

TAMARIND KITCHEN

HOLI MENU £60PP

MINI RAJ KACHORI

Crisp golden shells filled with spiced potatoes, soft fritters
sprouts layered with chutneys & yogurt

BLACK PEPPER CHICKEN TIKKA

Seasoned with tellicherry peppercorns

TANDOORI PRAWN

Red pepper & chilli garlic marinated with homemade spices

Served as a Silver Crescent with 4 silver bowls filled with:

BADAMI KORMA

Chicken breast, rich almond & cashew sauce, clove, fennel

KERELA PRAWN CURRY

Kodampuli (black tamarind), coconut, shallots & malabar spices

BEETROOT PACHADI

South Indian beetroot relish tempered with mustard seeds &
curry leaves

YELLOW DAL

Tempered with mustard & cumin

STEAMED RICE / NAAN

GAJAR HALWA & VANILLA GELATO

Slow braised carrots, saffron, toasted nuts

The menu is offered for the entire table. Minimum order of 2 diners.
Last orders: Lunch 1.30 pm
dinner saturday 10 pm (9pm on Sunday)

Customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk. All our dishes can contain traces of nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles. Please note that a discretionary 15% service charge will be added to your final bill. Please be advised that each guest is required to order one main course per person.