

# KRICKET

## STARTERS

BHEL PURI, raw mango, sev, tamarind, yogurt (v) **6**

CRISPY FRIED CHICKPEA SALAD, mango & mint dressing, moong sprouts (v) **6**

VEGETABLE SAMOSA CHAAT, Punjabi samosas, chickpeas, tamarind, yogurt, crushed and served with chutneys (v) **7**

KERALAN FRIED CHICKEN, chilli garlic mayo, pickled mooli **9**

## MAINS

HYDERABADI AUBERGINE, coconut, curry leaf & peanut masala (v) **10.5**

BUTTERNUT SQUASH, makhani sauce, fresh paneer, hazelnuts, puffed wild rice (v) **11**

KING PRAWN MOILEE, fresh king prawns in a sauce made from curry leaves, coconut & fresh coriander **13.5**

OLD DELHI CHICKEN, Tandoor boneless free range chicken thigh, makhani sauce, fenugreek **12.5**

WELSH LAMB LEG KORMA, cashew, coconut & mace **13.5**

## SIDES

Aubergine Bharta (v) **5.5**

Papads (vg) **3**

Pilau rice (vg) **3.5**

Tarka dal (vg) **4.5**

Malabar paratha **2.5**

## DESSERT

Gulab Jamun **5**

## FEAST FOR ONE - 15

1 x Main

1 x Pilau rice

1x Papads

Mango chutney & Sweet raita

## FEAST FOR TWO - 30

2 x Starters

1 x Main & 1 x Pilau rice

1 x Papads

Mango chutney & Sweet raita

## CONDIMENTS

- *all 1.5*

Mango chutney

Sweet raita

Cucumber & mint raita

Coriander chutney

Tamarind & date  
chutney

Mooli pickles

Chilli garlic mayo

Chopped green chilli

Green chilli, red onion,  
lime & chaat masala