

TO START

PAPAD BASKET MR TODIWALA'S CHUTNEY & PICKLES	per person 2 per person 2
KALE & ONION BHAJIA	6
small fritters of shallots & kale in chickpea batter, flavoured with carom seed & coriander	
DAHI SAEV CHANA POORI	6
crisp puffed poories of crushed potato & chickpeas, spiced yoghurt, fresh green chutney, tamarind & date sauce	
BEETROOT & COCONUT SAMOSA	6
South Indian style diced beetroot and potato, coconut, mustard seeds, curry leaves, cumin & chilli	
MASALA DOSA	8
crisp white lentil & rice pancake, filled with a traditional potato bhaji with sambar; a vegetable pot pourri with lentil	
FRANKIE LAMB DOSA	9
crisp white lentil & rice pancake, filled with diced organic lamb in rich spiced Bombay style yoghurt based sauce with sambar; a vegetable pot pourri with lentils	

FROM THE TANDOOR

CHICKEN TIKKA	8 / 15
chicken marinated in traditional tandoori masala	
PANEER TIKKA	7 / 13
Indian whey cheese marinated in tandoori masala and chargrilled	
DUCK TIKKA	11 / 20
Barbary duck marinated in tandoori masala	
ROLLED THIGH OF CHICKEN PERI-PERI	9 / 17
chargrilled chicken thighs marinated in typical Goan style in peri-peri masala pureed in palm vinegar	
BUCCULEUCH BEEF TIKKA	12 / 23
fillet of aged Scotch beef marinated in a masala, crushed red chilli & black pepper. Chargrilled medium rare	

BREADS & RICE

PLAIN NAAN	4
COCONUT, RAISIN & ALMOND NAAN	5
CHILLI CHEESE NAAN	5
TANDOORI ROTI	4
STEAMED RICE	4
SAFFRON RICE	5
DHAANSAAK RICE	6
star anise & black cardamom with caramelised onion	

Please discuss any food allergies with a member of staff who can provide our Allergen Matrix

Our fryers are used for various products and therefore may contain allergen traces.

As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

A discretionary service charge of 12.5% will be added to your bill, this and gratuities go to our service and kitchen teams.

Mr Todiwala's Kitchen is a cashless restaurant and encourages electronic payment types

FOR MAINS

BOMBAY STYLE FRIED FISH	18
fillet of white fish, chilli, garlic, turmeric & lime juice, crumb-fried with fried potatoes and garlic mayonnaise	
GOAN PRAWN DUMPLING CURRY	16
tiger prawns, chilli, coriander & mint in a classic Goan coconut curry with curry leaves & butternut berries	
BUTTER CHICKEN	16
chargrilled chicken tikka, rich tomato & roasted cashew sauce, A.K.A chicken tikka makhani	
CHICKEN DRUMS IN HOT GARLIC SAUCE	16
soy and garlic marinated chicken drums, chargrilled and served in Indo Hakka style hot garlic sauce	
ASSADO DE PORCO VINDALHO	16
spiced and roasted collar of rare breed British lop pork in Goan vindaloo sauce	
LAMB DHAANSAAK	16
all time classic lamb dish in an authentic Parsee style. Puréed spiced lentils & vegetable with lamb, meat ball, onion salad & caramelised onion rice	

VEGETABLES

TADKA DAL	9
Yellow, pink lentils & split moong cooked with garlic & cumin	
POTATO BHAJI USING ENGLISH HERITAGE POTATO	10
variety of potato. Changes with the season	
PALAK PANEER	10
pureed & chopped spinach with diced Indian whey cheese	
KOZHUMBU	11
Fritters of split yellow peas & spinach, coconut-based curry	
BAINGAN BHURTA	10
smoked & chargrilled aubergine, shallots, spices & tomato	
VEGETABLE KOFTA MAKHANI	10
vegetables & potato croquette, spiced whey cheese with tomato sauce, cashew nuts, fenugreek leaves & cardamom	

THE MTK EXPERIENCE

45

Relax and let us do all the hard work – including the ordering.

Your meal begins with papads, home-made chutneys and pickles. Selection of six different starter items in the first two courses and our soup of the day as an intermediary course. Follow up with three non-vegetarian main dishes plus a vegetable and daal, along with naan and rice. Finished with a selection of our desserts.