

Welcome to Fresh Indian. We are big on flavour, not on heat.

All our spices are imported from India, freshly ground every day and carefully tempered before use.

Our raw ingredients are sourced as locally as we can within the UK. All of our meat is Red Tractor standard.

Kheera food is sharing food, delivered to your table as soon as it's ready to ensure that it's as fresh and flavoursome as possible.

Central to the Kheera philosophy are our breads. We're very proud of them. Freshly made every day and baked to order.

Kheera is comfortably different, healthy eating but not obsessively so.

Welcome to Fresh Indian.

## SMALL PLATES £6

### ALOO TIKKI (V)

Mumbai spiced potato cake, tomato chutney, curd

### LAMB KATI ROLL

Flash cooked spice & lime marinated lamb & onion in a paratha

### MACKEREL FISH FRY

Aromatic marinated mackerel, lime & salt

### KHEERA COCONUT EGGS (V)

Whole egg cooked in coconut, turmeric, chilli with rice

## BIGGER PLATES £10

### KERALAN PORK

Pork, ginger, chilli, mustard, cinnamon, tamarind, fresh pineapple & red onion

### SEA BREAM MOLEE

Sea bream, cardamom, ginger, chilli, coconut

### GRILLED CHICKEN WITH CARDAMOM

Chicken thigh, chilli, cardamom, pimento with gram puree, curd, smoked chilli

### KHEERA BLACK DAL (V) £8 main, £6 side

Sabut Urid, chilli, tomato, bay, onion, coriander, ginger, cinnamon, asafoetida

## SHARING PLATTER £20

### SLOW ROAST AROMATIC LAMB

Lamb roasted in cashew, coconut, curd, garlic, ginger, garam masala, chilli

## BREADS & RICE £3.50

all breads are accompanied by our cucumber, mint & curd dip

### NAAN

Low fat

### PARATHA

Butter layered flatbread

### KHEERA CHICK PEA PANCAKE (GLUTEN FREE)

Made with gram flour

### BREAD BOARD

One of each of the above **£7.50**

### PILAU RICE

## SIDES & SALADS £6

### SPICY GREENS (V)

### KHEERA RICH & SMOKY

### VEGETABLE & BEAN CURRY (V)

### PANEER, MANGO & TAMARIND SALAD (V)

## DESSERTS £6

### CARDAMOM BANANAS

Banana, caramel, cardamom, curd

### FENNEL & LIME BURNT CREAM POT

Cream, sugar, lime, fennel

### CHOCOLATE, ORANGE & ANISE BROWNIE WITH MANGO ICE CREAM

Chocolate brownie, star anise, orange, mango

## TEAS/CHAI £3.75

KHEERA CHAI

FRESH MINT TEA

LEMONGRASS INFUSION

DARJEELING

BREAKFAST TEA

HOT CHOCOLATE

## COFFEES

Made with Monsoon Malabar Beans from the Indian state of Kerala

AMERICANO **£3.75**

LATTE **£3.75**

CAPPUCCINO **£3.75**

ESPRESSO **£3**



Please be aware that our dishes are prepared in a kitchen where allergens are present. Please let your server know if you have any allergies or intolerances.

## COCKTAILS £6.95

### GIN & TONIC

*Using Kheera's own recipe Cardamom Gin,  
served with Fever-Tree tonic & lime*

### LUCKNOW GLORY

*Grenadine, orange & star anise, mixed with our  
very own Millesimato fizz*

### GINGER MOJITO

*The classic Havana Club rum, mint & lime combination  
uplifted with our aromatic ginger syrup*

### THE KHEERA MARTINI

*Gin, Triple Sec & Dry vermouth. A touch of lemon.  
Sophisticated, subtle & sexy.*

## WHITE

### KHEERA RESERVE BLANC

Domaine Robert Vic, South of France  
Vermentino, Muscat, Chardonnay

*Our house wines are full of character and deliver lots of  
fresh ripe fruit – they can be enjoyed on their own but are  
also great with lots of our food.*

Bottle **£19**, 125ml **£4.35**, 175ml **£5.50**, 375ml **£11**

### CHARDONNAY 'CONDOR'

Casa Lia, Curico Valley, Chile

*A fresh un-oaked Chardonnay with fruity  
peach undertones*

Bottle **£21**, 375ml **£12**

### GRILLO 'NJIRO'

Tola Estate, Sicily

*Dry & crisp with intense zesty lime*

Bottle **£22**, 375ml **£14**

### PICPOUL, LE MOELLEUX (SWEET)

Beauvignac, France

*A rare sweet style of Picpoul – seriously good with  
any kind of spice!*

Bottle **£25**, 375ml **£15**

## ROSE

### LA PETIT PAUL ROSE

Robert Vic, Pays d'Oc, France

*Provence pink in colour. Dry with ripe succulent red berries*

Bottle **£22**, 375ml **£14**

## SPARKLING

### MILLESIMATO

Le Contesse, Treviso, Italy

*Fresh, fruity & vibrant*

Bottle **£28**, 125ml **£6.50**

## RED

### KHEERA RESERVE ROUGE

Domaine Robert Vic, South of France  
Grenache, Cinsault, Syrah, Merlot

*Our house wines are full of character and deliver lots of  
fresh ripe fruit – they can be enjoyed on their own but are  
also great with lots of our food.*

Bottle **£19**, 125ml **£4.35**, 175ml **£5.50**, 375ml **£11**

### PINOT NOIR 'RAG DOLL'

Casa Lia, Curico Valley, Chile

*Light & fruity with a savoury undertone*

Bottle **£22**, 375ml **£12**

### MALBEC 'CASA JUNITA' BARBERIS

Mendoza, Argentina

*Full, ripe & fruity*

Bottle **£26**, 375ml **£15**

### MONTEPULCIANO D'ABRUZZO

'Bajo Ilauri' Italy

*Intense fruits of the forest, sweet vanilla, smoked finish*

Bottle **£27**, 375ml **£16**

## BEERS £4.35

### SELECTION OF TODAY'S CRAFT ALES & LAGERS

330ml

## SOFT DRINKS £3.50

### KHEERA HOMEMADE GINGER BEER

*with lime & lemon*

### PINA LASSI

*fresh pineapple with coconut,  
lime, mint & curd*

### COKE/DIET COKE