



Mr. Todiwala's  
kitchen



*A sumptuous yet informal menu that brings you an abundant selection of delicious dishes,  
Perfect for sharing with the family and friends*

<b>Papads/Chutneys/Pickles <i>VE</i></b>	£4.95		
Home-made chutneys and pickle selection of papads			
<i>Allergens: Mustard</i>			
<b>Paneer Tikka Shaslik <i>V</i></b>	£9.95		
Classic tandoor marinated tikka, grilled with cubes of Onion and peppers <i>Allergens: Dairy &amp; Mustard</i>			
<b>Leeli Chutney Ma Trout</b>	£10.95		
Grilled clark trim trout, marinated in Grandma's Todiwala's favourite green Chutney <i>Allergens: Fish</i>			
<b>Chicken Tikka</b>	£10.95		
Chicken tikka needs no introduction except that ours is not red in colour & traditionally flavored <i>Allergens: Dairy</i>			
<b>Venison Tikka Aflatoon</b>	£11.95		
Grilled Venison haunch fillet, marinated in trio of anise & zest of lime & orange. <i>Allergens: Dairy</i>			
<b>Smoked cured Duck breast in soy ginger &amp; Honey</b>	£10.50		
Cured & smoked barbery duck in spices & soy. <i>Allergens: Soy, Gluten.</i>			
<b>Beetroot &amp; Coconut Samosa Chaat <i>V</i></b>	£8.95		
Our signature samosa, served with chutneys <i>Allergens: Dairy, Gluten &amp; Mustard</i>			
<b>Lamb Samosa</b>	£9.95		
Typically Keralan in it's construction This is a samosa to remember <i>Allergens: Gluten</i>			
<b>Batatas Murros</b>	£7.95		
Crushed baby potatoes part roasted & fried drizzled With a mixed herbs dressing			
<b>Peppered Beef Tikka</b>	£13.50		
Fillet of aged Scotch Beef marinated in a masala with Crushed red chilli and black pepper grilled to medium rare			
<b>Tri Colour Quinoa, Broccoli Salad <i>VE</i></b>	£8.00		
Tri colour quinoa, tender stem broccoli with a twist of tamarind and chilli			
<i>Addons choose one each: Beef/Chicken/Venison/Paneer</i> £6.99			
<b>Ginger Seasoned Lamb Cutlet</b>	£10.95		
Prime Lamb cutlet marinated in ginger extract and spices <i>Allergens: Dairy &amp; Mustard</i>			
<b>RICE &amp; BREADS</b>			
<b>Palav</b>	£4.95		
Slow oven cooked basmati rice flavoured with whole Spices			
Basmati Rice	£4.25		
<b>Peshawari Naan</b>	£4.50		
Naan filled with ground coconut, almonds, sultanas. Sprinkled with sesame seeds			
<b>Roti <i>VE</i></b>	£3.95		
Made with unleavened wholewheat flour			
<b>Mr Todiwala's Parsee lamb Dhaansaak</b>		£19.95	
The classic Parsee Sunday lunch, lamb cooked with pureed lentils & vegetables. Served with caramelized onion, rice and red onion salad <i>Allergens: Dairy &amp; Mustard</i>			
<b>Shank of Lamb Parsee Style</b>		£22.95	
Shank of Lamb is first slow roasted then simmered in the gravy. Served with pulao rice. <i>Allergens: Dairy &amp; Mustard</i>			
<b>Murgh Makhani</b>		£19.95	
Dices of chicken breast, Marinated with yoghurt & Indian Spices, cooked in clay oven & simmered in tomato gravy served with steamed rice <i>Allergens: Nuts &amp; Dairy</i>			
<b>Goan / Portuguese style white Chicken Curry &amp; Rice</b>		£19.95	
A mild white Portuguese influenced curry with coconut and cashew served with steamed palav rice <i>Allergens: Nuts &amp; Dairy</i>			
<b>Goan Prawn Curry &amp; Organic Red Rice</b>		£19.95	
Classic Goan curry a state staple and a Café Spice Special since time immemorial. Served with steamed rice			
<b>Daal Makhani <i>V</i></b>		£9.95	
Black urad beans cooked slowly until tender and silky, finished with ginger & chilli <i>Allergens: Dairy</i>			
<b>Baigan Bhurta <i>V</i></b>		£9.95	
Roasted smoked aubergine mash in curried tomato sauce			
<b>Saag Mutter <i>VE</i></b>		£9.95	
Chopped and pureed spinach sizzled with garlic cumin and chilli, tossed with green peas <i>Allergens: Dairy (can be avoided)</i>			
<b>Daal tadka <i>VE</i></b>		£9.95	
That most classic of all Indian lentil preparations, Lentils sizzled with garlic, cumin and red chilli			
<b>Paneer chilli fry <i>V</i></b>		£9.95	
Cubes of whey cheese, peppers, shallots, green chilli, ginger & garlic. <i>Allergens: Dairy</i>			

*All prices are inclusive of VAT – Service charge is not included – Gratuities are at your discretion  
If you have any allergies and intolerances and require assistance in choosing a suitable dish please do let us know*