



Mr Todiwala Kitchen Festive Menu £40

SOUP

TAMATAR DHANIA RUSSUM

Mr Todiwala's Tomato & coriander soup

STARTER PLATTER

BHAEL POORI

Puffed rice starter with minced shallots & green chillies with tamarind dressing

SAMOSA

Stuffing as per availability: vegetarian or non vegetarian.

MURG TIKKA

Chicken Tikka, marinated in traditionally Tandoori marinate, char grilled

LEELI CHUTNEY MA SALMON

Scottish salmon, marinated in green chutney & char grilled.

MAIN COURSES (To Share)

ATTUKUTI MADRAS CHETTINADE

The Original "Madras" so wrongly represented as a barometric term for a certain level of heat is a classic preparation from Tamil Nadu in South East India. Diced lamb marinated with Roasted Kalpasi (black stone flower, a fungus much like wood-ear mushroom), star anise, and fennel seeds & crushed black peppercorns. Cooked with fresh toasted coconut & sautéed onion; curry leaves & tomatoes.

Served with steamed rice

METHI MURG PALAK

Char grilled Tikka of chicken simmered with fresh fenugreek leaves and baby spinach, flavoured with extract of ginger and garlic and finished with yogurt

ALOO GHOBI MUTTER

Cauliflower, Heritage Potato & Garden peas sizzled with mustard seeds, cumin, sliced onions & tomato, flavored with garlic and fresh coriander.

DAL TARKA OR DAL MAKAHNI

Combination of yellow lentils, tempered with crushed garlic & green chilli.

SAFFRON RICE

SELECTION OF INDIAN BREADS

TO FINISH WITH

BEBINCA SERVED WITH VANILLA ICE CREAM

Bebinca- Goan Portuguese style, painstakingly and patiently prepared multi-layered baked coconut pancake served warmed with Vanilla ice-cream

CHAI & CAPPEE & DESHI MISHTHAAN

Tea & Coffee with Indian Sweets

FESTIVE NOVELTIES, GLASS OF SPARKLING WINE OR HOUSE WINE OR BEER/ SOFT DRINKS

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