

VEGAN MENU

(DISHS ON THIS MENU CAN BE MADE VEGAN)

SMALL SNACKS

CASHEW NUT PAKORA 🍌🍌🍌	6.5
MASALA PEANUTS 🍌🍌🍌 Homemade spice mix	2
POPPADUMS 🍌 Chutney	3

CHAAT

PAKORA CHAAT 🍌 Lentil puffs, chutneys, pickled raddish	5.5
SAMOSA CHAAT 🍌 Potato samosa, crispy vermicelli, chutney, chickpea curry	5.5
CHAAT BOMBS 🍌 Puffed hollow wheat, tangy chutney	5.5
SEV POORI 🍌 Onions, potato, tamarind chutney, crispy vermicelli, spices	5.5
BOMBAY BHEL 🍌🍌 Puffed rice, onions, potato, corn, chutney	5.5

HOT STREET SNACKS

RASAM 🍌🍌 Tangy South Indian tomato consomme	4.6
IDLI 🍌 Steamed rice, lentil cakes, sambar and coconut chutney	6.3
SPECIAL IDLI 🍌 Ask your server for details	6.5
CHILLI GARLIC MOGO 🍌🍌 Spicy and tangy cassava chips	6.5
MALABAR PEPPER MEDU VADA 🍌 Fried lentil doughnuts with Sambar and coconut chutney	6.5
VEGETABLE SAMOSAS 🍌 Spiced potato and peas	6.5
CRISPY BHAJJIA 🍌 Onion fritters, tangy chaat masala	6.5

RICE

LEMON RICE 🍌 Basmati rice, fresh lemons, spices, cashew nuts	4.9
PULAO RICE 🍌	4.9
STEAMED RICE 🍌	3.5
BROWN RICE 🍌	3.9

BREAD

NAAN 🍌	2.5
TANDOORI ROTI 🍌	2.5
MALABAR PARATHA 🍌	2.5
PESHAWARI NAAN 🍌🍌 (sweet)	3.5
BATHURA 🍌 (large fluffy bread)	3.5

VEGETABLE CURRIES

HYDERABADI AUBERGINE 🍌 Baby aubergines, peanuts, curry leaves, onions	8.5	KARAHI BHINDI 🍌 Fresh okra, onion, tomato masala sauce	8.7
MUSHROOM CHETTINAD 🍌🍌 Mixed mushrooms in a spicy sauce made from 23 herbs & spices	8.3	DAL TARKA 🍌 Lentils, cumin, spices and fresh coriander	7.5
CHANNA MASALA 🍌 Chickpeas, light tomato masala sauce	8	VEGETABLE SAMBAR 🍌 Seasonal vegetables, south Indian spices	7.5
SAAG PANEER 🍌 Spiced spinach, Indian cheese	8.7	MASALA ALOO 🍌 Potato, mustard seeds, turmeric, fresh chilli, lemon, coriander (no sauce)	7.5

DOSAS

Dosa is a south Indian crepe made from a fermented batter. All Dosas and Uthappams (south Indian pizzas) are accompanied with Sambar (lentil dipping sauce) and freshly made chutney. Choose from one of our four different batters.

RICE & LENTIL DOSA

MASALA 🍌 Potato and onion	9
MYSORE MASALA 🍌🍌 Potato and onion, red chutney, butter	9.5
SPINACH	9.5
MUSHROOM MASALA 🍌🍌	9.5
CRISPY PAPER MASALA 🍌 Large tubular pancake with potato and onion on the side	9.5

RAVA DOSA

Made with crispy semolina, please allow approx. 15-20 minutes

MASALA 🍌 Potato and Onion	9.5
MUSHROOM MASALA 🍌🍌	9.5
SADA ONION RAVA 🍌 Unstuffed	9

PESARATTU DOSA

Made with green lentils, chilli, ginger

SADA PESARETTU 🍌 Unstuffed, onion, green chilli, coriander	9
SPINACH 🍌	9.5
MUSHROOM MASALA 🍌🍌	9.5

UTHAPPAMS

(Thick pancake-like dosa)

MINI UTHAPPAM SELECTION 🍌🍌 Selection of 4 mini Uthappams	10.5
GUNPOWDER CHILLI, GARLIC UTHAPPAM 🍌🍌	9.5

RAGI DOSA

Made with Millet grain

MASALA 🍌 Potato and Onion	9
MYSORE MASALA 🍌🍌 Potato and onion, red chutney, butter Spinach	9.5

SIDES

MIXED SALAD 🍌 Cucumber, onion, tomato, chilli and lemon	3.5
CHUTNEY 🍌 Tomato, tamarind, coriander and mint, coconut or Mysore	each .8
GUNPOWDER & CLARIFIED BUTTER 🍌	2.5
EXTRA SAMBAR 🍌 (served only with an existing order of Sambar)	2

DESSERTS

MAL POORA 🍌 Fenugreek pancakes, saffron syrup	4.5
SORBET 🍌 (Please ask your waiter for today's selection)	4.5

🍌 CONTAINS NUTS 🍌 SPICY 🍌 VEGAN

WHITE WINE





175ml GLS BTL

AIREN SAUVIGNON "AZAN" BODEGAS LATUE, SPAIN 2016   5.5 18.5	A fresh, approachable and versatile wine with crisp fruit on the nose and palate
CHARDONNAY "EQUÒ" CIELO E TERRE, ITALY 2015   5.7 19.5	This is a wonderfully drinkable, light and refreshing glass with abundant fruitiness. Stunning with our Mysore Puri and Saag dishes
"LES GRANGES" PIQUEPOUL-SAUUVIGNON, FRANCE 2015  6 21	A lovely dry and yet aromatic wine. There is a fresh nose of white flowers and fruits with a soft freshness in the mouth. Goes really well with Bhindi Kootu
PINOT GRIGIO VENETO ICT, LA JARA 2015   6.5 23	Delicate balance of peachy, almost apricot fruit, wonderfully light and fresh. A great all rounder
SAUVIGNON BLANC, FORREST ESTATE, MARLBOROUGH, NEW ZEALAND 2015  7.5 28.5	Beautiful and intense, this dry white wine has masses of grassy, gooseberry character and is mouth wateringly moreish
BLANC DE PACS, PENEDES, PARES BALTA, SPAIN 2015   32	A lovely yellow lemon colour with light green tints. Intense aromas of pear and apple. Fresh with good acidity in the mouth. Great with our Dosas and Uthappams
SANCERRE BLANC "LES CAILLOTES", CHRISTIAN DAUNY 2014   38	Classic, grassy elegant Sancerre Sauvignon) with tremendous clarity and purity

ROSÉ

LA PLUME GRENACHE ROSÉ 9%, DOMAINE DE LA COLOMBETTE, FRANCE 2014  5.5 21	Juicy fruit and lightly perfumed nose, great summer refreshment. Lower in alcohol for lunchtime!
ROSATO PINOT GRIGIO BLUSH VENETO ICT, LA JARA, ITALY 2014   24	A delicate pale pink rosé, with a dry, crisp and clean finish. Superb with Masala

SOFT DRINKS

NIMBU PANI MOCKTAIL 3.8	Freshly squeezed lemonade with mint
WILD ELDERFLOWER BUBBLY  3.8	
MADAGASCAN VANILLA SODA  3.8	
PASSIONATE GINGER BEER   3.8	A traditional ginger beer, fresh root ginger, Sicilian lemons, passion fruit

JUICES

APPLE, CARROT & GINGER 3.8	(freshly squeezed)
CRANBERRY 3.5	
ORANGE 3.5	

RED

175ml GLS BTL

TEMPRANILLO "AZAN" BODEGAS LATUE, SPAIN 2016   5.5 18.5	A young red with plenty of character. The nose is softly fruited. The palate is smooth and balanced
MERLOT "EQUÒ" CIELO E TERRE, ITALY 2015   5.7 19.5	An easy-going Merlot that's perfect if you're after something light, soft and quaffable
PINOT NOIR PAPPARUDA, ROMANIA 2015  6 22	Raspberry, strawberry, red cherry. A lighter red, great with Kofta or Channa Masala
SHIRAZ BEYOND THE RIVER ANDREW PEACE, SOUTH EAST AUSTRALIA 2014 6.5 24	Full-bodied with smooth tannins. Eminently drinkable and great value at it's price
RIOJA TINTO "QUINTO ARRIO" RIOJA 2015   7 27	Succulent and inviting Rioja with a strawberry and spice palate. We like it with Dal and Baingan Ka Bhartha
MALBEC "CHIMANGO" ARGENTINA 2015   29	Soft red berries with just the right amount of smooth tannins. Lovely with Vegetable Jalfrezi
CHIANTI SUPERIORE DOCG, PIETRO MAJNONI 2015   38	Beautiful in every way, succulent fruit, rich tannins and great length. Try it with Dal Makhani

BEER

VEDETT INDIAN PALE ALE (Bottle) 33cl 4	
COBRA DRAUGHT (Piccadilly only)	Small 3.5 Large 5.2
COBRA (Bottle)	Small 3.5 Large 5.5
KINGFISHER (Bottle)	Small 3.5 Large 5.5

CIDER

PLUM & GINGER CIDER 50cl 5.5	Refreshing cider made from local Surrey apples with a hint of ginger
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TEA & COFFEE

ENGLISH TEA 2.5	
MASALA CHAI 2.7	
EARL GREY 2.5	
HERBAL TEA 2.5	Fresh Mint, Camomile, Lemon & Ginger or Green tea
BLACK / WHITE COFFEE 2.5	
MYSORE MALABAR COFFEE 2.9	
CAPPUCCINO 2.9	
ESPRESSO	Single Shot 2.9 Double Shot 3.2

SODAS & MINERAL WATER

COKE, COKE ZERO or 7 UP (33cl) 2.5	
MINERAL WATER (still and sparkling)	Small 2.5 Large 4.3

SPARKLING & CHAMPAGNE

CHAWALA D'ORO PROSECCO NV 27	Dry, very fragrant with peachy and floral notes. Delicious
BABY - FRIZZANTE, LA JARA NV (Green Label)   37.5cl 14	Full of fruit, very pure and extremely refreshing
VEUVE CLICQUOT BRUT RESERVE NV 65	Intense, pleasant fragrance, with fruit and brioche notes

SPIRITS

All spirits are 50ml unless stated. Mixers are 1.25 extra

VODKA 50ml	
CIROC BERRY 8	
GREY GOOSE 10.3	
BELVEDERE 10.8	
ABSOLUTE BLUE 7	
CHASE RHUBARB VODKA 8.2	
GIN	
BOMBAY SAPPHIRE 8	
HENDRICKS 9	
TANQUERAY 7	
WILLIAMS ELEGANT GIN 9	(Winner "Best Gin In The World 2010")

RUM

BACARDI 7	
RON ZACAPA 23 YEAR OLD (Dark Rum) 13	
MALIBU 7	

BLENDED WHISKY & TENNESSEE

CHIVAS REGAL 8	
JOHNNIE WALKER BLACK LABEL 8.5	
MONKEY SHOULDER 8.5	
HAIG CLUB 11	
JACK DANIELS 7	

SINGLE MALT WHISKY

LAPHROAIG (10 years) 12.5	
GLENFIDDICH (12 years) 11.5	
GLENLIVET (12 years) 11	
GLENMORANGIE (12 years) 11	
DALWHINNIE (15 years) 12.5	
COGNAC	
MARTELL VS 10	
REMY MARTIN VSOP 12.5	
HENNESSEY XO 25	

LIQUEURS

AMARETTO 7	
TIA MARIA 7	
COINTREAU 7	

 ORGANIC  VEGAN  VEGETARIAN  NON-ALCOHOLIC

MARYLEBONE 77 Marylebone Lane, London W1U 2PS
T: 44 (0) 20 7486 3862

PICCADILLY 37 Pantons Street, London SW1Y 4EA
T: 44 (0) 20 7839 7258

HAMPSTEAD 102 Heath Street, London NW3 1DR
T: 44 (0) 20 7794 3080

All items are subject to availability. Regrettably we cannot guarantee that any of our menu items are free from nuts. Please let us know if you have any allergies or require information on ingredients used in any of our dishes. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

There is a minimum spend of £15 per head for walk-in parties of six or more guests after 6pm.