

Wednesday - Saturday, 6 - 10pm

STARTERS

ghugni puri (5 pieces, vgn)	5
<i>yellow peas and spiced tamarind in a crispy semolina bomb</i>	
gobi & palak pakodi (vgn, gf)	6
<i>grilled cauliflower, spinach fritters, spicy tamarind dip</i>	
vazhakkai puli kootu (vgn, gf)	8
<i>banana flower panisse, plantain, sambar, curry leaf oil</i>	
memna chaamp, alubukhara kachumbar (3 pieces, gf)	13
<i>grilled rack of lamb, mint yoghurt, plum salsa</i>	
travancore chemmeen grill	10
<i>grilled prawns, coconut, coriander, lime, shallot, curry leaf</i>	

MAINS

farm fresh vegetable kofta jhol (vgn)	10
<i>seasonal vegetables, soya mince in fragrant curry, conserved ginger, cashew nuts</i>	
kathal sabudana khichdi (vgn)	11
<i>cumin jackfruit, tapioca barley pulau with a peanut crumb and squash chutney</i>	
coorgi pandi chop with courgette (gf)	14
<i>iconic specialty pork dish from southern Karnataka made with a distinctive sourness</i>	
oshiwara butter chicken (gf)	14
<i>all time favourite Dhaba style butter chicken</i>	
kurkure fish shakarkandi	14
<i>our own fish and chips, mildly spiced chick pea batter, sweet potato, kasundi tartare, crispy capers</i>	
red mullet and mussels recheado	17
<i>goan style tangy spice mix used to marinade fish served with mussels and in-house stewed fish sauce</i>	

SIDES

maa ki dal (vgn, gf)	4
<i>slow cooked whole black grams cooked with garlic and garam masala</i>	
matar pudine ka kulcha (3 pieces, vgn)	4
<i>slightly leavened Punjabi style bread with minty peas</i>	
nawabi khushka (serves 2, v or can be vgn with no butter)	4
<i>dum cooked rice with saffron normandy clarified butter</i>	

DESSERT

nariyal kulfi aur ananas ka meetha	8
<i>coconut ice cream, burnt pineapple, lime curd, meringue</i>	

(v) - vegetarian (vgn) - vegan (gf) - gluten free