

MAINS

MEEN POLLICHATHU - 13.5 (ngi) 🌶️🌶️

Spiced cod fish cooked with tomato, onion, ginger, mustard seeds, curry leaf and coconut milk

KADAI PANEER - 12.5 (v/ngi) 🌶️

A Panjabi classic of paneer cooked with tomato, coriander seeds, fenugreek leaves and mixed peppers

WINTER VEGETABLE KURMA - 11 (vg) 🌶️

A lightly spiced sauce made with carrot, parsnip, celeriac, cardamom, fennel seeds and curry leaf

MIRCHI KA SALAN - 12 (vg) 🌶️🌶️

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

GOAN PORK VINDALOO - 12 (ngi) 🌶️🌶️🌶️

A Goan classic of pork cooked with kashmiri chilli, garlic, cumin and white wine vinegar

KOHZI VARUTHARACHATHU - 12.5 (ngi) 🌶️

Chicken thighs cooked with roasted and ground coconut, red chilli, curry leaf and shallots

CHERUPAYAR - 8 (vg) 🌶️

Slow cooked green mung beans and shallots, served with dry chilli, coconut and mustard seeds

WAYANADEN ADDU BIRYANI - 13.5 (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, plum and chilli raita and poppadom

SIDES

Spiced fries with sriracha ketchup - 4 (vg)

Saffron basmati rice - 4 (vg/ngi)

Malabar paratha - 2 (v/df)

Idiyappam Upma - 3.5 (v/ngi)

PICKLES AND DIPS

Mango & Mint 1.5 / Plum & Chilli Raita 1.5 / Sriracha Ketchup 1.5 / Spicy Lemon Mayo 1.5 / Plum & Chilli Chutney 1.5

DESSERT

GULAB JAMUN WITH MANGO ICE CREAM - 8

One of the most popular desserts in the North of India, fried dumplings made of khoa, sugar and steeped in rosewater syrup



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.



NIBBLES

APPALAMS WITH HOMEMADE CHUTNEYS - 4.5 (vg/ngi)

Crispy poppadoms with our own homemade chutneys

CHEERA MURUKKU - 4 (vg/ngi) 🌶️

A popular tea-time snack in Kerala made with roasted rice flour, spinach, green chilli and sesame seeds

SMALL PLATES

PANJABI SAMOSA - 7 (vg)

Crispy fried vegetable samosa with tamarind chutney

VADA CHAAT - 7.5 (v/vg)

Vada chaat made of chickpea, soya, beetroot, tamarind chutney, sweet yoghurt and mint chutney

KERALA FRIED CHICKEN - 8 (ngi/df)

Crispy fried boneless chicken thigh seasoned with ginger, garlic, rice flour and blended spices

TURKEY KEEMA PUFFS - 8.5 🌶️

Slow cooked turkey mince with tomato, ginger and aromatic spices, served with plum and chilli chutney

FISH MANCHURIAN - 8.5 (ngi) 🌶️🌶️🌶️

Crispy fried Cole fish cooked in ginger, garlic, chilli, coriander and soya sauce

WRAPS

VADA WRAP - 12.5 (vg) 🌶️🌶️

Green peas, beetroot, soya and chickpea vada rolled in a roti with cabbage salad, served with spiced chips

VINDALOO WRAP - 13.5 (ngi) 🌶️🌶️🌶️

Pork Vindaloo wrapped in a roti with cabbage salad, served with spiced chips

(See other side for mains)