

kutir

कुटीर

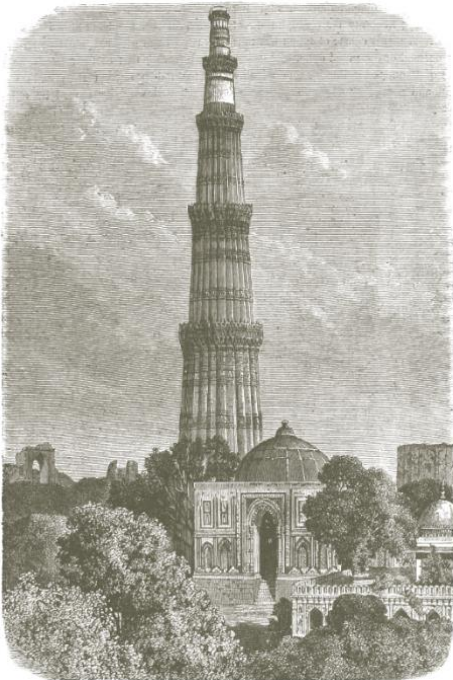
Dairy-Free

Starters

- Aloo Tikki ~ Chaat** 10
Crispy potato cake, tamarind, pomegranate
- Cauliflower ~ Textures** 12
Samosa, pickle, chutney, dehydrated
- Prawns ~ Masala** 14
Roscoff onion coconut, sesame, peanut
- Soft Shell Crab ~ Garlic** 14
Tellicherry pepper, plum chutney, pickle

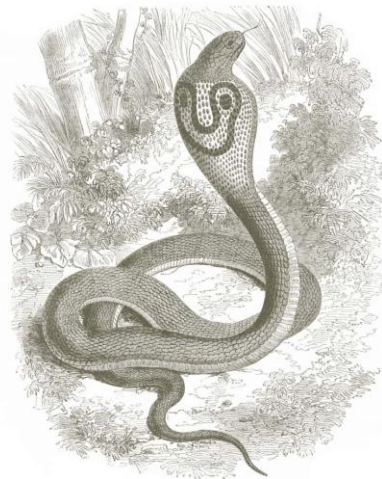
Tandoor / Grills

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



Sides

- Tadka Dal** 7
Yellow lentil, cumin seed, asafoetida
- Saag Makkai** 8
Spinach, sweetcorn, garlic
- Tandoori Roti** 3
- Steamed Rice** 5



Mains

- Aubergine ~ Salan** 16
Peanut, sesame, curry leaf
- Truffle ~ Pulao** 20
Wild mushroom, basmati rice, goji berries
- Lobster ~ Coconut** 28
Curry leaf, mustard, tomato
- Sea Bass ~ Alleppey** 22
Pan-seared, curry leaf, tamarind
- Lamb Shank ~ Purple Potato** 24
Black cardamom, bone marrow, chokha

Desserts

- Bebinca ~ Pineapple** 9
Coconut, jaggery, sorbet
- Sorbet ~ Selection** 8
Mango passionfruit / coconut / 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.