

kutir

कुटीर

Take Away Menu

Starters

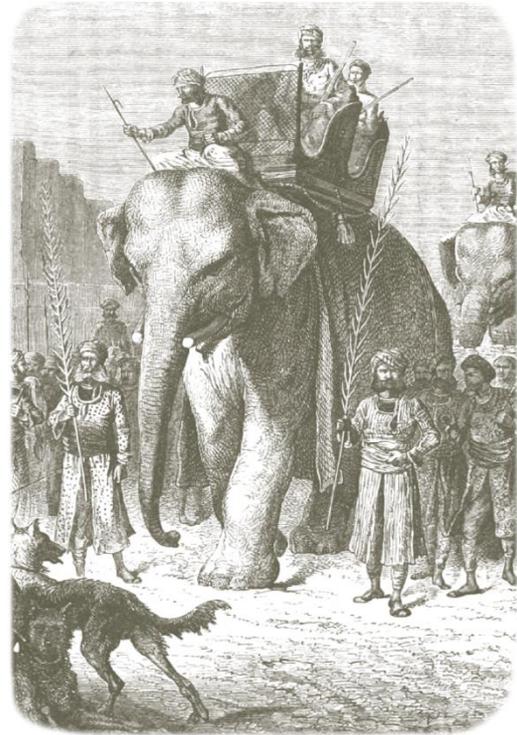
- Aloo Tikki ~ Honey Yoghurt** 10
Crispy potato cake, tamarind, mint chutney
- Cauliflower ~ Samosa** 12
Samosa, pickle, chutney
- Prawns ~ Masala** 14
Pink prawns, coconut, sesame, peanut

Tandoor / Grills

- Paneer ~ Sweet Pepper** 12
Cottage cheese, chutney, raw papaya
- Jheenga ~ Squid Ink** 18
Wild tiger prawns, dill, coconut
- Salmon ~ Mooli** 16
Tandoori tikka, raita, pickle
- Chicken ~ Black Olive** 14
Tandoori chops, pickle, lentil salad
- Quail Naan ~ Truffle** 12
Masala scrambled egg, shave, oil
- Lamb ~ Black Cumin** 22
Tandoori chops, kachumber, mustard

Mains

- Jackfruit ~ Kale** 16
Dumplings, capsicum, cashew nut
- Truffle ~ Pulao** 18
Wild mushrooms, goji berries, raita
- Paneer ~ Makhani** 16
Cottage cheese, vine tomatoes, ground spices
- Lobster ~ Coconut** 26
Curry leaf, mustard, tomato
- Sea Bass ~ Alleppey** 20
Pan-seared, curry leaf, coconut
- Chicken Tikka ~ Masala** 20
Fenugreek, tomato, Kashmiri chilli
- Lamb Shank ~ Purple Potato** 22
Black cardamom, smoke, chokha
- Venison ~ Istew** 20
Slow cooked, Southern spice, potato
- Guinea Fowl ~ Biryani** 22
Boneless, garlic, basmati rice, fried onion



Sides

- Kutir Kaali Dal** 8
Black lentil, fenugreek, vine tomato
- Tadka Dal** 7
Yellow lentil, cumin seed, asafoetida
- Saag Makkai** 8
Spinach, sweetcorn, garlic
- Breads Basket** 10
Chef's selection - 3 pcs
- Roti** 3
- Naan** 3
- Paratha** 3.50
- Garlic Naan** 3.50
- Steamed Rice** 5
- Dhungaar Raita** 3
- Poppadums & Chutneys** 6

Dessert

- Heritage Carrot ~ Tart** 9
Pistachio, reduced milk, cardamom

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