

## TO START

<b>PAPAD BASKET</b> <b>MR TODIWALA'S CHUTNEY &amp; PICKLES</b>	per person <b>2</b> per person <b>2</b>
<b>KALE &amp; ONION BHAJIA</b>	<b>6</b>
small fritters of shallots & kale in chickpea batter, flavoured with carom seed & coriander	
<b>DAHI SAEV CHANA POORI</b>	<b>6</b>
crisp puffed poories of crushed potato & chickpeas, spiced yoghurt, fresh green chutney, tamarind & date sauce	
<b>BEETROOT &amp; COCONUT SAMOSA</b>	<b>6</b>
South Indian style diced beetroot and potato, coconut, mustard seeds, curry leaves, cumin & chilli	
<b>MASALA DOSA</b>	<b>8</b>
crisp white lentil & rice pancake, filled with a traditional potato bhaji with sambar; a vegetable pot pourri with lentil	
<b>FRANKIE LAMB DOSA</b>	<b>9</b>
crisp white lentil & rice pancake, filled with diced organic lamb in rich spiced Bombay style yoghurt based sauce with sambar; a vegetable pot pourri with lentils	

## FROM THE TANDOOR

<b>CHICKEN TIKKA</b>	<b>8 / 15</b>
chicken marinated in traditional tandoori masala	
<b>PANEER TIKKA</b>	<b>7 / 13</b>
Indian whey cheese marinated in tandoori masala and chargrilled	
<b>DUCK TIKKA</b>	<b>11 / 20</b>
Barbary duck marinated in tandoori masala	
<b>ROLLED THIGH OF CHICKEN PERI-PERI</b>	<b>9 / 17</b>
chargrilled chicken thighs marinated in typical Goan style in peri-peri masala pureed in palm vinegar	
<b>BUCCULEUCH BEEF TIKKA</b>	<b>12 / 23</b>
fillet of aged Scotch beef marinated in a masala, crushed red chilli & black pepper. Chargrilled medium rare	

## BREADS & RICE

<b>PLAIN NAAN</b>	<b>4</b>
<b>COCONUT, RAISIN &amp; ALMOND NAAN</b>	<b>5</b>
<b>CHILLI CHEESE NAAN</b>	<b>5</b>
<b>TANDOORI ROTI</b>	<b>4</b>
<b>STEAMED RICE</b>	<b>4</b>
<b>SAFFRON RICE</b>	<b>5</b>
<b>DHAANSAAK RICE</b>	<b>6</b>
star anise & black cardamom with caramelised onion	

## FOR MAINS

<b>BOMBAY STYLE FRIED FISH</b>	<b>18</b>
fillet of white fish, chilli, garlic, turmeric & lime juice, crumb-fried with fried potatoes and garlic mayonnaise	
<b>GOAN PRAWN DUMPLING CURRY</b>	<b>16</b>
tiger prawns, chilli, coriander & mint in a classic Goan coconut curry with curry leaves & butternut berries	
<b>BUTTER CHICKEN</b>	<b>16</b>
chargrilled chicken tikka, rich tomato & roasted cashew sauce, A.K.A chicken tikka makhani	
<b>CHICKEN DRUMS IN HOT GARLIC SAUCE</b>	<b>16</b>
soy and garlic marinated chicken drums, chargrilled and served in Indo Hakka style hot garlic sauce	
<b>ASSADO DE PORCO VINDALHO</b>	<b>16</b>
spiced and roasted collar of rare breed British lop pork in Goan vindaloo sauce	
<b>LAMB DHAANSAAK</b>	<b>16</b>
all time classic lamb dish in an authentic Parsee style. Puréed spiced lentils & vegetable with lamb, meat ball, onion salad & caramelised onion rice	

## VEGETABLES

<b>TADKA DAL</b>	<b>9</b>
Yellow, pink lentils & split moong cooked with garlic & cumin	
<b>POTATO BHAJI USING ENGLISH HERITAGE POTATO</b>	<b>10</b>
variety of potato. Changes with the season	
<b>PALAK PANEER</b>	<b>10</b>
pureed & chopped spinach with diced Indian whey cheese	
<b>KOZHUMBU</b>	<b>11</b>
Fritters of split yellow peas & spinach, coconut-based curry	
<b>BAINGAN BHURTA</b>	<b>10</b>
smoked & chargrilled aubergine, shallots, spices & tomato	
<b>VEGETABLE KOFTA MAKHANI</b>	<b>10</b>
vegetables & potato croquette, spiced whey cheese with tomato sauce, cashew nuts, fenugreek leaves & cardamom	

## THE MTK EXPERIENCE

**45**

Relax and let us do all the hard work – including the ordering.

Your meal begins with papads, home-made chutneys and pickles. Selection of six different starter items in the first two courses and our soup of the day as an intermediary course. Follow up with three non-vegetarian main dishes plus a vegetable and daal, along with naan and rice. Finished with a selection of our desserts.

Please discuss any food allergies with a member of staff who can provide our Allergen Matrix

Our fryers are used for various products and therefore may contain allergen traces.

As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

A discretionary service charge of 12.5% will be added to your bill, this and gratuities go to our service and kitchen teams.

Mr Todiwala's Kitchen is a cashless restaurant and encourages electronic payment types