

DESSERT

KULFI

HOME MADE TRADITIONAL ICE CREAM
FLAVOURED WITH CARDAMOM AND PISTACHIOS.

ALLERGENS: DAIRY & PISTACHIO NUTS

9



उत्तम कुमार
शर्मिला टैगोर

शक्ति फिल्मों एवं
अमानुष
ईस्टमैनकलर

निर्माता और दिग्दर्शक शक्ति सामन्त संगीत इयामल मित्रा

GOOD KARMA

sharing menu

IF CHOOSING IS TOUGH, THEN OUR GOOD KARMA SHARING
MENU IS THE PERFECT CHOICE. IT'S A LITTLE TASTE OF
EVERYTHING AND PERFECT FOR 2!

MEAT MENU

PURI BOMBS

OH MY GOBI

METHI CHICKEN

- - - - -

BUTTER CHICKEN

ALLEPY GAMBAS

BADBOY SEEKH KEBAB

CHANA MASALA

HALLOUMI CHAAT

BUTTER/GARLIC NAAN

BURANI RAITA

PILAU RICE

PAPPADOM

DESI SLAW & ACHARU

PICKLES & CHUTNEYS

VEGI MENU

PURI BOMBS

OH MY GOBI

CHARCOAL CABBAGE

- - - - -

BUTTER PANEER

BQ MOILEE MUSHROOM

MALAI BROCCOLI

CHANA MASALA

HALLOUMI CHAAT

BUTTER/GARLIC NAAN

BURANI RAITA

PILAU RICE

PAPPADOM

DESI SLAW & ACHARU

PICKLES & CHUTNEYS

sharing menu for two, €43 per person



MEAT



MO:MO 5 pcs. 11

STEAMED DUMPLINGS FILLED WITH SPICED CHICKEN MINCE AND SERVED WITH A LIME LEAF INFUSED TOMATO AND TAMARIND RASAM. TOPPED WITH TOASTED SESAME SEEDS, SPRING ONION & CHILLI OIL.
ALLERGENS: MUSTARD, SOY, SESAME & GLUTEN

MISSION FRIED CHICKEN 13,5

CORNFLAKE COATED MISSION FRIED CHICKEN, SERVED WITH OUR SIGNATURE MADRAS MAYO. TOPPED WITH PICKLED CUCUMBER, CORIANDER STEM & RED CHILLI SLICES.
ALLERGENS: GLUTEN, DAIRY, EGG & MUSTARD

BADBOY SEEKH KEBAB 13,9

100% LAMB SEEKH, GRILLED ON CHARCOAL, TOSSED IN A CORIANDER & MINT CHUTNEY WITH CREAM. SERVED WITH A FIERY & FRESH HERB SALAD.
ALLERGENS: DAIRY

METHI CHICKEN 13,5

TANDOOR GRILLED, HUNG CURD, FENUGREEK LEAF & MIXED MASALA CHICKEN THIGH, TOPPED WITH GRILLED PEPPER TOSSED IN PEPPERCORN DRESSING AND MINT & CORIANDER CHUTNEY.
ALLERGENS: DAIRY & MUSTARD

COASTAL ALLEPPEY GAMBAS 3 pcs. 14,9

TANDOOR GRILLED GAMBAS, TOSSED IN MISSION MASALA BUTTER & SERVED WITH A SOUTH INDIAN TAMARIND AND COCONUT ALLEPPEY GRAVY.
ALLERGENS: MUSTARD, SHELLFISH & DAIRY

KERALA PEPPER BEEF 14,9

BLACK ANGUS BRAISED BEEF, SLOW COOKED WITH WHOLESPICES & FINISHED WITH A BLACK PEPPER, CUMIN & CORIANDER MASALA, TOPPED WITH FRIED CURRY LEAF, RED CHILLI AND YELLOW PICKLED ONIONS. SERVED WITH A FLAKEY PARATHA.
ALLERGENS: GLUTEN, MUSTARD

BUTTER CHICKEN 16,9

CHARGRILLED TANDOORI CHICKEN IN A CREAMY CASHEWNUT, TOMATO AND FENUGREEK GRAVY. BUTTER BY NAME, BUTTER BY NATURE...YES IT HAS LOADS OF BUTTER.
ALLERGENS: DAIRY, MUSTARD, & CASHEW NUT

KERALA PORK CURRY 17

PORK NECK CURRY BRAISED IN KERALA STYLE SPICES & COOKED INTO AN ONION, CURRYLEAF & COCONUT GRAVY.

SIDES

PARATHA [2 PCS.] INDIAN FLATBREAD. 4,5

PILAU RICE BASMATI RICE, SLOW COOKED WITH INDIAN WHOLE SPICES & SAFFRON. 4,5

PLAIN NAAN TRADITIONAL TANDOOR BAKED FLAT BREAD. 4

BUTTER NAAN BUTTER LAYERED TANDOOR BAKED FLAT BREAD, WITH EXTRA BUTTER. 4

GARLIC NAAN NAAN WITH DICED GARLIC, FRESH CORIANDER AND BUTTER. 4,5

CHILI CHEESE NAAN CHEDDAR, GREEN CHILLI & ROASTED CUMIN SEED MIX. 4,5

ALLERGENS: ALL NAANS & PARATHA CONTAIN GLUTEN, EGGS & DAIRY



VEGI



PINEAPPLE ACHARU v 6

FRESH PINEAPPLE DUSTED WITH AN ACHARU SPICE MIX OF LIME, BLACK SALT, CHILLI AND ROASTED POMEGRANATE SEED MASALA.

PURI BOMBS 5 pcs. V 8,5

STREET STYLE SPICED POTATO FILLING, LOADED WITH FENNEL TAMARIND CHUTNEY, SWEET YOGHURT, CORIANDER & MINT CHUTNEY. TOPPED WITH CRUNCHY SEV, POMEGRANATES, RED ONION AND CORIANDER. ALLERGENS: GLUTEN & DAIRY

HALLOUMI CHAAT 13,5

CRISPY FRIED HALLOUMI, LOADED WITH A TRIO OF TYPICAL STREET STYLE SAUCES: TANGY TAMARIND, SWEET YOGHURT, CORIANDER & MINT CHUTNEY. TOPPED WITH CRUNCHY SEV, POMEGRANATES, RED ONION AND CORIANDER. ALLERGENS: GLUTEN & DAIRY

OH MY GOBI v 12,5

INDO-CHINESE DISH BORN IN CALCUTTA. CRISPY FRIED, BATTERED CAULIFLOWER TOSSED IN A STICKY MIX OF SOY AND CHILI SAUCE. ALLERGENS: GLUTEN, SOYA & SESAME

CHARCOAL CABBAGE 9,5

GRILLED POINTED CABBAGE ON ROASTED GARLIC & CHILL OIL, LAYERED WITH AN INDIAN CHIMICHURRI & A CHARCOAL AIOLI
ALLERGENS: DAIRY & EGG

MALAI BROCCOLI 12,9

GRILLED BROCCOLI IN A CASHEW, CREAM, CARDAMOM & CHEDDAR CHEESE MARINATION.
ALLERGENS: DAIRY & CASHEW NUTS

BHENGAN MANGALORE 13,5

CRISPY FRIED, MARINATED AUBERGINE, TOSSED IN A MANGALORIAN TOMATO, CHILLI & GHEE SAUCE. TOPPED WITH A LIME COCONUT SOUR CREAM, ROASTED CASHEWS & FRIED CURRY LEAF.
ALLERGENS: CASHEW NUTS, DAIRY & GLUTEN

MUSHROOM MOILEE v 13,9

OYSTER MASALA MUSHROOMS, BBQ'D MASALA MUSHROOM SERVED ON A SOUTHERN COCONUT & CURRY LEAF MOILEE GRAVY, TOPPED WITH PICKLED ONIONS, HAZELNUT CRUMBLE & CHILLI OIL.
ALLERGENS: MUSTARD, HAZEL NUTS

BUTTER PANEER 16,9

INDIAN COW MILK CHEESE IN A CREAMY CASHEWNUT, TOMATO AND FENUGREEK GRAVY. BUTTER BY NAME, BUTTER BY NATURE...YES IT HAS LOADS OF BUTTER.
ALLERGENS: DAIRY, MUSTARD, & CASHEW NUT

ALL DISHES MARKED WITH 'V' ARE VEGAN OR CAN BE MADE VEGAN

ONE TABLE = ONE BILL

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