

For the Un-decisive Foodie!

We have designed a variety of Platters & Meals to share for those who would like to begin their meal with a burst of flavours and a variety of tastes.

Vegetarian Starter Platter for Two 

Five tasting portions of Vegetarian starters.

£19

Mr Todiwala's Starter Platter for Two

Our most popular selection of four vegetarian and four non-vegetarian starters, including tikkas to share.

£24

Tandoori Tikka Platter

A tikka each of Barbary Duck, Wild Hart Venison tikka, Scotch Beef, Chicken Tikka, Paneer & Salmon.

£22

Mr Todiwala's Kitchen Menu

£50^{pp}

Relax and let us do all the hard work — including the ordering!

Five courses of chefs favourites including vegetable side dishes, rice, naan, raita, papad and chutneys, dessert & tea/coffee! The first three courses will be served individually plated and the main course will be served in bowls. Dessert will be individually served.

*And finally for the committed gourmands
who would like to take their time...*

Mr Todiwala's Gourmand Tasting Menu

£70.00^{pp}

This menu represents a continuous array of tasting courses and is designed to take you on a culinary excursion packed with regions, flavours, tastes and creativity. We will be happy to serve you more food if you feel that you can still eat more. On average this menu will stretch for roughly two hours and we therefore beg you to allow the time and patience to enjoy it.

MEDIUM SPICY 

HOT & SPICY 

FIERY HOT 

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask your server who will be happy to assist.

Mr Todiwala's Pickle Tray

£1 pp

Exclusive and always changing chutney & pickles handmade in-house. Using the finest British produce. Also for sale in jars at the restaurant and at our Deli Counter in the Lobby.

Selection of Papads

£1 pp

Better known as pappadum in the UK, these are mostly made from lentils, rice or corn and therefore are usually gluten free.

DOSAS

The Dosa is a crisp pancake made from a batter of fermented rice and white lentils, served with saambaar (a South Indian spiced vegetable and lentil soup) and fresh coconut chutney.

Masala Dosa 

£9

Filled with a traditional potato bhajee also known in India as Dosa bhajee.

Frankie Goat Dosa 

£11

Crisp White Lentil & Rice Pancake filled with diced Goat from Scotland, cooked in a rich well Spiced Bombay style yoghurt based sauce. .

Dahi Saew Channa Poori 

£8

Crisp Puffed Poories filled with crushed potato and chickpeas, topped with spiced yoghurt, fresh green chutney, Date & Tamarind sauce and sprinkled with chickpea vermicelli.

Beetroot & Coconut Samosas 

£9

A South Indian style filling of diced beetroot blended with diced potato, tossed with freshly grated coconut and sizzled with mustard seeds, curry leaves, cumin and chilli. This may sound unusual but, when cooked with coconut, the beetroot is an entirely different beast and tastes delightful. The potato here is primarily used to hold the beetroot dices together.

Langoustine Patia 

£12

Scottish Langoustines peeled and marinated in a Bombay style red masala, crumb-fried and served with Parsee style hot sweet and sour Patia sauce.

MEDIUM SPICY HOT & SPICY FIERY HOT 

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A discretionary 12.5% service charge will be added to your bill

All our tikkas are cooked medium rare to medium for best results.

However please let us know if you prefer rare.

Please be patient with us as we only prepare your tikkas when you are ready to eat.

Mr Todiwala's Kitchen also wishes to inform our patrons that the use of any colouring in our kitchens has always been banned and therefore we cannot please those who expect our dishes to be brightly coloured or iridescent.

All our tandoori main courses are served with a vegetable accompaniment of the day. Our meat, fish and poultry are either organic, free range or friendly farmed and come from sustainable resources.

Paneer & Vegetable Shashlik

£18

Portobello mushroom, Indian whey cheese (Paneer), quarters of mixed peppers, tomato, sweet potato and onion, marinated in classical tandoori masala, skewered, chargrilled, and served with saffron rice and coconut curry.

Leeli Chutney Ni Salmon

£11 / £20

Fillet of organically reared Wester Ross salmon marinated in Parsee style fresh green chutney, skewered and chargrilled in the tandoor. Whilst salmon is a great fish, it is not very spice friendly. However, this chutney is derived from my mother's own family recipe. The family, as well as our regulars, who have eaten it hundreds of times before unanimously agree that it is the best way of marinating fresh salmon for grilling.

Saffron & Ginger Halibut with soft Garlic Chilli Rice

£22

Fillet of Organic Sustainable & slow bred Halibut from the Norwegian Fjords. Marinated in extract of ginger with saffron strained yoghurt, chargrilled & served on a bed of soft Risotto rice flavoured with garlic, dried red chilli and a side of curry sauce.

Chicken Tikka

£10 / £19

An all-time favourite, chicken tikka needs no introduction except that ours is not red in colour and is traditionally flavoured. (Served with accompanying tadka daal and steamed rice for main course only).

MEDIUM SPICY 

HOT & SPICY 

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Keralan Duck Tikka

£10 / £20

Breast of Barbary Duck marinated in a Keralan "Syrian - Christian" style created by Mrs Matthew, a genius on old Keralan "Syrian - Christian" cuisine. Marinated simply in yoghurt with tamarind extract, crushed red chilli, toasted fennel, ginger, roasted cardamom, and, chargrilled to a medium rare. For those who do not know, Christianity and Judaism have been practiced in India long before the Western World had heard of their existence, and both synagogues and churches have existed from the 1st century AD, when trade first began by the Syrian and Baghdadi Jews and Christians.

Venison Tikka Aflatoon

£11 / £22

This tikka has survived the test of time and we feel that it will be a great addition to this menu too. Influenced by the cooking exploits of The Maharaja of Sailana in Rajputana, who was an avid cook and often created great kebabs in the jungle, this being one of them; and probably one of the best ways to cook venison as demonstrated to me by my father several times during his many hunting trips in Rajasthan. Flavoured with a treble hit of anise with fennel, anise and star anise which gives this great venison from Victoria & Mark Heyes Estate in South Devon, the right balance.

Beef Tikka Laal Aur Kaala Mirich Masala

£14 / £28

The Duke of Buccleuch's Estates breed some of the best beef on the British Isles. A cross between the Aberdeen Angus and Scottish Long Horn the meat quality is exquisite, being well hung and matured for over three weeks. Cubes of the prime fillet are marinated with puréed red chilli, crushed black peppercorns, home ground mustard, garam masala and ginger. This one is 'HOT' and not to be taken lightly.

Mr Todiwala's Mixed Grill Platter with Curried Rice & Curry

£28

A taste of all of the above. A combination of each of the above tikkas (excluding Halibut) served with soft curried steamed rice & curry.

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*Goan Prawn Curry
& Organic Red Rice* 🌶️🌶️

£20

If there is one combination of food in Goa that is eaten daily come hell or high-water, it is the classic Goan coconut curry. Cooked here with large Tiger prawns and served with unpolished rice and "KISMOOR" – a crumbled dried shrimp and onion salad, which must be sprinkled over the curry and rice for an even more sumptuous meal. The rice served is unpolished red kernel rice traditionally served with Goan curry (if you prefer Basmati rice instead, please do let us know).

*Malabar Chicken Curry
& Steamed Rice* 🌶️

£19

Rolled boned leg of chicken simmered in the favours of a rich red curry enhanced with toasted coconut, curry leaves, some fenugreek and mustard. Served with steamed rice.

Murgh Makhani Pasanda

£19

The classic north Indian sauce 'Makhani', takes its routes from the princely state of Oudh where a great deal of India's most popular Mughlai dishes were created and which led to the eventual creation of the 'British Indian' – and I repeat British Indian chicken tikka masala sauce. Ours is whole breast of chicken stuffed with Indian whey cheese blended with pistachio, crushed almonds & roasted fennel, partly grilled then simmered in the classic creamy tomato sauce, enriched with puréed cashewnuts and almonds, flavoured with shredded ginger, green chilli and crumbled toasted Quasoori Methi (sun dried fenugreek), served with saffron rice. Quasoor is a town in Pakistan renowned for its fenugreek and all sun-dried methi is now simply called 'Quasoori'. Served with Saffron Rice.

Beef Xacutti 🌶️🌶️

£20

Pronounced "Tsakutti" if you wish to. This is one of the greatest Curries of the world and definitely the most exotic and aromatic. Hailing from Goa it takes twenty-one ingredients and three stages of cooking to fulfil its demands on the skill of the chef. Served with Steamed Rice.

MEDIUM SPICY 🌶️

HOT & SPICY 🌶️🌶️

FIERY HOT 🌶️🌶️🌶️

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Dhaansaak

£20

This is the Parsee Sunday Roast and unless health or poverty demands it is always made using Lamb, Goat or Mutton, which is why we do not add the meat in front of the word Dhaansaak. It is painstakingly made using five different lentils cooked with vegetables, which is then pureed together and blended with the lamb that has been cooked in a hot red masala. The dish is complete when served with caramelised onion rice flavoured with star anise and cassia bark, spiced meat balls and a red onion salad. It is best enjoyed when the lamb and lentil dish is poured over the rice, the onion salad over that and then eaten.

This is how we grew up eating and preparing this dish. It does differ from the Bombay Dhaansaak, which uses ready-made masalas whilst ours goes back to my great grandmothers recipe and shows signs of adherence to our Persian heritage. Please do not confuse this dish with its namesake in Britain, as you will be grossly disappointed. This is the classical version and shows no adaption towards British Indian cuisine.

Shank of Lamb Bhuna

£23.50

The ever so classic of sub-continental Indian preparations, 'Bhuna' is often grossly misunderstood. 'Bhuna' the word simply means 'roasted' but is a classical gravy too and not necessarily hot. It is however made through a lengthy process of browning onions until caramelisation sets in, with whole spices, and condiments; pureed with yogurt and tomato. Shank of lamb here is first slow roasted then simmered in the gravy, served with pulao and chunks of fried potato to complete the dish.

Vindalho De Carne De Porco

£19

There is no doubt that British pork is probably the best pork anywhere in the world. Belly and shoulder of organic British Lop (rarest of the rare British breeds) cooked in that most popular of terms in the UK, 'Vindaloo'. 'Vindalho,' pronounced VINYUSH De ALY00SH, would be its traditional Portuguese / Goan name and it would always be classically cooked with pork only. A Goan vindalho is not the mind blowing hot gravy as it has sadly been branded in the UK, but a rich, hot maybe slightly sweet and sour gravy, which is an ideal companion for pork, served with steamed rice. 'Vindalho' sadly is not a barometric term for chilli heat and we Indians do not understand it as such. (The Portuguese classically pickled the pork in wine vinegar and garlic, hence the name). Our pork is produced by Giles Eustice, President of the British Lop Pig Society.

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Tadka Daal 

A combination of toor and masoor daal (yellow & pink lentils) cooked and sizzled with chopped garlic, cumin and red chilli. This process of sizzling is known as 'Tadka', hence the name tadka daal.

£8.50

Baingan Bharta 

Smoked aubergine peeled after charbroiling, chopped and simmered with onions, tomato, garlic, green chilli and cumin, finished with fresh chopped coriander, beaten yoghurt and dices of fried aubergine. This is the Punjabi version of one of the sub-continent's most popular of aubergine dishes.

£10

Aloo Gobhi Mutter 

A Rajasthani style combination of cubed potato, florets of cauliflower and green peas sizzled with mustard seeds, fenugreek, Kashmiri red chilli and cumin. Flavoured with ground ginger, garlic, cardamom and crushed coriander seeds.

£9.50

English Heritage Potato Bhajee 

In support of the rekindling of Britain's rare heritage potato varieties, we bring you a blend of at least two in season. These are exclusively cultivated by Lucy and Anthony Carroll at their farm in Northumberland where they have been trying very hard in re-introducing some great varieties back into Britain. Depending on the season, you may enjoy Epicure, British Queen or Mr Little's Yet Holm Gypsy, or one of several others including Burgundy red or blue, Yukon Gold or Ratte, Pink Fir, all depending on seasonality and availability, cooked and sizzled with mustards.

£9.50

Cholay Paneer 

Chickpeas and Indian whey cheese simmered in a dryish gravy seasoned with crushed pomegranate seeds.

£10

Aloo Saagwalla 

Seasonal English Heritage potato, simmered in part puréed, part chopped, fresh, baby spinach. Sizzled with sliced garlic, red chilli, cumin and crumbled toasted fenugreek.

£9.50

Bhindi Aur Mushroom Ki Jhalfraezi  

Shredded okra and shredded mushrooms, tossed with shredded green and red peppers, chilli, ginger and garlic, spring onions and tomato, tossed in a semi-dry masala as in true Jhalfarzi style, or better known as 'Jhalfraezi'. The word simply means 'to look like' i.e. to look hot but it need not be so!

£9.50

Spinach & Split Pea Croquette   

Crushed split yellow peas mixed with shredded spinach and ginger, formed in croquette, fried and simmered in a rich Goan coconut curry. It's Keralan name would be Cheera Wada Khozhambu.

£10

Seasonal British Vegetable Of The Day 

Please ask for details of the preparation and the vegetable offered.

£9

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Naan

Made with refined white flour, eggs and milk.

£4

Roti

Made with unleavened wholewheat flour.

£4

Peshawari Naan

Stuffed with a blend of ground almonds, raisins, desiccated coconut and cream, and flavoured with cardamom. This naan has originated in the UK and has no resemblance to the naan served in Pakistan.

£5

Cheese Naan

A combination of Barbers West Country Cheddar & Red Leicester from Somerset

£5

Cheese & Chilli Naan

This naan has a kick, and is quite addictive too

£5

Garlic & Chilli Naan

Stuffed with fresh chopped green chilli & garlic.

£5

Sada Chawal

Plain steamed Basmati rice.

£4

Palaw

Traditional saffron flavoured rice.

£5

Dhaan Dhaansaak Rice'

This is traditional Dhaansaak pulao made with browned onions that give it the classic brown colour and flavoured with star anise.

£5

Goa Rice

Red unpolished rice, high in fibre and great in natural taste.

£4.50

Cucumber Raita

A raita (or seasoned yoghurt) is more often than not a staple food for locals throughout the length and breadth of India. Hot and/or oily foods are digested more easily if accompanied by yoghurts and raitas, which also, of course, lend their own flavours as well as enhancing the flavours of the main dish.

£4.50

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