plain basmati rice and naan bread

CHICKEN MAKHANI

Classic Indian dish. Succulent pieces of tandoori grilled chicken breast cooked in a smooth sauce of tomatoes, ginger and fenugreek

KASHMIRI LAMB ROGAN JOSH

Traditional lamb dish. Cubes of lamb simmered in a sauce of onions, ginger, garlic and tomatoes

PANEER TIKKA MASALA veg

Cubes of paneer marinated in spices and yoghurt, grilled in the tandoor and simmered in a sauce of onions, tomatoes and ginger

CHICKEN BIRYANI

Marinated chicken breast cooked together with basmati rice and aromatic spices and served with cucumber raita and biryani sauce

GOAN FISH CURRY

White fish from Asian freshwater lakes cooked in a goan style sauce of tamarind, coconut and tomatoes and served with plain basmati rice

LAMB KOFTA CURRY

Marinated lamb mincemeat balls and slow cooked in a smooth sauce of almonds, mint and yoghurt

TANDOORI CHICKEN

One of the most popular dishes. Chicken on the bone marinated overnight with spices and yoghurt and chargrilled in the tandoor, served with cucumber raita, tomatoes and fenugreek sauce

MIXED VEGETABLE CURRY veg

Mixed vegetables cooked in a sauce of onions, peppers, cashew nuts, tomatoes and fenugreek

KADAI MUSHROOMS veg

A popular mushroom dish cooked with onions, peppers, tomatoes and kadai spices

CHICKEN CHETTINAND CURRY

Very popular chicken curry from the Chettinand region cooked with freshly roasted ground spices, peppercorns, star anise and black stone flowers

KERALA STYLE BEEF CURRY

Beef cooked with carrots and potatoes in coconut sauce flavoured with fresh ginger, curry leaves and green chillies

BLACK SPICED PORK CURRY

Marinated pork in Chef's special black spice masala slow cooked with tamarind, bay leaves and green chillies

KEDGEREE

Classic Raj dish derived from popular Kichri. Rice and fish cooked together with eggs, onions and tomatoes, mustard seed and ginger

CHANA MASALA veg

Chickpeas cooked with onions, tomatoes, ginger, mango powder and coriander

SAAG ALOO veg

Baby spinach and potato cubes cooked with ginger, fenugreek and spices

DESSERTS

CREAM CARROT PUDDING

Rose flavoured crême brulee

KULFI (Indian ice cream)

Mango or Pistachio

GULAB JAMUN with vanilla ice cream

Rose and Cardamom flavoured sweetened milk dumpling

SAFFRON POACHED PEARS

Saffron and cinnamon poached pears served with vanilla ice cream

DOUBLE KA MEETHA

Very popular dessert from Hyderabad. It is a bread pudding cooked with milk, saffron, cardamom and dry fruits served with vanilla ice cream

SIDES SERVED AT ADDITIONAL COST

KURKURI BHINDI

Crispy fried okra served sprinkled with mango powder

PUNJABI DAL TADKA

Split gram lentils and kidney beans cooked with onions, tomatoes, cumin and garlic

STIR FRY COURGETTE

Sliced courgette tossed with mustard seeds, coconut, ginger and fresh coriander

BOMBAY POTATOES

Very popular side dish. Spiced potatoes cooked with onions, tomatoes, ginger and coriander

ROASTED AUBERGINE MASH

Popularly known as Baigan Bharta. Charcoal roasted aubergine cooked with ginger, garlic and fresh coriander

DAL MAKHANI

One of the most popular lentils from North India. Slowly cooked black lentil with ginger tomato & spice



FELLOWOURS

by Kumar

