

# CURRY LEAF



## DINNER MENU

### NIBBLES

FLAVOURED MINI POPPADUMS (V/NGI) £3.25  
Served with homemade chutneys and dips

MASALA-ROASTED NUTS (VG) £3.50  
Mixed nuts dry-roasted with South Indian spices

MIXED NIBBLE PLATTER (V) £4.50  
Masala-roasted nuts, spicy rice crackers and flavoured mini poppadums served with homemade chutneys

### DESSERTS

QUBANI KA MEETHA (NGI) £5.95

A Hyderabadi dessert from the royal kitchens of the Nawabs. Dried apricots stewed in syrup and lime juice to form a compôte, then finished with almonds & pistachios

BOHO GELATO ICE CREAM/SORBET (V) £4.95  
• Carrot & cinnamon ice cream  
• Mango ice cream  
• Coconut & lime sorbet (DF)

FRI & SAT: 6-10:30PM  
SUN-THURS: 5:30-9:30PM

### STARTERS

LEEK & PARSNIP PAKORAS (VG/NGI) £5.50  
Our seasonal twist on an Indian streetside favourite. Deep-fried leek & parsnip fritters spiced with curry leaves, crushed coriander seeds, chilli and ginger. Served with a sweet-and-sour tamarind & jaggery sauce

MUSHROOM MANCHURIAN (VG/NGI) £5.75  
An incredibly moreish sweet, sour and spicy snack served by Indo-Chinese street carts across Hyderabad. Mushrooms crisp-fried in a spicy cornflour batter then tossed in a sticky chilli, (gluten-free) soy sauce, garlic and spring onion sauce, topped with fried curry leaves

MURGH HARIYALI TIKKA (NGI) £6.25  
Boneless chicken breast marinated for 24 hours in mint, coriander, green chilli, garam masala, yoghurt, ginger and garlic, then chargrilled in the tandoor oven. Served with a tomato & ginger dip

ANDHRA CHILLI PANEER (V/NGI) £6.50  
A fiery streetside snack from Andhra Pradesh. Cubes of Indian paneer cheese coated in rice flour, ginger, garlic, curry leaves and chilli powder, fried until crisp and finished with a spicy yoghurt and chilli sauce

HYDERABADI LAMB CHOPS (DF/NGI) £7.50  
This classic tandoor dish hails from the Old City of Hyderabad. Farm-reared British lamb chops are marinated for 24 hours in minced brown onion, ginger, garlic and garam masala before being chargrilled in the tandoor. Served with a green herb chutney

KERALAN PRAWN ULATHIYATHU (DF) £7.50  
Chef Kanthi asks his friend Wilson to cook this dish every time he visits his home in Kerala. King prawns pan-fried in coconut oil, mustard seeds, curry leaves, fresh ginger, dessicated coconut and chilli, then finished off with a squeeze of lime. Served with idiyappam (string hoppers)

V=Vegetarian, VG=Vegan, DF=Dairy-free

NGI=No Gluten-Containing Ingredients

= mild = medium = hot

# CURRY LEAF CAFE



## DINNER MENU

### MAINS

**GUMMADIKAAAYA KOORA (VG/NGI) ★★** £12.95  
Diced pumpkin & chickpeas cooked in a sauce spiced with ginger, garlic, curry leaves, chilli, cinnamon & brown onions. Served with Guntur curry leaf rice and cumin potatoes

**ALLEPPEY CHICKEN MAPPAS (DF/NGI) ★★** £14.50  
Boneless chicken thigh cooked in a creamy coconut sauce flavoured with fresh ginger, green chilli, star anise, cardamom & black pepper, then tempered with mustard and curry leaves. Served with gunpowder dosa and spinach daal

**ANDHRA GUTTI VANKAYA (VG) ★★** £14.50  
Baby aubergines stuffed with coconut, coriander, tamarind, ginger and chilli then cooked in a spiced onion & tomato sauce. Served with a tandoori paratha and spinach daal (NGI if paratha is swapped for rice)

**PANEER KOFTA ZAFRANI (V) ★** £14.50  
A dish from the royal kitchens of the Mughlai emperors who ruled North India until the 18th century. Paneer cheese and vegetable dumplings simmered in a saffron-flavoured onion & tomato sauce enriched with cashew nut paste to give it a creamy texture. Served with cumin potatoes & an onion-seed naan (DF/NGI if naan is swapped for rice)

**GOAN PORK VINDALOO (DF/NGI) ★★★** £14.50  
Palm vinegar, garlic, fiery dry red chillies and palm sugar give this rich, slow-cooked pork shoulder curry the perfect balance of sweetness, spiciness & sourness. Served with steamed rice and spinach daal

**COIMBATORE FISH KUZHAMBHU (DF/NGI)** £15.50  
An aromatic fish curry from Coimbatore in Tamil Nadu. Seabass fillets simmered in coconut milk spiced with dry red chilli, poppy seeds, fennel, coriander, cumin, cloves and turmeric. Served with Goan red rice and cumin potatoes ★★

(FRI & SAT: 6-10:30PM)  
(SUN-THURS: 5:30-9:30PM)

### CHEF'S SPECIAL

**TANDOORI PLATTER ★★** £17.95  
Hyderabadi lamb chop, Hariyali chicken tikka and a whole leg of 24hr-marinated corn-fed British chicken chargrilled in the tandoor oven. Served with Hyderabadi salan (brown onion & tamarind sauce), tomato side salad, yoghurt raita and an apricot naan

### SIDES

NB: only available as supplements to starters & mains

<b>SPINACH DAAL (VG/NGI) ★</b>	£3.00
<b>CUMIN POTATOES (VG/NGI) ★</b>	£3.00
<b>PLAIN NAAN (V)</b>	£2.00
<b>ONION SEED NAAN (V)</b>	£2.75
<b>APRICOT NAAN (V)</b>	£3.00
<b>TANDOORI PARATHA (V)</b>	£2.75
<b>STEAMED RICE (VG/NGI)</b>	£2.00
<b>GUNTUR CURRY LEAF RICE (VG/NGI)</b>	£2.75
<b>GOAN RED RICE (VG/NGI)</b>	£2.75
<b>CHUTNEYS (V/NGI) (EACH)</b>	£0.60
• yoghurt & chilli sauce • tamarind & jaggery dip • yoghurt raita • tomato & ginger dip • green herb chutney	

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\*\* NB: Service not included (a 10% surcharge will be added to parties of 6+ people)

While every care is taken, our food is prepared in an environment where gluten, nuts & other allergens are present

Allergen information available from your server \*\*