

# kutir

कुटीर

Dairy-Free

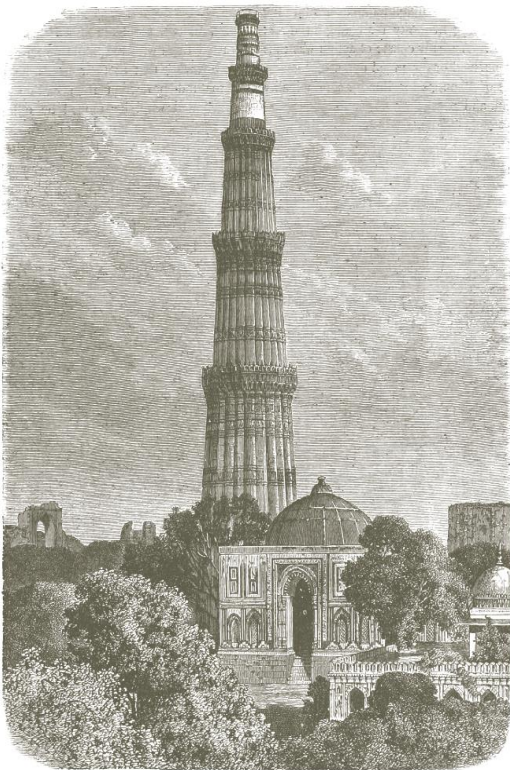
## Starters

**Aloo Tikki ~ Chaat** 10  
Crispy potato cake, tamarind, pomegranate

**Cauliflower ~ Textures** 12  
Samosa, pickle, chutney

**Morels ~ Gooseberry** 14  
Wild mushrooms, white turmeric, papad

**Prawns ~ Masala** 14  
Pink prawns, coconut, sesame, peanut



## Sides

**Tadka Dal** 7  
Yellow lentil, cumin seed, asafoetida

**Saag Makkai** 8  
Spinach, sweetcorn, garlic

**Tandoori Roti** 3

**Steamed Rice** 5

## Mains

**Jackfruit ~ Kale** 16  
Dumplings, capsicum, cashew nuts

**Truffle ~ Pulao** 18  
Wild mushrooms, goji berries, basmati rice

**Lobster ~ Coconut** 26  
Curry leaf, mustard, tomato

**Sea Bass ~ Alleppey** 20  
Pan-seared, curry leaf, coconut

**Lamb Shank ~ Purple Potato** 22  
Black cardamom, smoke, chokha

**Venison ~ Istew** 20  
Slow cooked, Southern spice, potato



## Desserts

**Gujjya ~ Mixed Berries** 9  
Chocolate, almond, cardamom

**Sorbet ~ Selection** 8  
Mango passionfruit, basil, blood orange

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.