

kutir

कुटीर

Dairy-Free

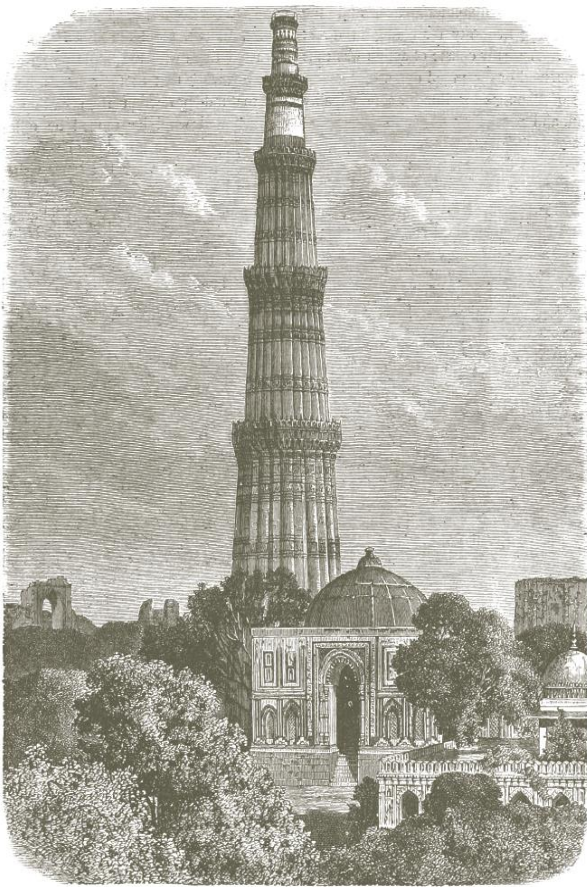
Starters

Aloo Tikki ~ Chaat 9
Crispy potato cake, tamarind, pomegranate

Dhokla ~ Apple 9
Gram flour cake, roots, candy beetroot

Prawns ~ Masala 12
Pink prawns, coconut, sesame, peanut

Soft Shell Crab ~ Chickpea 12
Telicherry pepper, garlic, mustard



Sides

Tadka Dal 7
Yellow lentil, cumin seed, asafoetida

Saag Makkai 7
Spinach, sweetcorn, garlic

Tandoori Roti 3

Steamed Rice 5



Mains

Plantain ~ Kale 16
Dumplings, sautéed kale, cashew nuts

Truffle ~ Pulao 18
Wild mushrooms, goji berries, peppercorn raita

Sea Bass ~ Alleppey 18
Pan-seared, curry leaf, coconut

Lamb Shank ~ Purple Potato 20
Black cardamom, smoke, chokha

Desserts

Coconut ~ Malai 8
Jaggery, crumble, pineapple

Sorbet ~ Selection 8
Mango passionfruit, basil, pear pink peppercorn

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A discretionary service charge of 12.5% applies.