

# kutir

कुटीर

## Take Away Menu

### Starters

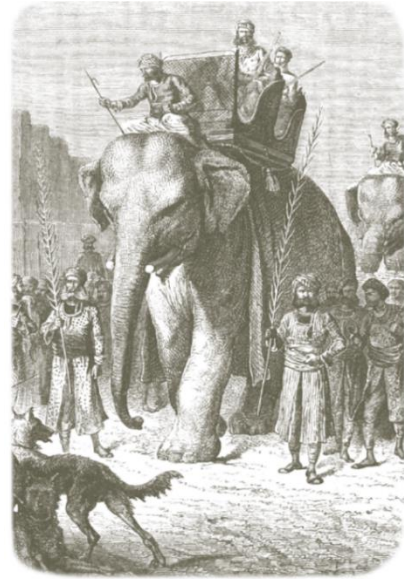
- Aloo Tikki ~ Honey Yoghurt** 12  
Crispy potato cake, tamarind, mint chutney
- Cauliflower ~ Textures** 12  
Samosa, pickle, chutney, dehydrated
- Prawns ~ Masala** 14  
Roscoff onion coconut, sesame, peanut
- Chicken ~ Harissa** 14  
Dried lemon, red chilli, malt vinegar

### Tandoor / Grills

- Paneer Tikka ~ Sorrel** 12  
Lime murabba, tomato salsa, crispy rice
- Salmon ~ Mooli (2pcs)** 16  
Tandoori tikka, raita, breakfast radish pickle
- Tikka ~ Chicken (4pcs)** 14  
Tandoori, spices, garlic
- Quail Naan ~ Truffle** 12  
Masala scrambled egg, mince, oil
- Lamb ~ Black Cumin (2pcs)** 24  
Tandoori chop, quinoa salad, mustard

### Mains

- Aubergine ~ Salan** 18  
Peanut, sesame, curry leaf
- Truffle ~ Pulao** 22  
Wild mushrooms, goji berry, raita
- Paneer ~ Makhani** 18  
Cottage cheese, vine tomato, ground spices
- Jheenga ~ Moilee** 26  
Wild jumbo prawns, coconut, curry leaf
- Sea Bass ~ Neelgiri** 24  
Pan-seared, jaggery, yoghurt rice
- Chicken Tikka ~ Masala** 22  
Tomato, fenugreek, Kashmiri chilli
- Lamb Shank ~ Artichoke** 26  
Black cardamom, bone marrow, chokha
- Venison ~ Green Peppercorn** 24  
Slow-cooked, clarified butter, yoghurt
- Guinea Fowl ~ Biryani** 26  
Boneless, basmati rice, fried onion, raita



### Sides

- Kutir Kaali Dal** 10  
Black lentil, fenugreek, vine tomato
- Double Tadka Dal** 9  
Yellow lentil, cumin seed, asafoetida
- Saag Makkai** 9  
Spinach, sweetcorn, garlic
- Courgette Masala** 9  
Onions, garlic, cumin
- Breads Basket** 12  
Chef's selection – 3 pcs
- Roti** 4
- Naan** 4
- Paratha** 4
- Garlic Naan** 4
- Steamed Rice** 5
- Dhungaar Raita** 3  
Smoked yoghurt, garlic, cumin
- Poppadoms & Chutneys** 6

### Dessert

- Chocolate ~ Banana** 9  
Valrhona chocolate, chilli, nugget