

# MATSYA 5 COURSE MENU £55



### **ROUND OF PAANIPURI**

Crisp fried dough balls stuffed with potatoes, chickpeas, sweet & spicy tangy water



#### THE GREAT INDIAN ROPE TRICK

Rasam styled Shrimp broth with a hand pulled sugar



#### **HARYALI FISH TIKKA**

Cod Fillet marinated in green spices, grilled in tandoor



#### **MANGALOREAN 'MASALA' CLAMS**

Clams in shell stir fried with a typical Mangalorean Masala

#### **CRAB CHILI FRY**

Kachumber made out of crab, hint of ginger cinnamon, coriander and green chilies

# **SONDHIA**

Jumbo Prawns cooked in its own juices with light spices and saffron.

#### **GOAN FISH CURRY**

Tilapia fish marinated with in house Goan spices

Accompanied with:

Daal MATSYA, Portion of Rice and Naan Bread



## Choose any one

PISHTACHIO MALAI KULFI SHAHI RAS MALAI GULAB MONK MANGO CUTTING TRIFLE

ESPRESSO RASGULLAS, PEANUT 'CHIKKI' AND SALTED CARAMEL ICE CREAM

CHOICE OF ICE CREAM Vanilla, Pistachio, Salted Caramel

This Menus cannot be paired with other menus. Last order by 2pm (Lunch) and 10pm (Dinner). Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A discretionary service charge of 12.5% will be added. Maximum 8 Guests.