

CURRY LEAF CAFE



LUNCH MENU

(SERVED 12–3PM)

NIBBLES

FLAVOURED MINI POPPADUMS (V/NGI) £3.25
Served with homemade chutneys and dips 🌸

MASALA-ROASTED NUTS (VG) 🌸 £3.50
Mixed nuts dry-roasted with South Indian spices

MIXED NIBBLE PLATTER (V) 🌸 £4.50
Masala-roasted nuts, spicy rice crackers and flavoured mini poppadums served with homemade chutneys

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

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

CHILLI PANEER (V) 🌸🌸 £7.50
Cubes of soft Indian paneer cheese marinated in ginger, garlic, chillies and coriander, fried until crisp

TANDOORI CHICKEN 🌸🌸 £8.50
Boneless chicken pieces marinated for 24 hours in South Indian spices then chargrilled in the tandoor oven

THALI PLATTERS

A filling, nutritionally balanced meal traditionally served to factory and farm workers in canteens across India. Your curry of choice served with spinach daal, cumin potatoes, black pepper & tamarind rasam, yoghurt raita, pickle, steamed rice, a mini naan and a madras poppadum

VEGETABLE KOORA THALI (V) 🌸 £9.95
Diced pumpkin and chickpeas cooked until tender in a sauce flavoured with ginger, garlic, curry leaves, chilli, cinnamon and brown onions

CHICKEN MAPPAS THALI 🌸🌸 £10.95
Boneless chicken pieces simmered in a thick, creamy sauce made from coconut milk, coriander powder, fragrant spices and tomatoes

FISH KUZHAMBU THALI 🌸🌸 £11.95
An aromatic fish curry from Tamil Nadu. Seabass fillets simmered in coconut milk spiced with dry red chilli, poppy seeds, fennel, coriander, cumin, cloves and turmeric

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

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LUNCH MENU

(SERVED 12–3PM)

SPECIALS

MASALA-BATTERED FISH & CHIPS (NGI) £7.50

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 ❀❀

CORN-FED TANDOORI CHICKEN (NGI) £7.95

A whole leg of corn-fed chicken marinated in South Indian spices for 24 hours then chargrilled in the tandoor. Served with a mixed leaf salad and a mango & chilli dressing ❀❀

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

KERALAN CHICKEN MAPPAS (DF/NGI) £8.50

Boneless chicken pieces simmered in a thick, creamy sauce made from coconut milk, coriander powder, fragrant South Indian spices and tomatoes ❀❀

SIDE DISHES

SPINACH DAAL (VG/NGI)	£3.00
CUMIN POTATOES (VG/NGI)	£3.00
PLAIN NAAN (V)	£2.00
STEAMED RICE (VG/NGI)	£2.00
CHUTNEYS (V/NGI) (EACH)	£0.60
chilli, fennel & apricot chutney – tamarind & jaggery dip	
yoghurt raita – Andhra ginger dip – fresh herb chutney	

STREET FOOD PLATTER £6.95

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

LEEK & PARSNIP PAKORAS (VG/NGI) ❀

Deep-fried leek & parsnip fritters spiced with curry leaves, coriander, chilli & ginger

CHILLI MUSHROOMS (VG/NGI) ❀❀

Fried mushrooms coated in rice flour spiced with curry leaves, chilli, ginger and garlic

VEGETABLE SAMOSAS (VG) ❀

Spiced mixed vegetables & nuts wrapped in shortcrust pastry then fried until crisp and golden

DESSERTS

BOHO GELATO ICE CREAM/SORBET (V) £4.95

- Carrot & cinnamon ice cream • Mango ice cream
- Coconut & lime sorbet (DF)

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CURRY LEAF CAFE



DINNER MENU

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

STARTERS

LEEK & PARSNIP PAKORAS (VG/NGI) ✨ £5.50
A seasonal twist on an Indian streetside favourite. Deep-fried leek & parsnip fritters spiced with curry leaves, crushed coriander seeds, chilli and ginger. Served with a sweet-and-sour tamarind & jaggery sauce

MUSHROOM MANCHURIAN (VG/NGI) ✨✨ £5.75
An incredibly moreish sweet, sour and spicy snack served by Indo-Chinese street carts across Hyderabad. Mushrooms crisp-fried in a spicy cornflour batter then tossed in a sticky chilli, soy sauce, garlic & spring onion sauce and topped with fried curry leaves

MURGH ZAFRANI TIKKA (NGI) ✨ £6.25
Boneless chicken breast marinated in a creamy saffron, ginger, garlic, cardamom and yoghurt marinade, then grilled in the tandoor. Served with an Andhra ginger dip

HYDERABADI VENISON BOTI (DF/NGI) ✨✨ £6.75
Venison chunks marinated for 24hrs in a brown onion paste spiced with garam masala, black salt, ginger and red chilli, then chargrilled in the tandoor oven. Served with chilli, fennel & apricot chutney

CHILLI PANEER SALAD (V/NGI) ✨✨ £6.50
Cubes of soft Indian paneer cheese marinated in ginger, garlic, chillies and coriander, then lightly coated in rice flour and fried until crisp. Served with a mixed leaf salad and mango & chilli dressing

ERACHI ULARTHIYATHU (DF/NGI) ✨✨✨ £6.75
A Christmas classic from Kerala's Syrian-Christian community. Beef slow-cooked in an aromatic spice mix then quickly tossed in the pan with ginger, curry leaves, fresh coconut and green chilli. Served with Idiyappam (string hoppers)

KEKDA KARWARI (DF) ✨✨ £7.95
A dish from Chef Kanthi's home kitchen that makes an appearance at all his family events. Hand-picked crab cakes spiced with onion, mustard, curry leaves, lime, ginger & turmeric, then coated in semolina & fried until crisp. Served with mango, chilli & lime sauce

NIBBLES

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

MASALA-ROASTED NUTS (VG) ✨ £3.50
Mixed nuts dry-roasted with South Indian spices

MIXED NIBBLE PLATTER (V) ✨ £4.50
Masala-roasted nuts, spicy rice crackers and flavoured mini poppadums served with homemade chutneys

SIDES

NB: only available as supplements to starters & mains

SPINACH DAAL (VG/NGI)	£3.00
CUMIN POTATOES (VG/NGI)	£3.00
PLAIN NAAN (V)	£2.00
ONION SEED NAAN (V)	£2.75
APRICOT NAAN (V)	£3.00
TANDOORI 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
CHUTNEYS (V/NGI) (EACH)	£0.60

chilli, fennel & apricot chutney – tamarind & jaggery dip
yoghurt raita – Andhra ginger dip – fresh herb chutney

CURRY LEAF CAFE



DINNER MENU

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

CHEF'S SPECIAL

FESTIVE TANDOORI PLATTER £19.95

Tandoor-grilled minced lamb sheekh, Hyderabad venison boti kebab and a whole leg of 24hr marinated corn-fed chicken chargrilled in the tandoor. Served with Hyderabad salan (brown onion & tamarind sauce), a tomato side salad, yoghurt raita and an apricot naan

DESSERTS




BEETROOT HALWA (V/NGI) £5.95

A rich, indulgent dessert of shredded beetroot simmered in spice-infused milk then topped with roasted nuts and ghee. Served with a luxurious saffron & vanilla ice cream

BOHO GELATO ICE CREAM/SORBET (V) £4.95

- Carrot & cinnamon ice cream
- Mango ice cream
- Coconut & lime sorbet (DF)

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MAINS

ANDHRA GUTTI VANKAYA (VG) £14.50

A classic Andhra Pradesh recipe that makes an appearance at all Chef Kanthi's family events. Baby aubergines stuffed with coconut, coriander, tamarind, ginger and chilli then cooked in a spiced onion & tomato sauce. Served with a tandoori paratha and spinach daal (DF/NGI if paratha is swapped for rice)

PANEER KOFTA ZAFRANI (V) £14.50

A dish from the Royal kitchens of the Mughlai emperors who ruled North India until the 18th century. Paneer and vegetable dumplings simmered in a saffron-flavoured onion & tomato sauce enriched with cashew nut paste to give it a creamy texture. Served with cumin potatoes & an onion-seed naan (DF/NGI if naan is swapped for rice)

COIMBATORE FISH KUZHAMBU (DF/NGI) £14.95

An aromatic fish curry that comes from the household of one of Chef Kanthi's childhood friends in Coimbatore, Tamil Nadu. Seabass fillets simmered in coconut milk spiced with dry red chilli, poppy seeds, fennel, coriander, cumin, cloves and turmeric. Served with Goan red rice and cumin potatoes

GUMMADIKAAYA SENAGALU KOORA (VG/NGI) £13.50

Diced pumpkin & chickpeas cooked in a sauce flavoured with ginger, garlic, curry leaves, chilli, cinnamon and brown onions. Served with Guntur curry leaf rice and cumin potatoes 

GOAN PORK VINDALOO (DF/NGI) £14.50

A classic festive dish from Goa. Palm vinegar, garlic, fiery dry red chillies and palm sugar give this rich slow-cooked pork shoulder curry the perfect balance of sweetness, spiciness & sourness. Served with steamed rice and spinach daal

ALLEPPEY TAARAV MAPPAS (DF/NGI) £16.50

A festive duck recipe from the backwaters of Alleppey in Kerala, reserved for very special occasions. Spiced leg of British duck slow-cooked on the bone in a creamy coconut sauce flavoured with fresh ginger, green chilli, star anise, cardamom & black pepper, then tempered with mustard and curry leaves. Served with kandi podi (gunpowder) dosa and spinach daal

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SUNDAY BRUNCH

(SERVED 12–3PM)

LEEK & PARSNIP PAKORAS (VG/NGI) ✨ £5.50

Deep-fried leek & parsnip fritters spiced with curry leaves, crushed coriander seeds, chilli and ginger. Served with a sweet-and-sour tamarind & jaggery sauce

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

KERALAN CHICKEN UTTAPAMS (DF/NGI) £8.50

Three mini savoury Indian pancakes made from rice & lentil flour, onion, carrot, chilli & tomato batter. Served with Keralan Chicken Mappas – boneless chicken simmered in a thick, creamy sauce made from coconut milk, coriander powder, South Indian spices and tomatoes ✨✨

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

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

Leek & parsnip pakoras, spiced scrambled free-range eggs, chilli-battered mushrooms & spiced baked beans. With naan, date & tamarind sauce and chilli garlic sauce

CORN-FED TANDOORI CHICKEN (NGI) £8.95

A whole leg of corn-fed chicken marinated in South Indian spices for 24 hours then chargriled in the tandoor. Served with cumin potatoes and Hyderabadian salan (brown onion & tamarind sauce) ✨✨

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 KOORA THALI (V) ✨ £9.95

Diced pumpkin & chickpeas cooked until tender in a sauce flavoured with ginger, garlic, curry leaves, chilli, cinnamon and brown onions. Served with spinach daal, cumin potatoes, black pepper & tamarind rasam, yoghurt raita, pickle, steamed rice, mini naan and a madras poppadum

CHICKEN MAPPAS THALI ✨✨ £10.95

Boneless chicken pieces simmered in a thick, creamy sauce made from coconut milk, coriander powder, fragrant spices and tomatoes. Served with spinach daal, cumin potatoes, black pepper & tamarind rasam, 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

LEEK & PARSNIP PAKORAS (VG/NGI) ✨

Deep-fried leek & parsnip fritters spiced with curry leaves, crushed coriander seeds, chilli and ginger

CHILLI MUSHROOMS (VG/NGI) ✨✨

Fried mushrooms coated in rice flour spiced with curry leaves, chilli, ginger and garlic

VEGETABLE SAMOSAS (VG) ✨

Spiced mixed vegetables & nuts wrapped in shortcrust pastry then fried until crisp and golden

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SUNDAY BRUNCH

NIBBLES

FLAVOURED MINI POPPADUMS (V/NGI) £3.25
Served with homemade chutneys and dips 🌟

MASALA-ROASTED NUTS (VG) 🌟 £3.50
Mixed nuts dry-roasted with South Indian spices

MIXED NIBBLE PLATTER (V) 🌟 £4.50
Masala-roasted nuts, spicy rice crackers and flavoured mini poppadums served with homemade chutneys

SIDE DISHES

SPINACH DAAL (VG/NGI)	£3.00
CUMIN POTATOES (VG/NGI)	£3.00
PLAIN NAAN (V)	£2.00
STEAMED RICE (VG/NGI)	£2.00
CHUTNEYS (V/NGI) (EACH)	£0.60
chilli, fennel & apricot chutney – tamarind & jaggery dip	
yoghurt raita – Andhra ginger dip – fresh herb chutney	

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DESSERTS

BEETROOT HALWA (V/NGI) £5.95
A rich, indulgent dessert of shredded beetroot simmered in spice-infused milk then topped with roasted nuts and ghee. Served with a luxurious saffron & vanilla ice cream

BOHO GELATO ICE CREAM (V) £4.95
• Carrot & cinnamon ice cream • Mango ice cream
• Coconut & lime 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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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 ice cream
- Carrot & cinnamon ice cream
- Coconut & lime 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 ice cream
- Carrot & cinnamon ice cream
- Coconut & lime sorbet (DF)

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