

# EASY TIGER

## KITCHEN OPEN TIMES

MON-THURS: 5-9PM | FRI: 12-3PM, 5-9PM | SAT: 1-9PM | SUN: 1-6PM

## NIBBLES

**Appalams with homemade chutneys - 4.5 (vg/ngi)**      
Crispy poppadoms with our own homemade chutneys

**Papadi Gathia - 4 (vg/ngi)**    
A traditional crunchy Gujarati snack made of gram flour and spices, with spicy mango chutney

## SMALL PLATES

**Panjabi Samosa - 7 (vg)**       
Crispy fried vegetable samosa with tamarind chutney

**Chilli Gobi - 7.5 (vg/ngi)**      
Crispy battered cauliflower covered with a chilli garlic sauce

**Kerala Fried Chicken - 8 (ngi)**    
Crispy fried boneless chicken thigh seasoned with ginger, garlic, rice flour and blended spices

**Curry Puffs - 8.5**       
Beef mince cooked in aromatic curry spices, wrapped in a light flaky pastry served with a wild berry chutney

**Sabudana Vadai - 6.5 (vg)**     
A Maharashtrian snack made of tapioca pearls, potato, green chilli and spices, served with a roasted tomato chutney

## WRAPS

**Mung Bean Vada Wrap - 11.5 (vg)**      
Crispy on the outside and soft in the centre mung beans vada rolled in a roti with cabbage salad, served with spiced chips and sriracha ketchup

**Chicken Wrap - 12.5**       
Smoky, spicy chicken curry rolled in a roti with mixed cabbage salad, served with spiced chips and sriracha ketchup

Though our NGI dishes do not have any gluten in them, they might have been fried in the same oil as dishes that do contain gluten. For specific information on allergies please ask when ordering.  
All food may contain trace of nuts.

## MAINS

### Meen Molly - 13 (ngi)



A coconut based curry of pollock, mussels and squid cooked in ginger, garlic, green chilli and curry leaves

### Murg Angara - 11 (ngi)



A smoky, spicy chicken curry cooked with freshly ground masala, yoghurt, tomato, Kashmiri red chilli, cumin and fenugreek leaves

### Paneer Makhani - 12 (vg/ngi)



A creamy dish from New Delhi, cooked with tomato, cashew nuts, whole spices, ginger and garlic

### Kappa Beef - 12 (ngi)



Authentic toddy shop mashed cassava, with roasted beef cooked with curry leaf, chilli and ginger

### Thakkali Sambar - 8 (vg/ngi)



A lentil based vegetable curry cooked with tomato, onions, tamarind, asafoetida and curry leaf

### Chole Masala - 11 (vg/ngi)



An authentic Punjabi-style curry made with chickpeas, tomato, onion and homemade masala

### Mirchi Ka Salan - 12 (vg)



A spicy, nutty and tangy sauce made with peanut, sesame seeds, coconut, butternut squash, carliston chilli and aubergine

### Wayanaden Addu Biryani - 14.5 (ngi)



Lamb biryani cooked with a special variety of Jeerasala rice, finished with fried brown onions, cashew nuts and raisins, served with pickle or chutney, wild berry raita and poppadom

## SIDES

Spiced fries with sriracha ketchup - 4 (vg) 

Saffron basmati rice - 4 (vg/ngi)

Malabar paratha - 2 (v/df)  

Dhokla - 1.5 (vg/df)   

## PICKLES AND DIPS

Pickle of the month 2

Mango & Mint 1.5 / Wild Berry Chutney 1.5 / Sriracha Ketchup 1.5 / Spicy Lemon Mayo 1.5 / Chilli Garlic Sauce 1.5 / Berry Raita 1.5 / Roasted Tomato Chutney 1.5 / Spicy Mango Chutney 1.5 (Enquire for allergy information)

## DESSERT

### Gulab Jamun with Mango Ice Cream - 8



Fried dumplings made of khoa and sugar, steeped in rosewater syrup

