

Introduction

Our journey of food & its exploration in Britain began in 1991 with the support of his wife Pervin. The name Todiwala quickly became synonymous with exceptional Indian Cuisine inspired by Parsee tradition through the creation of Café Spice Namaste, their first Restaurant in London.

In 2011 Cyrus used his experience and reputation to open Mr Todiwalas Kitchen, a signature restaurant that blends traditional cooking methods with non-traditional ingredients to create fragrant, Pan-Indian dishes; the likes of which you cannot find anywhere else.

One of Cyrus's goals has always been to bring his cuisine to a much wider audience and the Team has certainly achieved this. Mr Todiwalas Kitchen has stamped its mark, earning the highest praise for its unique dishes served within a stunningly beautiful atmosphere. Mr Todiwalas Kitchen offers diners the warmth and magic of "Todiwala Service" in an elegant West London setting.

Over the years Cyrus has been heavily involved with the Farming Community far and wide across the UK which has enabled the Kitchen to offer guests the very best in British Produce often not available to others; simply cooked in our style.

Mr Todiwala's Kitchen includes spectacular decor, inspired by 1950-1980s India, complete with antiques, trinkets and a life size wooden elephant (Roy) which dates back to the early 1900's.

Come in, Stay a while,

Cyrus, Pervin and the Todiwala Team



MTK*Menu May 2016.indd 1









Indian Street Food – Virtually the entire country's external eating habits are dominated by street food. So much is the variety and so vast is the choice that if you ate one new thing each day it would take you a lifetime to cover the nation's street delicacies. However I hail from Bombay (now Mumbai) and to me this is not only India's commercial capital city it is the food capital too. Every street corner is buzzing from oily deep fried unhealthy tasty bits to braziers firing dices of meat and offal trying hard to meet the demands of their customers, to 'Chaats' or finger licking snacks, to crushes, milkshakes, juices, you name it Mumbai has got it, from the cheapest to the most expensive and having had the privilege of travelling widely my feeling is that no city in the world to me can match that. But styles differ, recipes differ, and names that are familiar may be totally different from expectations! In our starters we have tried to give you a taste that is India.





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We recommend you try some of our FIRM FAVOURITES

We have designed a variety of PLATTERS & MEALS for individuals who would like to begin their meal with a burst of flavours and tastes. Please advise us of any allergies or particular preferences.

Vegetarian Starter Platter V9

£9.95

Five tasting portions of vegetarian starters.

Mr. Todiwala's Starter Platter for Two 9

£18.75

Our most popular selection of five vegetarian and four non-vegetarian starters, including tikkas to share.

Tikka Platter £16.50

A tikka each of Barbary duck, Denham Estates venison tikka, Scotch beef, chicken tikka, paneer & salmon.

The Mr. Todiwala's Kitchen Menu

£46.50 per person

Relax and let us do all the hard work — including the ordering! (Available until 9:30 pm)

Five courses of chefs favourites including vegetable side dishes, rice, naan, raita, papad and chutneys, dessert & tea/coffee! Please inform us of any allergies or particular preferences. The first three courses will be served individually plated and the main course will be served in bowls. Dessert will be individually served.

And finally for the committed gourmands who would like to take their time...

The Mr. Todiwala's Gourmand Tasting Menu

£60.00 per person

(Available until 9:30 pm)

This menu represents a continuous array of tasting courses and is designed to take you on a culinary excursion packed with regions, flavours, tastes and creativity.

We will be happy to serve you more food if you feel that you can still eat more. On average this menu will stretch for roughly two hours and we therefore beg you to allow the time and patience to enjoy it.

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask your server who will be happy to assist.

Vegetarian 🕜 Contains Nuts 🕧 Contains Gluten 🥝 Halal 👠















Mr Todiwalas Pickle Tray

£1.50 (per person)

Exclusive and always changing chutney & pickles handmade in-house. Using the finest British produce. Also for sale in jars at the restaurant.

Selection of Papads

£1.00 (per person)

Better known as pappadum in the UK, these are mostly made from lentils, rice or corn and therefore are usually gluten free.

The dosa is a crisp pancake made from a batter of fermented rice and white lentils, served with saambaar (a South Indian spiced vegetable and lentil soup) and fresh coconut chutney. Filled with a choice of either of the two fillings below:

Masala Dosa 🗤



£8.95

Filled with a traditional potato bhajee also known in India as dosa bhajee.

Frankie Lamb ()

£10.50

An original Bombay street-side speciality filling of finely diced lamb in a rich well spiced masala.



Parsee Community – The Zoroastrian

community of India arrived from Persia then known as Pars some 1400 years ago, hence the name Parsee. The cuisine, even though, has evolved over the centuries, is still predominantly non-vegetarian and has nuances within it from Gujarati, Goan and Maharashtrian cooking styles - the regions within which the Parsees mostly resided. Being a Parsee myself, it would be unfair if we did not have Parsee dishes on this menu; and the signature dish of our community is the Sunday roast – DHAANSAAK, which you can try here in its true form.















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Dahi Saev Channa Poori 👽 🧿

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£6.95

Crisp Puffed Poories filled with crushed potato and chickpeas, topped with spiced yoghurt, fresh green chutney, Date & Tamarind sauce and sprinkled wtih chickpeas vermicelli.

Beetroot & Coconut Samosa V9

£7.95

A South Indian style filling of diced Cheltenham beetroot blended with diced potato, tossed with freshly grated coconut and sizzled with mustard seeds, curry leaves, cumin and chilli. This may sound unusual but, when cooked with coconut, the beetroot is an entirely different beast and tastes delightful.

The potato here is primarily used to hold the beetroot dices together.

Kolmi No Patio 9)

£10.50

Tiger prawns tossed with a hot sweet and sour gravy, traditionally made with minced shallots, diced aubergine, red pumpkin, red masala, malted cane vinegar, tamarind extract and jaggery (raw cane sugar), served on ciabatta toast. This is the classic Parsee 'Patia' and cannot be compared with its namesake elsewhere.

Keralan Crab Masala

£10.50

Cornish crab meat sizzled with black mustard seeds, green chilli, white lentils and curry leaves with minced shallot, tomato & fresh grated coconut.

Whilst we can and do prepare a host of other special starter items, we simply cannot list them all here for sheer reasoning to avoid making our menu look like an encyclopaedia. We do therefore recommend the starter platter so that we can then do justice in bringing to you a wider choice of some of our specials and offer you a selection of taste and flavours, which also keeps us on the edge of creativity.

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask your server who will be happy to assist.

Vegetarian 🕜 Contains Nuts 🕧 Contains Gluten 🥝 Halal 👠 Medium Spicy Hot & Spicy Fiery Hot













Tandoor - Clay Oven

All our tikkas are cooked medium to medium rare for best results. However please let us know if you prefer rare. Please be patient with us as we only prepare your tikkas when you are ready to eat. All our tandoori main courses are served with a vegetable accompaniment of the day. Mr Todiwala's Kitchen also wishes to inform our patrons that the use of any colouring in our kitchens has always been banned and therefore we cannot please those who expect our dishes to be brightly coloured or iridescent.

Our meat, fish and poultry are either organic, free range or friendly farmed and come from sustainable resources.

(The lower priced Tikkas below represent smaller starter portions)

Paneer and Vegetable Shaslik V



£17.50

Portobello mushroom, Indian whey cheese (Paneer), quarters of mixed peppers, tomato, sweet potato and onion, marinated in classical tandoori masala, skewered, chargrilled, and served with saffron rice and coconut curry.

Leeli Chutney Ni Salmon

£10.95 / £18.75

Fillet of organically reared Wester Ross salmon marinated in Parsee style fresh green chutney, skewered and chargrilled in the tandoor. Whilst salmon is a great fish, it is not very spice friendly. However, this chutney is derived from my mother's own family recipe. The family, as well as our regulars, who have eaten it hundreds of times before unanimously agree that it is the best way of marinating fresh salmon for grilling.

Halibut Tikka With Saffron And Ginger @



£19.25

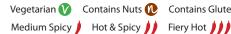
Farmed organically in the pristine waters of NORWEGIAN fjords gives our halibut a fabulous firm yet delicately flavoured flesh which is marinated with saffron extract in yogurt and light spices, served with naan and salad.

Chicken Tikka (

£9.50 / £17.95

An all-time favourite, chicken tikka needs no introduction except that ours is not red in colour and is traditionally flavoured. (Served with accompanying tadka daal and steamed rice for main course only).



















Keralan Duck Tikka

£9.95 / £18.50

Breast of Barbary Duck marinated in a Keralan "Syrian – Christian" style created by Mrs Matthew, a genius on old Keralan "Syrian - Christian" cuisine. Marinated simply in yoghurt with tamarind extract, crushed red chilli, toasted fennel, ginger and roasted cardamom, and chargrilled to a medium rare. For those who do not know, Christianity and Judaism have been practiced in India long before the Western World had heard of their existence, and both synagogues and churches have existed from the 1st century AD, when trade first began by the Syrian and Baghdadi Jews and Christians.

Venison Tikka Aflatoon

£9.95 / £18.50

This tikka has survived the test of time and we feel that it will be a great addition to this menu too. Influenced by the cooking exploits of The Maharaja of Sailana in Rajputana, who was an avid cook and often created great kebabs in the jungle, this being one of them; and probably one of the best ways to cook venison as demonstrated to me by my father several times during his many hunting trips in Rajasthan. Flavoured with a treble hit of anise with fennel, anise and star anise which gives this great venison from Michael & Cecelia's Denham Estates in Suffolk the right balance.

Beef Tikka Laal Aur Kaala Mirich Masala)))

£12.95 / £25.50

The Duke of Bucculeuch's Estates probably breed the best beef on the British Isles. A cross between the Aberdeen Angus and Scottish Long Horn the meat quality is exquisite, being well hung and matured for over three weeks. Cubes of the prime fillet are marinated with puréed red chilli, crushed black peppercorns, home ground mustard, garam masala and ginger. This one is 'HOT' and not to be taken lightly. And we request you not to ask for it to be cooked well-done - PLEASE!!

Tandoor Platter with Curried Rice

£22.00

A taste of all of the above. A combination of each of the above tikkas, including Paneer & Portobello mushrooms, served with soft curried steamed rice.

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Goan King Prawn Curry and Organic Red Rice)) £17.95

If there is one combination of food in Goa that is eaten daily come hell or high-water, it is the classic Goan coconut curry. Adaptable mostly to seafood and sometimes chicken this curry compliments king prawns like no other. Cooked here with Red Sea king prawns and served with steamed rice and "KISMOOR" – a crumbled dried shrimp and onion salad, which must be sprinkled over the curry and rice for an even more sumptuous meal.

(This is the white king prawn and is unlike what we commonly use in Britain and may be slightly smaller but tastier by far, however this one is sustainably sourced). The rice served is unpolished red kernel rice traditionally served with Goan curry (if you prefer Basmati rice instead, please do let us know).

Karimeen Polichattu a

£17.95

One of Kerala's most popular fish dishes this is quite simply fillets of sea bass marinated in a spiced paste with chopped onions. Curry leaves and 'Kokum' (butternut berry) and Palm Vinegar. The fish is then rolled in banana leaf, first pan grilled and then finished in the oven. Served with a plain coconut curry and Roti.

Parsee Style Chicken Curry With Steamed Rice @ 1

£17.95

A curry recipe dating back centuries when the use of nuts was very common and flavours bold. In this curry peanuts, cashew nuts, almonds, white poppy seeds and grated coconut are all roasted together and then pureed with spices to make a rich exotic curry in which a whole breast of chicken is simmered to absorb the flavours. Served with steamed rice.



Goan - Goa was known by the earliest Hindus as "The Abode of Peace" and is often believed to be the very region where Hinduism was first established. Its greatest influence on cuisine is from and due to the Portuguese, who brought to Goa new products from their expeditions including varieties of chilli, the use of vinegar in cooking and fresh yeast for bread. If there be one state in India where bread is a must, its got to be Goa. Though very diverse, the Goan staple cuisine is the fish or prawn curry and red rice which is presented on our menu too.

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Dum Ka Murg 🐶 👁 🌶

This is traditionally a dish from the region of Hyderabad in South India where Persian influences in the cuisine were introduced by the Nizam. Clearly visible here in the preparation which is chicken breast marinated in pureed almonds, pistachio, cashew nuts, mint and coriander with fried onions green chillies and spices. This is then cooked very slowly in its own juices and served with saffron rice.

£17.95

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Murgh Makhani Pasanda @ lo

The classic north Indian sauce 'Makhani', takes its routes from the princely state of Oudh where a great deal of India's most popular Mughlai dishes were created and which led to the eventual creation of the 'British Indian' – and I repeat British Indian chicken tikka masala sauce. Ours is whole breast of chicken stuffed with Indian whey cheese blended with pistachio, crushed almonds & roasted fennel, partly grilled then simmered in the classic creamy tomato sauce, enriched with puréed cashewnuts and almonds, flavoured with shredded ginger, green chilli and crumbled toasted Quasoori Methi (sun dried fenugreek), served with saffron rice. Quasoor is a town in Pakistan renowned for its fenugreek and all sun-dried methi is now simply called 'Quasoori'.

£18.25

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Dhaansaak ()

£17.95

The is the Parsee's Sunday Roast and unless health or poverty demands it is always made using Lamb, Goat or Mutton, which is why we do not add the meat in front of the word Dhaansaak. It is painstakingly made using five different lentils cooked with vegetables, which is then pureed together and blended with the lamb that has been cooked in a hot red masala. The dish is complete when served with Caramelised onion rice flavoured with star anise and cassia bark, spiced meat balls and a red onion salad. It is best enjoyed with the lamb and lentil dish is poured over the rice, the onion salad over that and then eaten.

This is how we grew up eating and preparing this dish. It does differ from the Bombay Dhaansaak, which uses ready-made masalas whilst ours goes back to my great grandmothers recipe and shows signs of adherence to our Persian heritage. Please do not confuse this dish with its namesake in Britain, as you will be grossly disappointed. This is the classical version and shows no adaption towards British Indian cuisine.

Main Dishes continued overleaf...

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask your server who will be happy to assist.

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Bhuna Pashula Bong 🕓

£19.25

The ever so classic of sub-continental Indian preparations, 'Bhuna' is often grossly misunderstood. 'Bhuna' the word simply means 'roasted' but is a classical gravy too and not necessarily hot. It is however made through a lengthy process of browning onions until caramelisation sets in, with whole spices, and condiments; puréed with yogurt and tomato. Shank of lamb here is first slow roasted then simmered in the gravy, served with pulao and chunks of fried potato to complete the dish.

Vindalho De Carne De Porco))

£18.50

There is no doubt that British pork is probably the best pork anywhere in the world. Belly and shoulder of organic British Lop (rarest of the rare British breeds) cooked in that most popular of terms in the UK, 'Vindaloo'. 'Vindalho,' pronounced VINYUSH De ALYOOSH, would be its traditional Portuguese / Goan name and it would always be classically cooked with pork only. A Goan vindalho is not the mind blowing hot gravy as it has sadly been branded in the UK, but a rich, hot maybe slightly sweet and sour gravy, which is an ideal companion for pork, served with steamed rice. 'Vindalho' sadly is not a barometric term for chilli heat and we Indians do not understand it as such. (The Portuguese classically pickled the pork in wine vinegar and garlic, hence the name). Our pork is organically produced by Elizabeth Bateman in the Chiltern Hills.

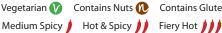
Hyderabadi Organic Beef Curry @))

£18.50

Rump of Organic Black Angus beef from the Rhug Estates in Corwen N Wales simmered in a typically South East Indian style coconut and Cashew nut based curry with Guntur Red Chillies, which impart just that little extra Heat. Served with Steamed rice.















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£7.95

£7.25

£7.25





Tadka Daal £7.25

A combination of toor and masoor daal (yellow & pink lentils) cooked and sizzled with chopped garlic, cumin and red chilli. This process of sizzling is known as 'tadka', hence the name tadka daal.

Baingan Bharta

Smoked aubergine peeled after charbroiling, chopped and simmered with onions, tomato, garlic, green chilli and cumin, finished with fresh chopped coriander, beaten yoghurt and dices of fried aubergine. This is the Punjabi version of one of the sub-continent's most popular of aubergine dishes.

Aloo Gobhi Mutter

A Rajasthani style combination of cubed potato, florets of cauliflower and green peas sizzled with mustard seeds, fenugreek, Kashmiri red chilli and cumin. Flavoured with ground ginger, garlic, cardamom and crushed coriander seeds.

English Heritage Potato Bhajee

In support of the rekindling of Britain's rare heritage potato varieties, we bring you a blend of at least two in season. These are exclusively cultivated by Lucy and Anthony Carroll at their farm in Northumberland where they have been trying very hard in re-introducing some great varieties back into Britain. Depending on the season, you may enjoy Epicure, British Queen or Mr Little's Yet Holm Gypsy, or one of several others including Burgundy red or blue, Yukon Gold or Ratte, Pink Fir - all depending on seasonality and availability, cooked and sizzled with mustard seeds, cumin and sliced

Chickpeas and Indian whey cheese simmered in a dryish gravy seasoned with crushed pomegranate seeds.

Aloo Saagwalla

Seasonal English Heritage potato, simmered in part puréed, part chopped, fresh, baby spinach. Sizzled with sliced garlic, red chilli, cumin and crumbled toasted fenugreek.

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Medium Spicy Hot & Spicy Fiery Hot







£7.50 £7.25







Bhindi Aur Mushroom Ki Jhalfraezi 🕽

£7.75

Shredded okra and shredded mushrooms, tossed with shredded green and red peppers, chilli, ginger and garlic, spring onions and tomato, tossed in a semi-dry masala as in true Jhalfarzi style, or better known as 'Jhalfraezi'. The word simply means 'to look like' i.e. to look hot but it need not be so!.

Spinach & Split Pea Croquette in Goa Curry))

£7.95

Crushed split yellow peas mixed with shredded spinach and ginger, formed in croquette, fried and simmered in a rich coconut curry.

Seasonal British Vegetable Of The Day

£6.95

Please ask for details of the preparation and the vegetable offered.

The Vegetarian Thali 9

£17.25

A vegetarian meal in itself, this is a platter comprising of three vegetable preparations, plus lentil, rice, roti, and raita.



Vegetarianism – If there be one cuisine in the world that can truly represent vegetarianism, it's got to be India! With an estimated 750 million vegetarians in the country how could one go wrong?! However the cuisine is so multi-faceted that an individual such as even myself would take over a thousand years to scratch the surface enough to say that I am an expert on Indian cuisine, of which vegetarianism is an integral part. In my mind there's no individual who can claim to be an authority of Indian cuisine if defined within the sub-continent of India. Mr Todiwala's Kitchen will endeavour to bring as much vegetarian choice using as much local produce as is possible..

> For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask your server who will be happy to assist.



Medium Spicy Hot & Spicy Fiery Hot

Vegetarian 🕜 Contains Nuts 🕧 Contains Gluten 🕜 Halal 🕟









Naan Made with refined white flour, eggs and milk.	£3.95	T H E
Roti Made with unleavened wholewheat flour.	£3.95	B R
Peshawari Naan © © Stuffed with a blend of ground almonds, raisins, desiccated coconut and cream, and flavoured with cardamom. This naan has originated in the UK and has no resemblance to the naan served in Pakistan.	£4.25	E A D S
Cheese & Chilli Naan	£3.95	& □
Garlic & Chilli Naan	£3.95	SSE
Sada Chawal Plain steamed Basmati rice.	£3.95	Z
Palav/Pulao Traditional saffron flavoured rice.	£4.50	ALS
Dhaan 'Dhaansaak Rice' This is traditional Dhaansaak pulao made with browned onions that give it the classic brown colour and flavoured with star anise.	£4.95	01
Goa Rice Red unpolished rice, high in fibre and great in natural taste.	£4.25	

Cucumber Raita £4.25

A raita (or seasoned yoghurt) is more often than not a staple food for locals throughout the length and breadth of India. Hot and/or oily foods are digested more easily if accompanied by yoghurts and raitas, which also, of course, lend their own flavours as well as enhancing the flavours of the main dish.

















We have always believed that our food should be fresh, vibrant and above all authentic, and the same has to be said of our wine list. Wine is an essential part of the dining experience and we have chosen wines that enhance this experience by marrying well with our selection of dishes. After a lot of experimenting we have come up with a few ideas to help you choose your wine. All the wines have been selected with a view that you will explore our menu just as you will our wine list.

White Wine

White wines that are too heavily oaked or too rich become clumsy and unbalanced, whilst dry unoaked whites such Pinot Grigio and Sauvignon Blanc, complement even the hottest dishes. The crisp acidity and clean fruit flavours have a softening effect on the palate.

Rosé Wine

The Rosé Wine has flavours of ripe wild strawberry and subtle spices, which are a superb match to our food, whilst the subtle red fruit of the Syrah Rosé more than holds its own.

Red Wine

Wines from the hotter regions fare better than those from cool climates. The spicier and riper the wine, the better it is at handling the complex flavours of ginger, chilli and fresh spices. We are particularly pleased with the Cabernets and the Malbec from France and Argentina respectively, but also with old favourites like our Rioja.

Sparkling Wine

Again the drier the sparkling wine the better it is at coping with our spicier dishes. Rosé Champagne is a perennial classic pairing with our food, which we have been recommending since opening our first London restaurant. The slightly off-dry Prosecco is a really fun and a nice match to some of my desserts, as well as great for a pre dinner celebration.

You and Your Palate

We have always endeavoured to let our guests know that, whilst a glass of beer is a good start for an Indian meal, so are champagnes (particularly rosés) and wines. During the meal wines are better accompaniments as they do not tend to make one feel heavy and always enhance the meal rather than dampening it. Beer can often do that and the hops do at times react with the chilli. However, obviously everyone has an individual palate and their taste will be different, and sometimes nothing else quite hits the spot like an ice cold lager or your favourite cocktail, but why not experiment with our fantastic wine list to enhance your dining experience.









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Champagne

Our choice of Champagne is entirely based on two distinct and necessary ideas. Firstly, the wine itself should complement and enhance your dining experience whether it is as an aperitif or as accompaniment to your meal. Secondly, we wanted small growers who produce handmade artisan Champagne with all the dedication we show in our dishes.

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Champagne	125ml	bottle	G
Claude Renoux Blanc de Noirs Brut, France	£9.00	£45.00	Z
Well rounded, brioche notes on the nose, leading to rich toastine on the palate with a subtle green apple edge on the long finish.	ess		Ш
Champagne de Castelnau Brut Reserve, France		£60.00	Ø
Rich golden in colour with fine silvery glints. Deep aromas of fres	h fruits		S
and hint of nuts.			Ъ
			\triangleright
			R
Sparkling Wine	125ml	bottle	$\overline{}$
'			
Prosecco, IGT Veneto, Italy	£6.00	£29.25	_
The bouquet is candidly intense with hints of freshly baked bread	b		Z
with a final scent of honey and hazelnut.			
Louis Perdrier Brut Rose, France	£6.00	£30.95	
The bouquet shows red berry fruit and citrus. The palate is brisk, fresh crisp, redcurrant and pomegranate.			≤
			_
Terra Serena Spumante Rose, Italy		£31.95	Z

Fresh, vibrant Cherry & Cranberry flavours, with delicate lively bubbles.



Wines – Whilst one might presume that wines are of European origin alone and it went from Europe to Asia etc, the truth is that wines in central Asia have been produced and consumed a millennia before Europe knew that grapes existed. The Persians, Greeks and Romans brought them in. Persia and it's neighbouring regions are the birth places. In India wines have been produced for thousands of years but never until the 20th century and more so in the last two decades exclusively for the table. Wine was known as SOMA or 'the water of the gods' and they were reserved for the princely class alone. However wines have for centuries been used to make several blood cleansing and health tonics in Ayurveda and continue to do so even now. The west has recently learnt about the anti-oxidant properties of red wine when Ayurveda made concentrated tonics some two thousand plus years ago. Contrary to wider belief wines are ideal companions to good Indian cuisine and we hope our wide selection carefully picked brings you immense pleasure both in the food as well as the wines.











White Wine

Our choice of white wine comes from many years of experimenting, refining and of course tasting - a tough job, but someone has to do it! Our main concern has been with oaked whites. The vanillin clashes with our fine spices so we have always chosen crisp clean whites.

Traditionally, white wines have been relegated to aperitif and the fish courses, but we see them as superb matches to our seafood and chicken, and even too some of our meatier dishes

	125ml	375ml Carafe	bottle
Sauvignon Blanc, Vilcun,			
Central Valley, Chile	£5.00	£11.00	£22.50

Clear and bright in the glass with an aromatic nose that offers herbaceous characters alongside gooseberry, lychee and lemon aromas.

Woolloomooloo Australian Chardonnay, Australia £6.00 £12.00 £23.95

Fresh green apple, lemon and melon on the nose and palate. Fresh and dry.

'Garganega' Pinot Grigio, Caldirola, Veneto, Italy £7.00 £13.00 £25.50

Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is a very easy-to-drink, dry and a gorgeous lingering finish.

Torrontes, Las Olas, Argentina £9.50 £14.00 £27.50

Generous, concentrated tropical fruit is given vibrancy by the acidity and the subtle minerality gives the wine a lingering refined elegance.

Viognier, Patriarche 'Fut de Roy', France £8.00 £15.00 £29.95

A nose of ripe stone fruit, apricots and white flowers. Round and full on the palate with apricot fruit and a hint of exotic spice.

Fine White Wine

Pouilly Fumé, Domaine Les Chaumes,
Jean-Jacques Bardin, Loire, France £49.95

Pale straw-green in colour with aromas of grapefruit and lime, elderflower and gooseberry. Light and crisp on the palate with a moreish minerally finish

Chablis, L Moreau, Burgundy, France £55.50

Pale green-flecked lemon in colour, with a nose of green apple, lemon and hazelnut. The palate is dry and crisp, with a long mineral finish.







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Rosé Wine

For us Rosé is the ultimate match to our food. The combination of the fruity red berry flavours, the chilled temperature and the inherently spicy nature of the wine is perfect for our fine dishes. We have found the more subtle and elegant the flavour of the wine the better it seems to combine. The Syrah Sancerre Rosé has flavours of ripe wild strawberry and subtle spices which are a superb match to our food.

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125ml	375ml	bottle
	Carafe	

Syrah Rosé, Patriarche Pere et Fils,

Erance £5.00 £11.00 £22.95

Salmon pink in colour with a nose of fresh berries and mint. Round on the palate with a crisp finish.

Finca Cerrada Tempranillo Rosé, Spain £7.00 £13.00 £25.50

Baked strawberry and raspberry nose, with a rich drying palate, a classic spanish summer rosé.

Château La Grave Peynet Rose, Bordeaux,

France £49.95

Pale pink in colour with delicate aromas of red fruits. A lively palate, dry, but with an attractive strawberry character.

Red Wine

This is the one where we feel wines from the hotter regions or great vintages fare better than those from cool climates - the exact opposite of our white and rosé selections. The spicier and riper the wine, the better it is at handling the complex flavours of ginger, chilli and fresh spices. We are particularly pleased with our Cabernet & Malbec, but also with old favourites like Tempranillo based wines such as Rioja, a wine with a ripe nature and mature style that matches the finer dishes completely.

This is your chance to experiment, as the New World reds match the hotter richer dishes whilst the European reds match the fine, well balanced dishes.

125ml	375ml	bottle
	Carafe	

Merlot, Vilcun, Central Valley, Chile £6.00 £12.00 £23.95

Intense, deep red in colour with an explosively fruity, varietal nose of ripe plums with fresh mint notes.

Las Corazas Tempranillo, Vdt de Castilla, Spain £6.50 £13.00 £24.50

Bright cherry colour, violet-rimmed. Aromas of strawberry and blackberry. Upfront fleshy, berry flavours with balanced acidity, smooth tannins.











	125ml	375ml	bottle
Woolloomooloo Australian		Carafe	
Shiraz, Australia	£6.00	£12.00	£24.50
Bright blackberries and black pepper spice on the tannins and warm blackberry flavours with a free			9
Sangiovese Toscana Le Chiantigiane, Italy			£27.50
Juicy black cherry and earthiness on the nose, w flavours of baked cherries, smoked ham and plu	•	te.	
Cabernet, Patriarche Pere et Fils,			
France			£29.95
A charming nose of dark, ripe fruits, vanilla, spice heathland herbs, violets and tobacco on the pala			
Malbec, Los Olas, Argentina	£7.00	£15.00	£29.99
Intense aromas of cherry, black currant, cassis ar with lush flavors of raspberries, spices, chocolate		oine	
Pinot Noir, Patriarche 'Fut de Roy',			
France	£8.00	£16.00	£32.50
A nose of Morello cherries with ripe forest fruit a slightly smoky and spicy character on the finish	nd a		
Shiraz Soul Tree, India	£8.00	£17.00	£34.50
A big, warm tropical shiraz with notes of black frespresso, chocolat and mint. A rounded wine wiintresting peppery tone & gentle tannin.			
Rioja Tinto, Ermita de San Felices, Sp	rain		£35.95
Full flavoured but elegant with dominant fruits of berries combined with balsamic, cedar wood.	of wild red, bla	ck and blue	
Chateau Crabitey, Graves, Bordeaux, Fi	rance		£49.95
Plum and fruitcake nose, with great spice and re palate. An elegant wine, with a delicious long fir	d fruit flavours	on the	
Fine Red Wine			
Chateau Haut Mongeat (Organic), Gra	wes de Vavr	es,	
Bordeaux, France			£46.95



of truffle and mint.



Lots of lovely ripe berry fruit and a touch of cedar on the nose. Generous and smooth on the palate with a nice lick of liquorice on the finish.

Pinot Noir. Cycles Gladiator, Central Coast, Califoria, USA

A rich and complex nose of strawberry, dried cranberry, beetroot and a hint

£49.95





Dessert Wine

Bottled Beer

Cobra

Kingfisher

Rum

Malibu

Port

Bacardi Superior

Captain Morgan

Dows Ruby Port

Captain Morgan Rum

Spiced Rum

Coteaux du Layon Domaine de la Chenardiere, France

£36.00

Tropical hints, with peach and apricots on the nose, then full and sweet with crisp acidity and a honeyed finish.

330ml

£4.95

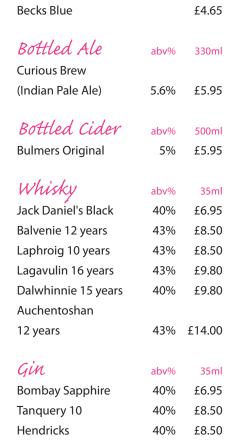
£5.00

abv%

4.8%

4.8%

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abv%

37.5%

40%

35%

17.5%

abv%

19%

35ml

£6.75

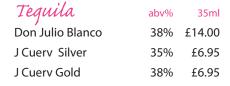
£6.75

£7.75

£6.75

35ml

£5.50



Vodka	abv%	35ml
Absolut	40%	£6.95
Grey Goose	40%	£8.50

Brandy	abv%	35ml
Martell VS Cognac	40%	£6.75
Martell VSOP Cognac	40%	£8.00
Hennessy XO Cognac	40%	£14.00

Liqueurs	abv%	35ml
Drambuie	40%	£6.75
Coitreau	40%	£6.75
Disaronno Amaretto	28%	£6.50
Tia Maria	27%	£6.50
Bailey's Irish Cream		
(50 ml)	17%	£6.50

We do have a larger selection of other drinks. Please ask our team member who will be pleased to assist.

Soft Drinks

Fresh Fruit Juice	£3.75
Bottled Soda	
(Coke, Diet Coke, Sprite)	£3.25

Water

Willow Water	
Still/Sparkling 750ml	£4.95
Willow Water	
Still/Sparkling 330ml	£2.95



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Alcoholic Cocktails

Cherry Ginger Bellini

£12.00

Cherry liqueur, Ginger liqueur, Lemon juice, Top with Sparkling wine, Root ginger slice and maraschino cherry garnish.

Red Chilli Mojito

£12.00

A fusion of in-house mature Kashmiri Red Chilli Rum, muddled with mint, limeand brown cane sugar. Served over crushed ice with dash of Angostura bitters.

Bombay Sherbet

£12.00

Flor de Cana Extra Dry Rum, Di Saronno Amaretto shaken with raspberry syrup, lime and cranberry juice. Served tall over cubed ice.

Non-Alcoholic Cocktails

Fruits Of The Forest

£7.00

A combination of freshly squeezed orange & apple juice, shaken with orange, cranberry and grenadine. Poured over muddled mint and brown sugar and topped with crushed ice.

Ginger Mint Julep

£7.00

Fresh mint muddled with sugar syrup, shaken with ice, topped up with ginger ale

Traditional Indian Specialities

Lassi - salted, sweet or mango

£4.50

A very popular Indian Drink made with Greek yoghurt.

Rose Sherbet

£3.50

Extract of rose syrup shaken with ice and fresh mint, poured over the rocks with still or sparkling water.

Limbu Pani

£3.50

Traditional Indian refreshing drink made with freshly squeezed lime with soda and hint of fresh mint. Sweet or salted with crushed roasted cumin.











