

CURRY LEAF CAFE



BRIGHTON LANES

NIBBLES (INCLUDED IN PRICE)

SPICY SZECHUAN NUTS (VG/NGI/N) ✨ ✨ ✨

Crisp-fried cashews & peanuts glazed in a sweet, sour and spicy chickpea flour & spice coating

FLAVOURED MINI POPPADUMS (VG/NGI) ✨

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

STARTERS

SPINACH & PARSNIP PAKORAS (VG/NGI) ✨

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) ✨

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) ✨

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

PUNJABI PANEER TIKKA (V/NGI) ✨ ✨

Cubes of paneer cheese and peppers marinated in yoghurt, garlic, ginger, chilli, coriander & chaat masala then grilled in the tandoor. Served with: Chilli & Redcurrant Jam

PRAWN & CRAB CAKES (DF) ✨ ✨ ✨

+ £1

Prawn & crab cakes flavoured with ginger, chilli, fresh coriander and mayonnaise then coated with breadcrumbs and fried until crisp. Served with: Plum Chutney

BANJARA VENISON ✨ ✨ ✨ ✨

+ £1

British venison haunch slow-cooked in a rich sauce made from roast coriander, cumin, chilli and black pepper, then topped with thinly sliced ginger. Served on: Mini Fig Naan

SET MENU

TWO COURSES £24

THREE COURSES £28.50

CURRIES

TURAI KI SABZI (VG/NGI) ✨

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) ✨ ✨ ✨

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) ✨

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) ✨ ✨ ✨

Corn-fed chicken leg marinated for 24hrs in yoghurt, 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) ✨ ✨ ✨ ✨

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) ✨ ✨ ✨

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) + £2

Monkfish fillet and king prawns cooked in a creamy, luxurious coconut sauce spiced with ginger, garlic, cardamom and green chilli, and topped with samphire fronds ✨ ✨ ✨
Served with: Tomato Rice + Mixed Vegetable Pickle

CURRY LEAF CAFE



BRIGHTON LANES

SET MENU

TWO COURSES £24
THREE COURSES £28.50

DESSERTS

ADA PRADHAMAN (VG/NGI/N)

A comforting South Indian dessert similar in style to rice pudding. Rice slow-cooked in coconut milk, jaggery and cardamom then finished with a scattering of nuts
(Contains nuts)

FIG & ALMOND HALWA (VG/N)

A sticky dessert made from mashed figs slow-cooked with almonds and sugar (Contains nuts)
Served with: Scoop of ice cream/kulfi/sorbet

GULAB JAMOONS & ICE CREAM (V)

Soft, sweet Indian dumplings made from reduced milk and cardamom-flavoured sugar syrup infused with South Indian spices.
Served with: Scoop of ice cream/kulfi/sorbet

ICE CREAMS, KULFIS & SORBETS

- Mango kulfi • Pistachio kulfi (N)
- Banana & honeycomb ice cream
- Passionfruit sorbet (VG)

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

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

** NB: Service not included (an optional 10% surcharge 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