

# CURRY LEAF CAFE



## LUNCH MENU

**MON-SAT: 12-3PM**  
**SUNDAY: 1-4PM**

### NIBBLES

**SPICY SZECHUAN NUTS (VG/NGI/N) 🌶️🌶️ £3.50**

Crisp-fried cashews and peanuts glazed in a sweet, sour and spicy coating made from chickpea flour, chilli flakes, ginger, garlic, curry leaves & lemon juice (Contains Nuts)

**FLAVOURED MINI POPPADUMS (VG/NGI) 🌶️ £3.75**

Cracked black peppercorn, cinnamon & plain mini poppadums served with chutneys & dips

### STREET FOOD PLATTER

**£7.25**

All the below items, served with chutneys & dips

SPINACH & PARSNIP PAKORAS (VG/NGI)

GOBI MANCHURIAN (VG/NGI)

PUNJABI VEGETABLE SAMOSAS (VG)

**ADD PUNJABI PANEER TIKKA (V/NGI) + £2.50**

**ADD GOAN CHICKEN CAFRAEL (NGI) + £2.50**

### STREET FOOD

**PUNJABI VEGETABLE SAMOSAS (VG) 🌶️🌶️ £5.00**

An Indian street food classic. Puff-pastry triangles filled with mixed vegetables and spices then fried until crisp & golden. Served with: Tamarind Chutney

**SPINACH & PARSNIP PAKORAS (VG/NGI) £5.50**

Classic Indian street food with a seasonal twist. Shredded spinach, parsnip and onion mixed with chickpea flour, garlic, chilli and coriander then shaped into balls and fried until crisp. Served with: Sweet Mango Chutney 🌶️

**GOBI MANCHURIAN (VG/NGI) 🌶️ £5.75**

An IndoChinese snack sold at streetside carts across India. Cauliflower florets crisp-fried in spiced cornflour batter then tossed in a sweet-and-sour garlic, ginger & gluten-free soy sauce and topped with sliced spring onion

**GOAN CHICKEN CAFRAEL (NGI) 🌶️ £6.50**

Chicken thigh marinated for 24hrs in a vibrant green spice paste made from fresh coriander leaves, green chilli, cinnamon, cumin, green cardamom, clove and coriander seeds, then chargrilled in the tandoor. Served with: Smoked Aubergine Raita

**PUNJABI PANEER TIKKA (V/NGI) 🌶️🌶️ £6.75**

Cubes of Indian paneer cheese and sliced peppers marinated overnight in yoghurt spiced with garlic, ginger, red chilli, coriander and chaat masala then chargrilled in the tandoor oven. Served with: Chilli & Redcurrant Jam

**MASALA FISH & CHIPS 🌶️🌶️ £11.50**

Fillet of cod dipped in a gluten-free chickpea & rice flour batter spiced with chilli, ginger & garlic, then fried until crisp and golden. Served with: Spiced Potato Wedges + Vegetable Thoran + Mint Raita

### SIDES

PARSI DAAL (VG/NGI) £3.00

VEGETABLE THORAN (VG/NGI) £3.00

VEGETABLE SAMBAR (VG/NGI) £3.00

PLAIN NAAN (V) £2.50

GARLIC & SPRING ONION NAAN (V) £2.75

CHILLI & ONION KULCHA (V) £2.75

ANJEER (FIG) NAAN (V) £3.00

STEAMED RICE (VG/NGI) £2.50

TOMATO RICE (VG/NGI) £2.75

CUMIN RICE (VG/NGI) £2.75

CHUTNEYS & DIPS (VG/NGI) £0.95

Tamarind chutney • Plum chutney • Chilli & Redcurrant Jam  
 Coconut Chutney • Pineapple Chutney • Garlic & Chilli Dip  
 Sweet Mango Chutney • Mixed Veg Pickle • Mint Raita (V)  
 Smoked Aubergine Raita (V)

\*\* NB: Service not included (an optional 10% service charge will be added to parties of 6+ people)

Our food is prepared in an environment where gluten, nuts & other allergens are present – ask your server for detailed allergen information \*\*

V=Vegetarian • VG=Vegan • DF=Dairy-free  
 NGI=No Gluten Ingredients • N=Contains Nuts

🌶️ = mild    🌶️🌶️ = medium    🌶️🌶️🌶️ = hot

# CURRY LEAF CAFE

## LUNCH MENU



### OPEN NAAN WRAPS

Tandoor-baked naan bread with your choice of the below toppings + cherry tomatoes, laccha salad & chutneys

**GOBI MANCHURIAN (V) ✨** £8.25  
Cauliflower florets crisp-fried in spiced cornflour batter then tossed in a sweet-and-sour garlic, ginger & gluten-free soy sauce and topped with sliced spring onion

**PUNJABI PANEER TIKKA (V) ✨✨** £8.50  
Paneer cheese and peppers marinated in yoghurt, garlic, ginger, chilli & coriander then chargrilled in the tandoor

**GOAN CHICKEN CAFREAL ✨** £8.50  
Chicken thigh marinated in coriander, green chilli, cumin, cinnamon, cardamom & clove, then grilled in the tandoor

**CHILLI FISH ✨✨** £9.50  
Pieces of cod fillet dipped in chickpea- & rice-flour batter spiced with chilli, ginger and garlic, then deep-fried until crisp and topped with chilli & garlic sauce

### CHEF'S SPECIAL

**FESTIVE TANDOOR PLATTER (N) ✨✨✨** £18.50  
A trio of marinated chargrilled meats from our tandoor: Half Tandoori Poussin (baby chicken served on the bone), Venison Boti Kebab & Goan Chicken Cafreal. Served with: Makhani Sauce + Fig Naan + Kachumber Salad + Smoked Aubergine Raita

### DOSAI

**MASALA DOSA (VG/NGI) ✨** £8.25  
Indian rice-flour crêpe stuffed with spiced potato & green pea mash tempered with mustard seeds and curry leaves. Served with: Vegetable Sambar + Coconut Chutney

**FISH MOILEE DOSA (DF/NGI) ✨** £10.25  
Paper dosa (Indian rice-flour crêpe) served with cod fillet pieces cooked in a creamy, fragrant Keralan curry sauce flavoured with coconut, ginger, garlic, cardamom and green chilli. Served with: Coconut Chutney

### VEGAN THALIS

Your choice of curry (below) + cumin rice, paper dosa, spinach & parsnip pakoras, parsi daal, veg thoran, poppadums, pineapple chutney & coconut chutney  
(Vegetarian option: swap dosa for naan bread)

**TURAI KI SABZI (VG/NGI) ✨** £10.50  
Ridge gourd, potato and okra cooked in a light, refreshing tomato & onion curry sauce flavoured with white poppy seeds, mustard oil, ginger & garam masala

**MUSHROOM, PEA & SPINACH MASALA (VG/NGI)** £10.50  
Chestnut & oyster mushrooms, spinach and peas cooked in a rich onion & tomato sauce spiced with ginger, garlic, coriander, turmeric and roast cumin ✨✨

### MEAT/FISH THALIS

Your choice of curry (below) + cumin rice, naan, parsi daal, spinach & parsnip pakoras, vegetable thoran, poppadums, pineapple chutney & coconut chutney

**NAWABI MURGH MASALA (N) ✨✨✨** £11.50  
Chicken thigh marinated for 24hrs in yoghurt, ground cashew nuts & spices, then chargrilled in the tandoor and finished in a creamy tomato sauce flavoured with honey, garlic, red chilli, caraway seeds & garam masala

**GOAN PORK VINDALOO ✨✨✨** £11.50  
British pork shoulder slow-cooked in a fiery sauce flavoured with tomato, onion, Scotch Bonnet chilli, cinnamon, garlic and garam masala, then finished with a dash of maple syrup and palm vinegar

**KERALAN FISH MOILEE ✨** £12.50  
Cod fillet pieces cooked in a fragrant, creamy Keralan curry sauce made from coconut, ginger, garlic, green cardamom and green chilli

**MAHARAJA THALI UPGRADE** + £2.00  
Upgrade your thali with the below items:

GOBI MANCHURIAN • ANY FLAVOURED NAAN  
ADA PRADHAMAN (DESSERT) • SMALL LASSI (DRINK)

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