

**Mr. Todiwala's**  
*kitchen*

**'PYAARE SE'**

STARTER

*"Pyaare Se Jhinge" Tandoori Prawn*

*Large Tiger Prawns marinated yogurt with lime juice, butter nut berry, our own roasted shrimp paste & carom seeds, skewered and chargrilled in the Tandoor and served with Salad*

OR

*Najuk "Scallop"*

*King Scallops marinated traditionally, chargrilled in the Tandoor and served with grilled peppers, quartered onion and a duo of 'Dates and Tamarind' and fresh Green Coriander and Mint Chutney's*

OR

*Sharmili Aloo matter ki Tikki*

*A favourite from the region of Avadh in and around the foodie city of Lucknow often referred to as India's Street Food Capital! Crushed potato and peas blended with raisins, spiced mildly, formed into cakes, griddled and served as a 'Chaat' with a drizzling of a trio of Chutneys, topped with chickpeas vermicelli*

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MAIN

*Prem Da Kukkar "Dum ka Murg"*

*This is traditionally a dish from the region of Hyderabad in South India where Persian influences in the cuisine were introduced by the Ruling Nizam's, clearly visible here in the preparation which is chicken breast marinated in pureed almonds, pistachio, cashew nuts, mint and coriander with fried onions, green chillies and spices. This is then cooked very slowly in it's own juices.*

Or

*Masala Seabass "Meen Polichuttu"*

*One of Kerala's most popular fish dishes this is quite simply fillets of sea bass marinated in a spiced paste with chopped onions. Curry leaves and 'Kokum' (butternut berry) and Palm Vinegar. The fish is then rolled in banana leaf, first pan grilled and then finished in the oven.*

Or

*Shabnami Dhingri Dolma*

*Cottage cheese chunks, Green peas, Selection of mushroom cooked with tomatoes, onion and cream finished with dried fenugreek.*

Or

*Dilruba Rajma*

*"Rajma Masala" as we call it in northern India, "Red kidney beans" cooked with onion, tomatoes & home pounded spices, finished with chopped coriander leaves.*

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DESSERT

*Kulfi*

*Served with rose petal in a frozen glass*

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*£40.00 per person with a glass of Rose Sparkling Wine (inclusive of VAT)*