

CURRY LEAF CAFE



LUNCH MENU

(SERVED 12–3PM)

NIBBLES

FLAVOURED MINI POPPADUMS (V) * £3.25
Served with homemade chutneys & dips

MASALA-ROASTED PEANUTS (VG) * £3.50
Tossed in finely chopped onions, tomatoes, coriander & chilli, and finished with a squeeze of lime

MIXED NIBBLE PLATTER (V) * £3.50
A little of both of the above served with chutneys & dips

THALI PLATTERS

A nutritionally balanced meal served in canteens & roadside stalls. Your curry of choice served with methi daal, pacchi pulusu, cabbage thoran, beetroot raita, garlic pickle, rice, mini naan and a madras poppadum

BHAGARE MIRCHI BAINGAN THALI (V) ** £9.95
Aubergines simmered in a spicy coconut, coriander, green chilli & ginger sauce flavoured with tamarind

GOAN CHICKEN XACUTI THALI *** £10.95
Boneless chicken simmered in a tomato, onion and fresh coconut sauce spiced with star anise, fennel, cardamom, cloves & poppy seed

MANGALORE MUTTON THALI *** £10.95
A luxurious slow-cooked mutton curry from coastal Mangalore spiced with tamarind, coconut, green chillies, coriander & garam masala

DOSAI

Indian rice flour crêpes stuffed with your choice of filling. Served with coconut chutney & ginger chutney

MASALA DOSA (VG/NGI) £7.95
A soothing, gently spiced potato & green pea mash tempered with mustard seeds & curry leaves. Served with a side of vegetable sambar *

MANGALORE MUTTON DOSA (DF/NGI) £8.95
A luxurious slow-cooked mutton curry from coastal Mangalore spiced with tamarind, green chillies, coriander, garam masala & coconut **

TANDOOR NAAN WRAPS

Tandoor-baked naan bread stuffed with your choice of the below fillings. Served with a side of laccha salad, pickled red onions and chutneys

PANEER & PEPPER (V) ** £7.50
Pan-fried marinated Indian paneer cheese and peppers

TANDOORI CHICKEN *** £8.50
Boneless chicken pieces marinated for 24 hours in South Indian spices then chargrilled in the tandoor oven

V=Vegetarian, VG=Vegan, DF=Dairy-free
NGI=No Gluten-Containing Ingredients
* = mild ** = quite spicy *** = hot

*** Service not included – a 10% surcharge will be added to parties of six or more people ***

*** While every care is taken, our food is prepared in an environment where gluten, nuts and other allergens are used ***

*** Detailed allergen information available on request – please ask your server ***

CURRY LEAF CAFE



LUNCH MENU

(SERVED 12–3PM)

STREET FOOD

MASALA-BATTERED FISH & CHIPS (NGI) £6.95
Pieces of locally caught white fish crisp-fried in chickpea & rice flour batter spiced with chilli, ginger & garlic. With spiced chips, pickled lemon yoghurt dip & spicy ketchup 🌶️🌶️

STREET FOOD PLATTER £6.50

Includes all of the following items, served with a selection of homemade chutneys & dips

VEGETABLE PAKORAS (VG/NGI) 🌶️
A classic Indian streetside snack. Crisp-fried, fennel-spiced mixed vegetable fritters with a dusting of chaat masala

CHILLI BHAJIS (VG/NGI) 🌶️🌶️
Long chillies stuffed with spiced potato, dipped in gram flour batter and fried until crisp and golden

GOBI 65 (VG/NGI) 🌶️🌶️
Cauliflower florets marinated in rice flour, curry leaves, chilli, ginger & garlic, fried until crisp

DESSERTS

BOHO GELATO ICE CREAM/SORBET (V) £4.95

- Mango & cardamom ice cream
- Peanut & jaggery chikki ice cream
- Pistachio & rose water ice cream
- Coconut & lime sorbet (DF)

MINI UTTAPAMS

A stack of three savoury Indian pancakes made from a rice & lentil flour, onion, carrot, chilli and tomato batter. Served with coconut chutney and your choice of the below sides

VEGETABLE SAMBAR (VG/NGI) 🌶️ £7.50
A thick, spicy mixed vegetable & lentil stew flavoured with South Indian spices

GOAN CHICKEN XACUTI (NGI) 🌶️🌶️ £8.50
Boneless chicken simmered in a tomato, onion and fresh coconut sauce spiced with star anise, fennel, cardamom, cloves & poppy seeds

SIDE DISHES

NB: only available as supplements to main menu items

METHI DAAL (VG/NGI) £3.00
CABBAGE THORAN (VG/NGI) £2.50
PLAIN NAAN (V) £2.00
STEAMED RICE (VG/NGI) £2.00
CHUTNEYS (V/NGI) (EACH) £0.60
spicy habanero ketchup – garlic pickle – lime pickle yoghurt
smoked red pepper, tomato & ginger – tamarind sauce

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CURRY LEAF CAFE



DINNER MENU

NIBBLES

- FLAVOURED MINI POPPADUMS (V) ✨** £3.25
Served with homemade chutneys & dips
- MASALA-ROASTED PEANUTS (VG) ✨** £3.50
Tossed in finely chopped onions, tomatoes, coriander & chilli, and finished with a squeeze of lime
- MIXED NIBBLE PLATTER (V) ✨** £3.50
A little of both of the above served with chutneys & dips

SIDES

NB: only available as supplements to starters & mains

- | | |
|----------------------------------|-------|
| METHI DAAL (VG/NGI) | £3.00 |
| CABBAGE THORAN (VG/NGI) | £2.50 |
| PLAIN NAAN (V) | £2.00 |
| PINK PEPPERCORN NAAN (V) | £2.50 |
| SPRING ONION & CHILLI NAAN (V) ✨ | £2.75 |
| TANDOORI PARATHA (V) | £2.75 |
| STEAMED RICE (VG/NGI) | £2.00 |
| DUM BIRIYANI RICE (VG/NGI) | £2.50 |
| COCONUT RICE (VG/NGI) | £2.50 |
| CHUTNEYS (V/NGI) (EACH) | £0.60 |
- spicy habanero ketchup – garlic pickle – lime pickle yoghurt
smoked red pepper, tomato & ginger – tamarind sauce

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STARTERS

- PAALAK DHANIA PAKORAS (VG/NGI)** £4.95
Deep-fried spinach & coriander seed fritters made with gram (chickpea) flour, ginger & chillies. Served with sweet-and-sour tamarind sauce ✨
- HYDERABADI CUT MIRCHI (VG/NGI)** £4.95
From the streets of old Hyderabad. Deep-fried chillies stuffed with ajwain, tamarind, coriander & roasted daiya daal. Cut into pieces and served with chopped onion, fresh coriander and a wedge of lime ✨ ✨
- PANEER '65' (V/NGI)** £5.75
Theories differ on why it's called '65', but everyone agrees that this South Indian dish is packed with flavour. Cubes of pan-fried paneer cheese are coated in a spicy corn- and rice-flour batter then tossed in a yoghurt sauce made from fresh ginger, garlic, curry leaves, onions & chillies ✨ ✨ ✨
- GUNTUR PACCHI MIRAPA CHICKEN (NGI)** £6.25
Guntur is famous for its chillies, and this chicken dish is a local favourite – zinging with the warmth of green chilli and the flavours of fresh mint, coriander & spring onion. Served with a smoked red pepper, tomato & ginger chutney ✨ ✨
- KOLLAM MUTTON CUTLETS (DF/NGI)** £6.95
The old seaport town of Kollam in Kerala is renowned for its Syrian-Christian cuisine. This pan-fried dish is our take on Mrs Rajan's delicious beef cutlets, substituting beef for minced mutton & potato flavoured with ginger, curry leaves & garam masala. Served with a spicy habanero ketchup ✨ ✨

- PONDICHERY MUSTARD SALMON (NGI)** £8.50
At the former French colony of Pondicherry, two of the world's greatest cuisines combined to create something unique. This recipe's a great example of that East-meets-West culinary fusion. Scottish salmon fillets are marinated in French mustard, yoghurt & spices before being baked in the tandoor. Served with a lime pickle yoghurt dip ✨ ✨



CURRY LEAF CAFE



DINNER MENU

CHEF'S SPECIAL

BREAM POLLICHADU (DF/NGI) ✨ ✨ £17.50

Chef Kanthi fell in love with this local delicacy while staying on a houseboat in the backwaters of Kerala. Whole bream is coated with fresh ginger, garlic, onion & tomato paste then briefly chargrilled in the tandoor, before being wrapped in a banana leaf with curry leaves & green chillies and steamed until tender. Served with steamed string hoppes & mustard-tempered tomato sauce

DESSERTS

ETHAKKAPPAM (VG/DF) £4.95

Deep-fried banana fritters sprinkled with cinnamon sugar and served with coconut & lime sorbet

GAJAR KA HALWA (V) £5.50

Carrot pudding cooked in reduced milk and finished off with ghee, sugar, nuts & cardamom. Served with pistachio & rose water ice cream

BOHO GELATO ICE CREAM/SORBET £4.95

- Mango & cardamom ice cream
- Peanut & jaggery chikki ice cream
- Pistachio & rose water ice cream
- Coconut & lime sorbet (DF)

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MAINS

SORAKAAYA ALOO PULUSU (VG/NGI) ✨ ✨ £12.95

The Nellore district of Andhra Pradesh is well known for simple yet delicious dishes such as this sweet, sour and spicy bottle gourd & potato stew. Simmered in tomato, jaggery, raw mango, tamarind & chillies, and tempered with mustard & fenugreek seeds. Served with coconut rice and tapioca fritters

BHAGARE MIRCHI BAINGAN (VG/NGI) ✨ ✨ ✨ £13.50

A Persian-influenced classic from the kitchens of Hyderabad. Baby aubergines & Persian chillies slow-cooked in a sauce made from sesame paste, ground peanuts, coconut and tamarind. Served with dum biriyani rice and cabbage thoran

GOBI PANEER TAKATAK (V) ✨ ✨ ✨ £13.95

Originating from Amritsar in the Punjab, this semi-dry paneer and cauliflower curry is flavoured with dry mango powder, black salt, onions, tomatoes, chaat masala & yoghurt. Served with a tandoori paratha and vendhaya keerai parappu

KODAGU PANDI CURRY (DF/NGI) ✨ ✨ ✨ ✨ £13.95

With Coorg/Kodagu enjoying a surge of popularity among tourists, this incredible pork curry is finally getting the recognition it deserves. Shoulder of pork cooked in a tangy, spicy sauce flavoured with pepper, cardamom, coriander, cumin & mustard, then soured with kokum and cane vinegar. Served with steamed rice and cabbage thoran

MANGALOREAN MUTTON CURRY ✨ ✨ ✨ £14.50

A luxurious slow-cooked mutton curry from coastal Mangalore that's spiced with tamarind, green chillies, coriander, garam masala and coconut. Served with a spring onion & chilli naan, and vendhaya keerai parappu
(DF/NGI if naan is swapped for rice)

D'SOUZA'S CHICKEN XACUTI (DF/NGI) ✨ ✨ ✨ £14.50

Chef Kanthi's landlady while he lived in Goa, Mrs. D'Souza, made this vibrant, aromatic chicken curry for him at least twice a week. Boneless chicken simmered in a tomato, onion and fresh coconut sauce spiced with star anise, fennel, cardamom, cloves & poppy seeds. Served with pink peppercorn naan & cabbage thoran (NGI if naan is swapped for rice)

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CURRY LEAF CAFE



SUNDAY BRUNCH

(SERVED 12–3PM)

PAALAK DHANIA PAKORAS (VG/NGI) ✨ £4.95
A streetside classic. Deep-fried spinach & coriander seed fritters made with gram (chickpea) flour, ginger & chillies. Served with sweet-and-sour tamarind sauce

CHILLI CHICKEN (NGI) ✨✨✨ £5.95
Boneless chicken pieces marinated in ginger, garlic, chilli & coriander, fried till crisp & tossed in chilli & garlic sauce

VEGETABLE UTTAPAMS (VG/NGI) ✨ £7.50
Three mini savoury Indian pancakes made from rice & lentil flour, onion, carrot, chilli and tomato batter. Served with vegetable sambar & coconut chutney

GOAN CHICKEN UTTAPAMS (NGI) ✨✨ £8.50
Uttapams (see above description) served with Goan Chicken Xacuti curry – boneless chicken simmered in a tomato, onion and fresh coconut sauce spiced with star anise, fennel, cardamom, cloves & poppy seeds

THE 'FULL INDIAN' ✨✨ £9.95
Our twist on the classic British fryup. Chicken 65, spiced scrambled free-range eggs, vegetable pakoras, chilli mushrooms & spiced beans. Served with tandoor naan bread and chutneys

VEGETARIAN 'FULL INDIAN' (V) ✨✨ £8.95
Vegetable samosa, spiced scrambled free-range eggs, vegetable pakoras, chilli mushrooms & spiced beans. Served with tandoor naan bread and chutneys

MASALA DOSA (VG/NGI) ✨ £7.95
Crisp rice-flour dosa stuffed with a gently spiced potato & green pea mash tempered with mustard seeds. Served with vegetable sambar, coconut chutney & ginger chutney

MASALA-BATTERED FISH & CHIPS (NGI) £9.50
Locally caught white fish pieces battered in a chickpea & rice flour mix spiced with chillies, ginger and garlic, then fried until crisp. Served with spiced potato wedges, pickled lemon yoghurt & spicy ketchup ✨✨

BHAGARE MIRCHI THALI (V) ✨✨ £9.95
Aubergines simmered in a spicy coconut, coriander, green chilli & ginger sauce flavoured with tamarind. Served with methi daal, pacchi pulusu, cabbage thoran, beetroot raita, garlic pickle, rice, mini naan and a madras poppadum

GOAN CHICKEN XACUTI THALI ✨✨ £10.95
Boneless chicken simmered in a tomato, onion and fresh coconut sauce spiced with star anise, fennel, cardamom, cloves & poppy seeds. Served with methi daal, pacchi pulusu, cabbage thoran, beetroot raita, garlic pickle, rice, mini naan and a madras poppadum

HYDERABADI BIRIYANI (NGI) ✨ £11.95
Marinated boneless chicken pieces, basmati rice and spices are sealed in a pot and slow-cooked until moist, tender & bursting with flavour. With yoghurt raita & mirchi ka salan (chilli & peanut sauce)

STREET FOOD PLATTER £6.50
Includes all the following items, served with a selection of homemade chutneys & dips

CHILLI BHAJIS (VG/NGI) ✨✨
Long chillies stuffed with spiced potato, dipped in gram flour batter and fried until crisp and golden

VEGETABLE PAKORAS (VG/NGI) ✨
A classic Indian streetside snack. Crisp-fried, fennel-spiced mixed vegetable fritters with a dusting of chaat masala

CHILLI MUSHROOMS (VG/NGI) ✨✨
Fried mushrooms coated in rice flour spiced with curry leaves, chilli, ginger & garlic

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CURRY LEAF CAFE



SUNDAY BRUNCH

NIBBLES

FLAVOURED MINI POPPADUMS (V) ✨ £3.25

Served with homemade chutneys & dips

MASALA-ROASTED PEANUTS (VG) ✨ £3.50

Tossed in finely chopped onions, tomatoes, coriander & chilli, and finished with a squeeze of lime

MIXED NIBBLE PLATTER (V) ✨ £3.50

A little of both of the above served with chutneys & dips

SIDE DISHES

NB: only available as supplements to main menu items

METHI DAAL (VG/NGI) £3.00

CABBAGE THORAN (VG/NGI) £2.50

PLAIN NAAN (V) £2.00

STEAMED RICE (VG/NGI) £2.00

CHUTNEYS (V/NGI) (EACH) £0.60

spicy habanero ketchup – garlic pickle – lime pickle yoghurt
smoked red pepper, tomato & ginger – tamarind sauce

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✨ = mild ✨ ✨ = quite spicy ✨ ✨ ✨ = hot

DESSERTS

ETHAKKAPPAM (VG/DF) £4.95

Deep-fried banana fitters sprinkled with cinnamon sugar and served with coconut & lime sorbet

GAJAR KA HALWA (V) £5.50

Carrot pudding cooked in reduced milk and finished off with ghee, sugar, nuts & cardamom. Served with pistachio & rose water ice cream

BOHO GELATO ICE CREAM/SORBET £4.95

- Mango & cardamom ice cream
- Peanut & jaggery chikki ice cream
- Pistachio & rose water ice cream
- Coconut & lime sorbet (DF)

COCKTAILS

£7.50

SPICED MARGARITA ✨ ✨

Gold tequila & Triple Sec, muddled with fresh chilli and lime. Served in a glass rimmed with sea salt and chaat masala

CURRY LEAF COLLINS

Gin, fresh lemon juice and syrup de gomme muddled with curry leaves and topped with soda water

HYDERABADI MOJITO

Rum muddled with orange slices, coriander and gomme

BLOODY MEERA ✨ ✨

Our twist on a classic hangover cure. Vodka & tomato juice blended with chilli, tamarind, coriander, lime & chaat masala

ESPRESSO MARTINI

Vodka, Kahlua, Frangelico & Monsoon Malibar espresso

DARK 'N STORMY

Double shot of Appleton's Estate dark rum, ginger beer, lime & Angostura bitters with ice

WHISKEY SOUR

Bourbon mixed with lemon, Angostura bitters & gomme

MIMOSA

A glass of Prosecco topped with pressed orange juice

KIR ROYALE

A French classic. Crème de cassis topped with Prosecco

BRAMBLE

Gin mixed with crème de cassis, lemon juice & gomme

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CURRY LEAF CAFE



KIDS' MENU

VEGETARIAN

£6.50

MIXED VEG PAKORA (V/NGI)

Local vegetables flavoured with fennel and mild spices then fried until crisp. Served with a yoghurt raita

PANEER MAKHANI (V/NGI)

Marinated cubes of paneer cheese simmered in a creamy, gently spiced tomato & cashew nut sauce. Served with a choice of steamed rice or mini naan bread

SCOOP OF ICE CREAM/SORBET

- Banana, sea salt & caramel ice cream
- Mango & pistachio ice cream
- Coconut & lime sorbet (DF)

MEAT

£7.00

MIXED VEG PAKORA (V/NGI)

Local vegetables flavoured with fennel and mild spices then fried until crisp. Served with a yoghurt raita

CHICKEN MAKHANI (NGI)

Marinated chicken breast pieces simmered in a creamy, gently spiced tomato & cashew nut sauce. Served with a choice of steamed rice or mini naan bread

SCOOP OF ICE CREAM/SORBET

- Banana, sea salt & caramel ice cream
- Mango & pistachio ice cream
- Coconut & lime sorbet (DF)

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