

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 with finely chopped onions, tomatoes, coriander and chilli. Finish with a squeeze of lime

MIXED NIBBLE PLATTER (V) ✨ ✨ £3.50

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

DOSAI

Indian rice flour crêpes stuffed with your choice of filling.

Served with coconut chutney & ginger chutney

MASALA DOSA (VG/NG) £7.95

A soothing, gently spiced potato & green pea mash tempered with mustard seeds & curry leaves. Served with a side of vegetable sambar ✨

MANGALORE CHICKEN DOSA (DF/NGI) £8.50

This famous curry hails from the coastal district of Mangalore in South India. Chicken thigh pieces gently simmered in a coconut and tamarind sauce spiced with fenugreek, peppercorns, chilli, cumin & coriander ✨ ✨

V=Vegetarian, VG=Vegan, DF=Dairy-free
NGI=No Gluten-Containing Ingredients

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

OPEN NAAN WRAPS

Tandoor-baked naan bread topped with your choice of the below plus a mixed leaf & tomato salad, pickled red onions, pomegranate seeds and chutneys

TANDOORI PANEER & PEPPER (V) ✨ £7.50

Cubes of paneer cheese and peppers marinated in South Indian spices & yoghurt, then chargrilled in the tandoor for an intensely smoky flavour

GOAN CHICKEN PERI PERI ✨ ✨ £8.50

A spicier relative of the Portuguese dish 'Piri Piri', given an Indian twist by the Portuguese colonists of coastal Goa. Chicken breast pieces marinated in peri peri chillies, vinegar, cumin, coriander & black pepper then chargrilled in the tandoor oven

THALI PLATTERS

Your curry of choice served with coconut daal, cabbage thoran, beetroot rasam, cucumber & mint raita, pickle, steamed rice, a mini naan and a madras poppadum

VEGETABLE CHETTINAD THALI (V) ✨ £9.95

Seasonal vegetables simmered in a fragrant, medium-spiced Chettinad sauce flavoured with fennel seeds, star anise and black pepper

MANGALOREAN CHICKEN THALI ✨ ✨ £10.95

This famous curry hails from the coastal district of Mangalore in South India. Chicken thigh pieces gently simmered in a coconut & tamarind sauce spiced with fenugreek, peppercorns, chilli, cumin & coriander seeds

ANDHRA SEABASS PULUSU THALI ✨ ✨ £11.95

Locally caught seabass fillets simmered in a sweet & sour sauce made from tamarind & jaggery and spiced with mustard, cumin, curry leaves and coriander powder

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

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CURRY LEAF CAFE



LUNCH MENU

(SERVED 12–3PM)

SALADS

Your choice of the below served with mixed leaf & tomato salad, pickled red onions, pomegranate seeds & chutneys

TANDOORI PANEER & PEPPER (V/NGI) £6.95
Cubes of paneer cheese and peppers marinated in South Indian spices & yoghurt, then chargrilled in the tandoor for an intensely smoky flavour ✨

GOAN CHICKEN PERI PERI (NGI) £7.95
A spicier relative of the popular dish 'Piri Piri', given an Indian twist by the Portuguese colonists of coastal Goa. Chicken breast pieces marinated in peri peri chillies, vinegar, cumin, coriander & black pepper then chargrilled in the tandoor oven ✨✨

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. Served with spiced potato wedges, pickled lemon yoghurt and chilli & garlic dip ✨✨

STREET FOOD PLATTER ✨✨ £6.95
Includes all of the following items, served with a selection of homemade chutneys & dips

KALE & KARIVEPAAKU BAJJIS
Kale fritters dipped in spiced chickpea & curry leaf batter then deep-fried until crisp and golden

LENTIL VADAS
Deep-fried savoury lentil doughnuts spiced with ginger, chilli and curry leaves

ONION PAKORAS
Shredded onion dipped in spiced chickpea batter then deep-fried until crisp and golden

DESSERTS

BOHO GELATO ICE CREAM/SORBET (V) £4.95
• Mango & pistachio • Beetroot & caradamom
• Banana & coconut • Watermelon & mint 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 mixed-vegetable and lentil stew flavoured with South Indian spices ✨

MANGALORE CHICKEN CURRY (DF/NGI) £8.50
Chicken thigh pieces gently simmered in a coconut and tamarind sauce spiced with fenugreek, peppercorns, dried chilli, cumin & coriander ✨✨

SIDE DISHES

COCONUT DAAL (VG/NGI) £3.00
CABBAGE THORAN (VG/NGI) £3.00
PLAIN NAAN (V) £2.00
STEAMED RICE (VG/NGI) £2.00
CHUTNEYS (V/NGI) (EACH) £0.60
coconut chutney – sweet & sour apricot chutney –
date & tamarind dip – cucumber & mint raita –
spicy tomato & ginger chutney

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

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CURRY LEAF CAFE



DINNER MENU

(FRI & SAT: 6-10:30PM)
(SUN-THURS: 6-10PM)

STARTERS

SAMBAR VADAS (VG/NGI) ✨ £4.95
A classic snack cooked in home kitchens throughout South India. Deep-fried savoury lentil doughnuts spiced with ginger, chilli, curry leaves and served with onion sambar (stew) & coconut chutney

KALE & KARIVEPAAKU BAJJIS (VG/NGI) ✨ £4.95
A hugely popular – and moreish – snack sold by street food carts across Andhra Pradesh. Kale fritters dipped in spiced chickpea & curry leaf batter then deep-fried until crisp. Served with a spicy tomato & ginger chutney

HARA PANEER TIKKA (V/NGI) ✨✨ £5.75
Chunks of paneer cheese & pepper marinated in fresh mint & coriander paste then grilled in the tandoor to give them an intensely smoky, savoury flavour. Served with date and tamarind dip

GOAN CHICKEN PERI PERI (NGI) ✨✨✨ £5.95
A spicier relative of the popular Portuguese dish 'Piri Piri chicken' given an Indian twist by the Portuguese colonists of coastal Goa. Chicken breast pieces marinated in peri peri chillies, vinegar, cumin, coriander and black pepper then chargrilled in the tandoor. Served with a cooling cucumber and mint raita

HYDERABADI CHAMP (DF/NGI) ✨✨ £6.95
This classic tandoor dish hails from the Old City of Hyderabad. Locally reared lamb chops are marinated for 24 hours in minced brown onion, ginger, garlic and garam masala before being chargrilled in the tandoor. Served with sweet & sour apricot chutney

CHEMMEEN VARTHATHU (DF/NGI) ✨✨ £6.95
Chef Kanthi asks his friend Wilson to cook this dish every time he visits his home in Kerala. King prawns pan-fried in coconut oil, mustard seeds, curry leaves, fresh ginger, dessicated coconut and chilli, then finished off with a squeeze of lime. Served with a cherry tomato, onion and coriander salad

NIBBLES

FLAVOURED MINI POPPADUMS (V) ✨ £3.25
Served with homemade chutneys and dips

MASALA-ROASTED PEANUTS (VG) ✨✨ £3.50
Tossed with chopped onions, tomatoes, coriander and chilli. Finish 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

COCONUT DAAL (VG/NGI)	£3.00
CABBAGE THORAN (VG/NGI)	£3.00
PLAIN NAAN (V)	£2.00
CHILLI & CORIANDER NAAN (V) ✨	£2.75
COCONUT NAAN (V)	£3.00
TAWA PARATHA (V)	£2.75
STEAMED RICE (VG/NGI)	£2.00
GUNTUR CURRY LEAF RICE (VG/NGI)	£2.75
GOAN RED RICE (VG/NGI)	£2.75
DUM SAFFRON RICE (VG/NGI)	£3.00
CHUTNEYS (V/NGI) (EACH)	£0.60

coconut chutney – sweet & sour apricot chutney – date & tamarind dip – cucumber & mint raita – spicy tomato & ginger chutney

CURRY LEAF CAFE



DINNER MENU

(FRI & SAT: 6-10:30PM)
(SUN-THURS: 6-10PM)

CHEF'S SPECIALS

HYDERABADI LAMB SHANK (NGI) £16.95

An Persian-inspired recipe created for the Nawabs (Muslim rulers) of Hyderabad. Lamb shanks cooked for four hours in a rich, aromatic sauce made from lamb jus, ginger, garlic, brown onions, yoghurt and whole spices. Served with dum saffron rice and cucumber & mint raita 🌿🌿

SEABASS PUDUCHERI (DF/NGI) £16.95

The former French colony of Pondicherry is famous for its fusion of French culinary techniques and Indian spicing. Here mustard and South Indian spices are blended into a paste, in which a whole local seabass is marinated overnight before being baked in the tandoor. Served with Keralan red rice and kokum kadi (tempered mangosteen sauce) 🌿🌿

DESSERTS

COCONUT & JAGGERY PAYASAM (VG/NGI)

A South Indian dessert similar to rice pudding, made from rice simmered in coconut milk, spices & jaggery

GULAB JAMOONS & ICECREAM (V)

Indian dumplings made from reduced milk & soaked in a rose-flavoured sugar syrup infused with whole spices. Served with beetroot & cardamom ice cream

BOHO GELATO ICE CREAM/SORBET (V)

• Mango & pistachio • Beetroot & cardamom
• Banana & coconut • Watermelon & mint sorbet (DF)

MAINS

VEGETABLE CHETTINAD MASALA (V) 🌿🌿 £12.50

Seasonal vegetables simmered in a fragrant, medium-spiced Chettinad sauce flavoured with fennel seeds, star anise and black pepper. Served with coconut daal and a coriander and chilli naan (VG/NGI if naan is swapped for rice)

ANDHRA VANKAYA PULUSU (VG/NGI) 🌿 £12.95

This simple yet delicious dish epitomises the humble home-cooking traditions of Andhra's kitchens. Aubergine and bottle gourd cooked in a sweet & sour sauce made from tamarind & jaggery and spiced with mustard seeds, cumin, curry leaves & coriander powder. Served with Guntur curry leaf rice and cabbage thoran

MANGALOREAN KORI GASSI 🌿🌿 £13.95

A landmark dish from the coastal district of Mangalore in South India. Chicken thigh pieces gently simmered in a coconut and tamarind sauce spiced with fenugreek seeds, peppercorns, dried chilli, and cumin & coriander seeds. Served with a coconut naan and cabbage thoran (DF/NGI if naan is swapped for rice)

PALAK PANEER (V) 🌿 £13.95

Tandoor-grilled paneer cheese simmered in a fresh spinach sauce gently flavoured with cumin, cardamom, garlic, ginger, green chilli and fresh herbs. Served with a tawa paratha and a side of coconut daal (NGI if paratha is swapped for rice)

MALABAR PANNIYERACHI (DF) 🌿🌿 £13.95

This rich, highly spiced pork curry hails from the Christian community of Kerala. Chunks of pork shoulder are slow-cooked in a thick sauce made from cardamom, ginger, fennel, black pepper and tomatoes, and finished off with curry leaves. Served with a tawa paratha and a side of coconut daal (DF/NGI if paratha is swapped for rice)

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🌿 = mild 🌿🌿 = quite spicy 🌿🌿🌿 = hot

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CURRY LEAF CAFE



SUNDAY BRUNCH

(SERVED 12–3PM)

VEGETABLE PAKORAS (VG/NGI) ✨ £4.95

A classic South Indian streetside snack. Shredded onion dipped in spiced chickpea batter then deep-fried till crisp. Served with a date & tamarind dip

CHILLI CHICKEN (DF/NGI) ✨ ✨ ✨ ✨ £5.95

Cubes of chicken breast coated in spiced rice & cornflour batter then pan-fried in a hot chilli sauce flavoured with garlic, ginger and curry leaves

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

CHICKEN UTTAPAMS (DF/NGI) ✨ ✨ ✨ £8.50

Three savoury Indian pancakes made from rice & lentil flour, onion, carrot, chilli & tomato. Served with coconut chutney & Mangalore chicken curry – chicken thigh pieces simmered in a coconut & tamarind sauce spiced with fenugreek, peppercorns, dried chilli, cumin and coriander

THE 'FULL INDIAN' ✨ ✨ ✨ £9.95

Our twist on the classic British fryup. Chilli chicken, spiced scrambled free-range eggs, spiced baked beans & chilli-battered mushrooms. Served with a tandoor-baked naan bread, date & tamarind sauce and chilli garlic sauce

VEGETARIAN 'FULL INDIAN' (V) ✨ ✨ ✨ £8.95

Onion pakoras, spiced scrambled free-range eggs, chilli-battered mushrooms, cauliflower 65 & spiced beans. With naan, date & tamarind sauce and chilli garlic sauce

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

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 and chilli & garlic sauce ✨ ✨

VEGETABLE CHETTINAD THALI (V) ✨ ✨ ✨ £9.95

Seasonal vegetables simmered in a fragrant, medium-spiced Chettinad sauce flavoured with fennel seeds, star anise and black pepper. Served with coconut daal, cabbage thoran, beetroot rasam, cucumber & mint raita, pickle, steamed rice, mini naan and a madras poppadum

MANGALOREAN CHICKEN THALI ✨ ✨ ✨ £10.95

Chicken thigh pieces gently simmered in a coconut and tamarind sauce spiced with fenugreek, peppercorns, dried chilli, cumin & coriander seeds. Served with coconut daal, cabbage thoran, beetroot rasam, cucumber & mint raita, pickle, steamed rice, mini naan and a madras poppadum

HYDERABADI CHICKEN 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. Served with yoghurt raita and mirchi ka salan (chilli & peanut sauce) ✨

STREET FOOD PLATTER ✨ £6.95

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

KALE & KARIVEPAAKU BAJJIS (VG/NGI)

Kale fritters dipped in spiced chickpea & curry leaf batter then deep-fried until crisp and golden

LENTIL VADAS (VG/NGI)

Deep-fried savoury lentil doughnuts spiced with ginger, chilli and curry leaves

ONION PAKORAS (VG/NGI)

Shredded onion dipped in spiced chickpea batter then deep-fried until crisp and golden

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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

COCONUT DAAL (VG/NGI)	£3.00
CABBAGE THORAN (VG/NGI)	£3.00
PLAIN NAAN (V)	£2.00
STEAMED RICE (VG/NGI)	£2.00
CHUTNEYS (V/NGI) (EACH)	£0.60

coconut chutney – sweet & sour apricot chutney –
date & tamarind dip – cucumber & mint raita –
spicy tomato & ginger chutney

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DESSERTS

COCONUT RICE PAYASAM (VG/NGI) £4.95
A traditional South Indian dessert similar to rice pudding, made from rice simmered in coconut milk, spices & jaggery

BOHO GELATO ICE CREAM/SORBET £4.95
• Mango & pistachio • Beetroot & caradamom
• Banana & coconut • Watermelon & mint sorbet (DF)

COCKTAIL SHACK MENU



DRINKS £7.50

TRUTH BE TOLD ✨

Ocho Blanco tequila, mezcal, mango, scotch bonnet, lime & coriander

THAI-TANIC

Opihr gin, lime, pineapple, coconut & Thai basil

ONE IN A MELON

Aperol, Mandarin Napoleon, Prosecco, watermelon, lemon & lavender

RED EYE

Red Leg rum, pineapple, lime, agave & pimento

£1 FROM EACH DRINK WILL BE DONATED TO ACTION AGAINST HUNGER – FOR MORE INFO ON THIS FANTASTIC CHARITY, VISIT WWW.ACTIONAGAINSTHUNGER.ORG.UK

OTHER COCKTAILS

BLOODY MEERA ✨ ✨ ✨ £7.50
Our twist on the classic hangover cure. Vodka & tomato juice blended with chilli, tamarind, coriander, lime & chaat masala

ESPRESSO MARTINI £7.50
Vodka, Kahlua, Frangelico & Indian Monsoon Malabar espresso

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CURRY LEAF CAFE



KIDS' MEALS

VEGETARIAN MENU £6.50

MIXED VEG PAKORA (V/NGI)

Shredded seasonal vegetables dipped in chickpea batter flavoured with mild spices then fried until crisp. Served with a yoghurt raita (VG if swapped)

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

SCOOP OF ICE CREAM/SORBET

- Mango & cardamom ice cream
- Banana & coconut ice cream
- Watermelon & mint sorbet (DF)

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MEAT MENU

£7.00

MIXED VEG PAKORA (V/NGI)

Shredded seasonal vegetables dipped in chickpea batter flavoured with mild spices then fried until crisp. Served with a yoghurt raita (VG if swapped)

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

SCOOP OF ICE CREAM/SORBET

- Mango & cardamom ice cream
- Banana & coconut ice cream
- Watermelon & mint sorbet (DF)

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