

kutir

कुटीर

Take Away Menu

Starters

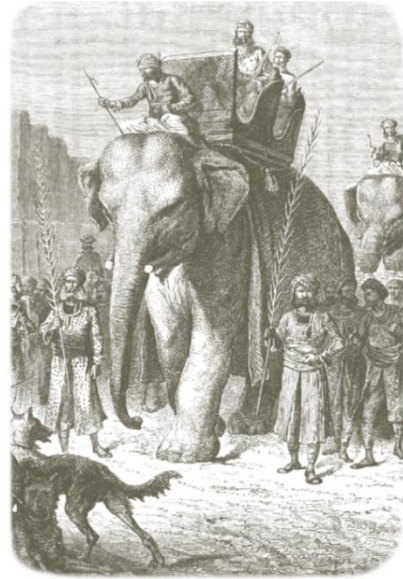
- Aloo Tikki ~ Honey Yoghurt** 12
Crispy potato cake, tamarind, mint chutney
- Cauliflower ~ Textures** 12
Samosa, pickle, chutney, dehydrated
- Soft Shell Crab ~ Tellicherry** 14
Crab meat, pepper, almonds, tomato
- Prawns ~ Masala** 14
Roscoff onion coconut, sesame, peanut

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
- 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 ~ Orange** 9
Meringue, doughnut, murabba