

kutir

कुटीर

Support India Charity Menu

31 May 2021 (1pm – 10pm)

Buy tickets online kutir.vouchable.co.uk and call us on 02075811144 to reserve table

Expedition ~ Signature

£65pp (Add Wine Pairing £55)

Poppadums & Chutneys

Soft Shell Crab ~ Chickpea

Telicherry pepper, garlic, mustard
(Jacquart, Mosaïque, Brut, Reims, Champagne, France)

Salmon ~ Mooli

Tandoori tikka, dill raita, pickle
(Love by Léoube Rose, Cote de Provence, France)

Lamb ~ Black Cumin

Tandoori chop, kachumber, yoghurt
(Ramon Bilbao, *Tempranillo*, Reserva, Rioja, Spain)

Chicken Tikka ~ Masala

Fenugreek, tomato, Kashmiri chilli
(Château Lachesnaye, Haut-Médoc, France)

or

Jheenga ~ Carom Seed

Pink prawns, garlic, onions
(MacMurray Vineyards, *Pinot Noir*, California, USA)

Served with Kutir Kaali Dal, Saag Aloo, Steamed Rice & Breads

Chocolate ~ Banana

Valrhona chocolate, chilli, crisp
(Maury Grenat, Mas Mudigliza, Languedoc, France)

or

Malpua ~ Rabri

Pancake, saffron, reduced milk, berries
(Sauternes, Château Roumieu, Bordeaux, France)



Expedition ~ Vegetarian

£60pp (Add Wine Pairing £55)

Poppadums & Chutneys

Aloo Tikki ~ Honey Yoghurt

Crispy potato cake, tamarind, mint chutney
(Jacquart, Mosaïque, Brut Rosé, Reims, Champagne)

Dhokla ~ Apple

Gram flour cake, sesame, peanut
(Trimbach, *Riesling*, Alsace, France)

Morels ~ Broccoli

Wild mushrooms, white turmeric, crisps
(Love by Léoube Rose, Cote de Provence, France)

Paneer ~ Pomegranate

Cottage cheese, fried onion, cashew nut
(MacMurray Vineyards, *Pinot Noir*, California, USA)

or

Jackfruit ~ Kale

Dumplings, sautéed kale, vine tomatoes
(Coudoulet de Beaucastle, Famille Perrin, Rhone, France)

Served with Kutir Kaali Dal, Saag Aloo, Steamed Rice & Breads

Chocolate ~ Banana

Valrhona chocolate, chilli, crisp
(Maury Grenat, Mas Mudigliza, Languedoc, France)

or

Malpua ~ Rabri

Pancake, saffron, reduced milk, berries
(Sauternes, Château Roumieu, Bordeaux, France)

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

Our standard wine measure is 100ml per course and 50ml for dessert.

Prices include VAT. A discretionary service charge of 12.5% applies.