



Sunday 1:00 PM to 3:30 PM

Small Plates

Samosa (1, 7, 10, 12) Pastry wraps, potato & green pea filling. 2pcs. With tamarind dip & green chilli & mint dip. 6.9

Papri Chaat (1, 7, 10) Spiced potatoes, chickpeas, honeyed yoghurt, sweet/spicy/tangy chutneys. 9.9

Paratha & Chana Masala (1,10) Chana masala & flaky parathas 13.9

Loaded Naan 14.9

Toasted Naan bread topped with Fries, Paneer or Chicken Makhani (a thick creamy tomato sauce), Salad & Chutneys. Deliciously messy!

Paneer Makhani Naan (1, 3, 7, 8, 10)

Chicken Makhani Naan (1, 3, 7, 8, 10)

Lunch Thali 22.9

A traditional meal consisting of a variety of dishes served together on a single plate called 'thali'.

• Please ask servr for Allergens

Chicken & Lamb One Chicken & one Lamb dishes of the week, dal, rice, naan, papad, salad & pickle

Vegetarian One Paneer & one vegetarian dish of the week, dal, rice, naan, papad, salad & pickle

Vegan Two Vegan dishes of the week, dal, rice, naan, papad, salad & pickle

Allergen

1 wheat, 2 crustaceans, 3 eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 almonds, Cashewnut & Pistachio, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphites, 13 Lupin, 14 Molluscs .

• Important: If you have any allergies, please let us know — even if the allergen is not listed on the menu. Some ingredients are supplied from facilities that handle all 14 allergens, and due to the nature of our cooking, we cannot guarantee that any dish will be completely allergen-free.

Lunch Set Menu 24.9

Appetizers - Choose one

Gobi 65 (1, 10, 11) Crispy cauliflower. Spicy South Indian flavours, garlic & curry leaves.

Chicken Fennel Tikka (7, 10) Mild chicken tikka. Fennel, yogurt & aromatic spices. Tandoor grilled.

Kale & Samphire Pakoras Kale & Samphire pakodas. Tamarind, date chutney.

Goan Pork Samosa (1, 10) Hand-folded crisp golden samosas with Goan spiced pork. Apple & Pomegranate chutney.

Mains - Choose one

Chicken Madras (10) Red chilli, coconut sauce, mustard & curry leaves. Spicy.

Chicken Makhani (7, 8, 10) Chicken tikka in a mild, smooth & creamy, cashewnut & tomato sauce

Chicken Kari (10) Fresh coconut sauce with curry leaves, mustard seeds & coconut oil. Medium Spicy.

Lamb Kolhapuri (10) Spicy roasted coconut sauce, coconut oil & poppy seeds.

Lamb Kesari (7, 8, 10) Creamy Saffron & Cashewnut sauce. Mild & fragrant.

Paneer Makhani (7, 8, 10) Paneer in a mild, smooth & creamy, cashewnut & tomato sauce

Saag Paneer (7, 10) Indian cottage cheese in a creamy spinach sauce. Mild.

Vegetable Kari (10) Fresh coconut sauce with curry leaves, mustard seeds & coconut oil. Medium Spicy.

Sides - Choose one

Steamed Basmati Rice/Turmeric & Ghee Rice (7)

Plain Naan/ Garlic Naan (1, 3, 7) 1.50

Tandoori Roti (1) 1.50

Date & Coconut Naan (1, 3, 7, 11) Date & Coconut Naan, roasted sesame seeds 2.50

Tea & Coffee

Masala Chai	2.9
Tea (Breakfast, Apple & Mint, Turmeric, Peppermint, Green)	3.9
Americano	3.5
Macchiato Espresso	3.9
Cappuccino Flat White Latte	3.9
Matcha Latte	4.5
Turmeric Latte	3.9
Iced Latte	3.9
Iced Americano	3.5
Iced Matcha Latte	4.2
Shot of Vanilla, Hazelnut, or Salted Caramel	.75
Plant milk supplement	.5

Juice & Drinks

Mimosa Prosecco, Fresh Orange Juice & a dash of Grenadine	10.9
Freshly squeezed Orange Juice	3.9
Kari Green Juice Apple, Orange, Ginger, Spinach	4.9
Mango Lassi Indian Smoothie with yoghurt, mango & cardamom (7)	4.9
Iced Mint & lemon Tea	3.9
Soft Drinks 330ml	3.65
Still & Sparkling 750ml	4.9

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Lunch Menu