



National Curry week menu

Choose any 1 dish from each section

£30pp - including a glass of Prosecco or Bottle of Cobra Beer

TO START

KALE & ONION BHAJIA

small fritters of shallots & kale in chickpea batter, flavoured with carom seed & coriander

CHICKEN TIKKA

chicken marinated in traditional tandoori masala

BETROOT & COCONUT SAMOSA

South Indian style diced beetroot and potato, coconut, mustard seeds, curry leaves, cumin & chilli

For Mains

LAMB DHAANSAAK

all time classic lamb dish in an authentic Parsee style. Puréed spiced lentils & vegetable with lamb, meat ball, onion salad & caramelised onion rice

PANEER TIKKA

Indian whey cheese marinated in tandoori masala and chargrilled

KOZHUMBU

Fritters of split yellow peas & spinach, coconut-based curry

Rice

STEAMED RICE

SAFFRON RICE

Naan

PLAIN NAAN

COCONUT, RAISIN & ALMOND NAAN

CHILLI CHEESE NAAN

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