

kutir

कुटीर

Dairy ~ Intolerance

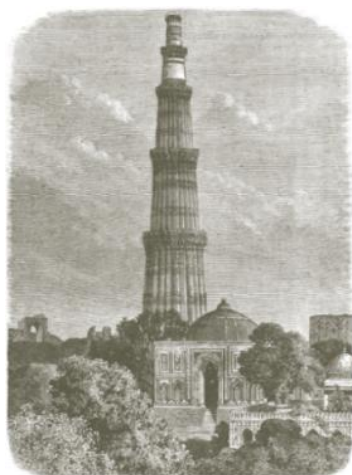
Starters

Aloo Tikki ~ Chaat Crispy potato cake, tamarind, pomegranate	12
Cauliflower ~ Textures Samosa, pickle, chutney	14
Prawns ~ Masala Roscoff onion coconut, sesame, peanut	16
Crab ~ Sundal Soft shell, chutney, passionfruit, chickpea	16
Chicken ~ Harissa Dried lemon, red chilli, palm vinegar	14
Goat ~ Shami Kebab Fennel bulb, lentil	14



Tandoor / Grill

Tandoori Broccoli ~ Morel Wild mushroom, berries, papad, truffle	16
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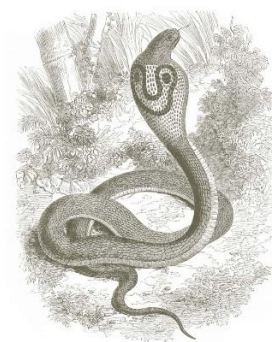


Mains

Kadhai ~ Courgette Coriander, peppers, tomato	18
Truffle ~ Pulao Wild mushrooms, goji berry, fried onion	24
Chemmeen ~ Manga Wild prawns, raw mango, coconut	26
Sea Bass ~ Neelgiri Pan-seared, jaggery, curry leaf	24
Lamb Shank ~ Rogan josh Slow-cooked, artichoke, Kashmiri chilli	28
Duck ~ Andhra Pan-roasted breast, poppy seed, fennel	24

Sides

Tadka ~ Dal Yellow lentil, cumin seed, asafoetida	9
Gobhi ~ Masala Cauliflower, garlic, tomato	10
Baingan ~ Bharta Smoked aubergine, peas, onion	9
Tandoori ~ Roti	5
Steamed ~ Rice	5
Saffron ~ Rice	8



Desserts

Summer Fruit ~ Tart Brownie, berries, matcha, orange	10
Sorbet ~ Granita Mango passionfruit, coconut, ginger beer	8