

kutir

कुटीर

Dairy ~ Intolerance

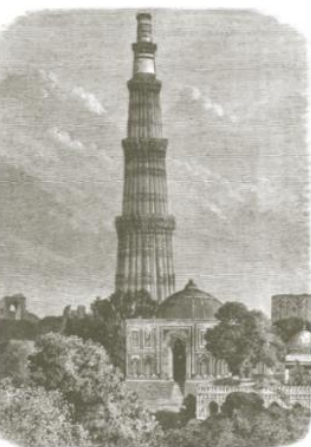
Starters

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



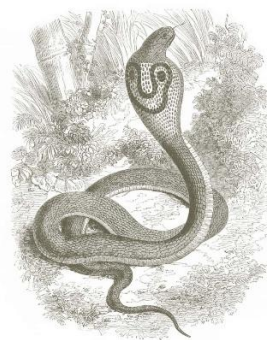
Sides

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



Mains

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



Desserts

Coconut ~ Payasam	10
Melon, green cardamom, saffron	
Mango Passionfruit ~ Sorbet	8
Lemon curd, chilli, orange zest	