



# MINISTRY OF FLAVOUR

Food Bursting with Flavour.

How our food is best enjoyed?

Indian food is best enjoyed by combining different flavours in a single meal. Indians tend to dine in relatively large groups with family and friends, unlike in the UK, where smaller group sizes are the norm.

Our menu makes it possible for you to curate your own Feast combining several flavours. We offer a large variety of our food in small as well as regular portions.

The small portions are individually portioned and the regular portions are suitable to be shared by two persons. We recommend a combination of kebab, two curries of your choice, one Daal and one bread.

Finally, finish off your meal with a delicious warm or cold dessert.

**Please inform our manager in case anyone in your dining party has any known food allergies or intolerance. We levy a 10% service charge. All prices are in £ and inclusive of VAT.**



# CURATE YOUR OWN FEAST

## COLD FAVOURITES

PERFECT AS STARTERS OR AS AN ACCOMPANIMENTS TO

|  | SMALL          | REGULAR        |
|--|----------------|----------------|
| <b>PUCHKA (CE-G)</b>   | 2pcs<br>(2.95) | 4pcs<br>(4.95) |
| Crisp, hollow shell made with mixed flour, filled with a mixture of potatoes, chickpeas, and spices, served with tangy tamarind flavoured chaser   |                |                |
| <b>DAHI BHALLA (V, GF)</b>   | -              | 4.95           |
| Lentil dumplings dipped in sweetened yoghurt, jaggery & tamarind and mint chutneys, garnished with coriander   |                |                |
| <b>DILLI CHAAT (V)</b>   | -              | 6.95           |
| Diced potatoes and chickpeas, mint and jaggery and tamarind chutneys, yoghurt and crispy sev   |                |                |
| <b>BHEL PURI</b>   | -              | 6.95           |
| A vibrant mix of crispy puffed rice, crunchy sev, boiled potatoes, and fresh onions, tossed in tangy tamarind and spicy green chutneys with a hint of lemon.<br>A classic Indian street snack with amazing texture and flavour |                |                |

## VEGAN OPTIONS

|  | SMALL | REGULAR |
|--|-------|---------|
| <b>AMRITSARI CHANA(GF)(VG)</b>   | 3.95  | 6.95    |
| Amritsari Channa are authentic Punjabi-style tangy chickpeas served with onion and herbs           |       |         |
| <b>KHURCHEN ALOO(GF)(VG) (GF)</b>  | 3.95  | 6.95    |
| Jeera aloo is a flavourful & delicious north Indian dish made with potatoes, Indian spices & herbs |       |         |

V vegetarian | VG vegan | GF gluten-free

## CURRIES

|  | SMALL | REGULAR |
|--|-------|---------|
| <b>BOMBAY BHAJI (V)</b><br>Native to the city of Bombay. Buttered & spiced vegetables cooked with 'Pav-Bhaji' spice mix, pair it with our Indian bread selection   | 3.95  | 6.95    |
| <b>MATAR PANEER (V, GF)</b><br>Vegetarian North Indian dish consisting of peas and cottage cheese in an onion & tomato-based gravy   | 4.95  | 8.95    |
| <b>CLASSIC CHICKEN CURRY (GF)</b><br>Typical curry from the Indian subcontinent consists of chicken stewed in an onion and tomato-based gravy, flavoured with ginger, garlic, chilli peppers and aromatic spices | 5.95  | 10.95   |
| <b>BUTTER CHICKEN (GF)</b><br>Butter chicken (shredded chicken) is an Indian dish originating in Delhi. Cooked with a spiced tomato and creamy butter sauce  | 5.95  | 10.95   |
| <b>CHICKEN KEEMA (GF)</b><br>Pan-seared chicken mince cooked with Indian herbs, and spices   | 5.95  | 10.95   |
| <b>KERALA PRAWN CURRY (GF)</b><br>Prawns cooked with mild Kerala spices and coconut milk   | 6.95  | 12.95   |

## DAAL

|  | SMALL | REGULAR |
|--|-------|---------|
| <b>YELLOW MOONG DAL (V, GF)</b><br>Yellow moong dal is prepared with yellow lentils, seasoned with clarified butter and mild Indian spices       | 4.95  | 8.95    |
| <b>DAL MAKHANI (V, GF)</b><br>Dal Makhani is made with black lentils, clarified butter and cream It is simmered on low heat for a unique flavour | 4.95  | 8.95    |

V vegetarian | VG vegan | GF gluten-free

## KEBABS

REGULAR

### CHICKEN KASTURI KEBAB

11.95

Tender chicken breast cooked in mildly spiced gram flour, royal cumin, finished with egg yolks, served with duo of chutney

### LAMB SEEKH KEBAB

13.95

Skewer of lamb mince covered with flat nann bread flavoured with mint and spices, served with duo of chutney

## BIRYANI

### VEGETABLE BIRYANI (V, GF, Nuts)

9.95

Made with rice, mixed vegetables, paneer, Indian herbs, and biryani spices served with mint and tamarind chutney, onion rings, lemon  
Served with sumac raita

### CHICKEN BIRYANI (GF, Nuts)

11.95

Layered with rice, Indian spices, chicken, eggs, onions and clarified butter  
Served with sumac raita

V vegetarian | VG vegan | GF gluten-free

## BREADS

|  |             |
|--|-------------|
| <b>LAHORI NAAN (VG OPTION)</b>   | <b>4.95</b> |
| Oven-baked garlic-flavoured bread topped with fine Indian herbs and spices                         |             |
| <b>AMRITSARI KULCHA (VG OPTION)</b>  | <b>4.95</b> |
| Amritsari kulcha is a crispy leavened bread, made with all purpose flour                           |             |
| <b>CHEESE KULCHA</b>   | <b>5.95</b> |
| Crispy leavened bread made with all-purpose flour, stuffed with cheese, onions, and herbs          |             |
| <b>BUTTER CHICKEN KULCHA</b>   | <b>6.95</b> |
| Crispy leavened bread made with all-purpose flour, stuffed with butter chicken , onions, and herbs |             |

## DESSERTS

|  |             |
|--|-------------|
| <b>SHAHI TUKDA (V, Nuts)</b>   | <b>4.95</b> |
| Mughlai dessert made with homemade croutons soaked in saffron-flavoured sweetened milk topped with rabri and garnished with nuts |             |
| <b>ROCKET MALAI KULFI (V, GF, Nuts)</b>  | <b>4.95</b> |
| A popular dairy-based frozen dessert. Reminiscent of a creamy popsicle, it is made of full-fat milk, pistachio, and other nuts   |             |

V vegetarian | VG vegan | GF gluten-free