

CURRY LEAF CAFE



DINNER MENU

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

FLAVOURED MINI POPPADUMS (VG/NGI) 🌶️ £3.75
Cracked black peppercorn, cinnamon & plain mini poppadums served with homemade chutneys & dips

CHUTNEYS & DIPS

TAMARIND CHUTNEY (VG/NGI) 🌶️	£0.95
PLUM CHUTNEY (VG/NGI)	£0.95
COCONUT CHUTNEY (VG/NGI)	£0.95
CHILLI & REDCURRANT JAM (VG/NGI)	£0.95
GARLIC & CHILLI DIP (VG/NGI)	£0.95
SWEET MANGO CHUTNEY (VG/NGI)	£0.95
PINEAPPLE CHUTNEY (VG/NGI)	£0.95
MIXED VEGETABLE PICKLE (VG/NGI)	£0.95
SMOKED AUBERGINE RAITA (V/NGI)	£0.95
MINT RAITA (V/NGI)	£0.95

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

MON-THURS: 6–10PM
FRI & SAT: 6–10:30PM
SUNDAY: 4–9PM

STARTERS

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 yoghurt, minced 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

PRAWN & CRAB CAKES (DF) 🌶️🌶️ £6.50
British crab & prawn cakes flavoured with ginger, green chilli, mayonnaise and fresh coriander then lightly coated with breadcrumbs and fried until crisp on the outside
Served with: Plum Chutney

BANJARA VENISON 🌶️🌶️🌶️ £7.50
A seasonal special from the hills of Bangalore. British venison haunch slow-cooked in a rich sauce made from roast coriander seeds, cumin, chilli and whole black pepper, then topped with thinly sliced fresh ginger
Served on: Mini Fig Naan

CURRY LEAF CAFE



DINNER MENU

SIDES

PARSI DAAL (VG/NGI)	£3.00
VEGETABLE THORAN (VG/NGI)	£3.00
VEGETABLE SAMBAR (VG/NGI)	£3.00
PLAIN NAAN (V)	£2.50
ANJEER (FIG) NAAN (V)	£3.00
GARLIC & SPRING ONION NAAN (V)	£3.00
CHILLI & ONION KULCHA (V)	£3.00
STEAMED RICE (VG/NGI)	£2.50
TOMATO RICE (VG/NGI)	£2.75
CUMIN PILAU RICE (VG/NGI)	£2.75

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

** 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 **

CURRIES

TURAI KI SABZI (VG/NGI) * £14.00
Ridge gourd, potato and okra cooked in a light, refreshing tomato & onion curry sauce flavoured with white poppy seeds, mustard oil, ginger and garam masala
Served with: Cumin Pilau Rice + Parsi Daal

MUSHROOM, PEA & SPINACH MASALA (V) £14.00
Chestnut & oyster mushrooms, spinach and green peas cooked in a rich onion & tomato sauce spiced with ginger, garlic, coriander, turmeric and roast cumin powder ***
Served with: Chilli & Onion Kulcha + Parsi Daal
(VG/NGI if kulcha is swapped for rice)

KADAI PANEER (V) * £14.50
A Punjabi roadside favourite. Cubes of Indian paneer cheese simmered in a creamy tomato sauce spiced with coriander seeds, fenugreek and dry red chilli
Served with: Plain Naan + Parsi Daal
(NGI if naan is swapped for rice)

NAWABI MURGH MASALA (N) * £15.00**
A luxurious chicken curry from Delhi, India's capital. Corn-fed chicken leg 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
Served with: Garlic & Spring Onion Naan + Vegetable Thoran
(NGI if naan is swapped for rice)

GOAN PORK VINDALOO (NGI) ** £15.00**
This Portuguese-influenced curry gets its name from the use of vinegar to cut through the natural richness of its main ingredient: pork. 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 to give a lip-tingling balance of sweetness, sourness and chilli heat
Served with: Plain Rice + Smoked Aubergine Raita
(DF if raita is swapped for chutney)

NADAN THARAVU (DF/NGI) * £15.50**
A festive, intensely spiced duck curry that's popular among the Syrian Christian community of Kerala. British duck leg slow-cooked on the bone in a rich coconut, tomato & onion sauce spiced with garam masala, coriander and red chilli
Served with: Paper Dosa + Vegetable Thoran

MONKFISH & PRAWN MOILEE (DF/NGI) £17.50
A fragrant seafood dish from the backwaters of Kerala in South India. Monkfish fillet and king prawns cooked in a creamy coconut sauce spiced with ginger, garlic, cardamom and green chilli, and topped with samphire fronds ***
Served with: Tomato Rice + Mixed Vegetable Pickle

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