

SOUTH ASIAN FOOD FESTIVAL



Drinks

Sol Kadhi (V)

coconut milk, kokum

Banasari Lassi (V)

saffron, fresh cream

Jaljeera & Aam Panna (VG)

raw mango, roasted cumin, mint leaves

Starters

Vegetarian Spring Rolls (VG) | NPL, TIB

noodles, cabbage, carrot

Zafrani Paneer Tikka (V, GFI) | IND

house-made cottage cheese, tandoori spices

Momo | NPL, TIB

cabbage, mushroom, chilli chutney (VG)

chicken, chilli chutney

Devilleed Maalu Pop Corn (GFI) | LKA

fish bites, chilli, curry leaves, pandan, ghee

Tangdi Kebabs (GFI) | AFG

chicken drumsticks, afghani spices, ghee

Mutton Shami Kebabs (GFI) | PAK

lamb, pakistani spices, coriander

Salads

Dahi Vade (V, N) | IND

lentil fritters, yoghurt, mint chutney, tamarind, coriander

Kachumber Salad (VG, DF, GFI) | IND, PAK

chilli, coriander, lemon juice

Sprouted Pea Gotu Kola Samol (V, GFI, N) | LKA

mung bean, bengal gram, coconut snow, sweet & spicy house dressing

Live Station

Pani Puri & Sev Puri (VG) | IND, PAK, AFG

ragda, aloo channa, jaljeera, aam panna, chilled yoghurt, dhaniya aloo, tamarind

Tawa Vegetables (VG) | IND

seasonal vegetables, house spice

Samosa Chaat (V) | IND

yoghurt, coriander, mint chutney, tamarind

Masala Corn Chaat (V) | IND

steamed corn, butter, coriander, white pepper, house dressing

Chicken Sekuwa Tawa (GFI) | NPL, TIB

boneless chicken, Tibet spices, ginger, garlic, poha

AFG = Afghanistan | BGD = Bangladesh | IND = India | LKA = Sri Lanka | NPL = Nepal | PAK = Pakistan | TIB = Tibet

We cannot guarantee the food preparation environment is free from traces of all allergens.

Please let our team know of any dietary allergies.

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients | N = contains nuts

VGO = vegan option available | GFIO = gluten free ingredients option available



Mains

Hara Bhara Chaman (V, GF) | IND

button mushroom, corn, fenugreek leaves, spinach, cream

Zafrani Malai Kofta (V, N) | IND

potato & paneer dumplings, sweet & tangy spices, nuts

Dal Bhukhara (V, GF) | IND

black lentils, cooked overnight, ghee, cream

Prawn Malabar (GF, N) | IND, LKA

prawns, coconut, curry leaves, mustard seeds

Dol Maach (GF) | BGD

fresh fish, curd, thick gravy

Keema Kaleji (GF) | PAK

minced mutton, goat liver, aromatic herbs

Rajasthani Laal Maas (GF) | IND

mutton, house spices

Sides

Poppadum (VG)

Yakini Pulao (V)

Karachi Dum Chicken Biryani (GF)

Pickle chutney (VG)

Boondi | Mint | Pomegranate Raita (V)

Breads

Rumali Roti (V)

Tandoori Roti (V)

Naan (V)

Desserts

Gajar Ka Halwa (V, GF, N) | IND

carrots, ghee, khoya, nuts

Jalebi (V, GF, N) | PAK, AFG, IND, NPL

sweet pretzels, cashew, almond, pistachio, saffron sugar

Kulfi (V, GF, N) | NPL, TIB, BGD, IND

saffron, almond, cashew

Ras Malai (V, GF, N) | IND

milk dumplings, rabri, nuts, saffron

Saw Kanji (V, GF, N) | LKA, IND

sago, coconut milk, jaggery, cashew nuts, rasin, moog dhal

Vanilla Shrikhand (V, N) | IND

yoghurt, almond, saffron, dry fruit

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