

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

CHATTAMBADE veg
 Ground lentil fritters with ginger and onion and spices

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

CHILLI PORK
 Succulent pork tossed with onions, peppers, green chillies and oriental spices

LAMB SEEKH KEBAB
 Lamb mince with fresh herbs and spices, skewered and grilled in tandoor. Served with mint chutney.

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

LAMB KOFTA CURRY
 Marinated lamb mincemeat balls 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

BEEF XACUTI
 Classical Goan dish. Rich, delicious blend of roasted spices and fresh coconut

PORK BAFAT
 Traditional pork curry from Mangalore, slow cooked with roasted spices, garlic and tamarind

CHICKEN SHAHI KORMA
 Royal Mughal Dish. Chicken breast cooked in a mild & creamy sauce of cashew nuts and almonds

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 CRÈME 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 £3.00
 Crispy fried okra served sprinkled with mango powder

PUNJABI DAL TADKA £2.75
 Split gram lentils cooked with onions, tomatoes, cumin and garlic

STIR FRY COURGETTE £2.75
 Sliced courgette tossed with mustard seeds, coconut, ginger and fresh coriander

CHIPS £2.75

BOMBAY POTATOES £2.75
 Very popular side dish. Spiced potatoes cooked with onions, tomatoes, ginger and coriander

ROASTED AUBERGINE MASH £2.75
 Popularly known as Baigan Bharta. Charcoal roasted aubergine cooked with ginger, garlic and fresh coriander

DAL MAKHANI £2.75
 One of the most popular lentils from North India. Slowly cooked black lentil with ginger tomato & spices



FLAVOURS



by Kumar

Allergen Advice

Some of our dishes contain these allergens,
Please ask a member of staff if you're unsure
about the dishes you're ordering.



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



EGGS



MILK



SESAME



FISH



CRUSTACEANS



MOLLUSCS



SOYA



SULPHITES



LUPIN