



SOUTH ASIAN FOOD FESTIVAL

Welcome Drink

Nariyali Shikanji (VG)

coconut water, lemon, cumin

Kashmiri Kahwa (VG)

green tea, cinnamon, cardamom, saffron

Phalo Ka Sharbat Rooh Afza (V)

seasonal fruit, milk

Masala Chaas (V)

buttermilk, cumin seeds

Starters

Momo (VGO) | NPL, TIB

chicken or vegan dumplings

Dahi Ke Kabab (V) | IND

onion, green chilli, coriander, hung curd

Lamb Seekh Kebabs (GF) | BGD, PAK

char-grilled lamb mince, house spices

Murgh Afghani Tikka (GF) | AFG

hung curd marinated chicken, ground cardamom, fennel

Maalu Cutlets | LKA

spiced fish cutlets, ground coconut, curry leaves

Subz Seekh Kebabs (V) | IND

ground vegetables, house spices, coriander

Salads

Aloo Ko Achar (VG, GF) | NPL

potato, pickled cucumber

Chotpoti (V, GF) | BGD

chickpeas, boiled egg, tamarind, mustard oil, lemon juice

Kachumber (VG, GF) | IND, PAK

cucumber, tomato, beetroot, carrot, cabbage, onion, coriander, chilli, lemon juice

Samosa Chaat (V) | BGD, IND, NPL, PAK

spicy chole, pomegranate, chutney, yoghurt

Dahi Vada (V) | IND

lentil fritters, tamarind, coriander, chutney, yoghurt

Sambola (VG, GF, N) | LKA

carrot, coconut, green chilli, coriander, lemon juice

AFG = Afghanistan | BGD = Bangladesh | IND = India | LKA = Sri Lanka | NPL = Nepal | PAK = Pakistan | TIB = Tibet

V = vegetarian | VG = vegan | DF = dairy free | GF = gluten free | N = contains nuts | VGO = vegan option available



Mains

Macher Jhol (GF) | BGD

turmeric & chilli market fish, mustard gravy

Murgh Chettinad (GF) | IND

chicken pieces, south Indian spices

Pindi Chole (VG) | PAK

tempered chickpeas, coriander

Khasi Ko Masu (GF) | NPL

goat, Nepalese spices, coriander

Zafrani Malai Kofta (VG, N) | IND, PAK

potato & paneer dumplings, curry sauce

Dal Makhani (V) | IND, PAK

slow-cooked black lentils, cream, hand-churned butter

Isso Hodi (GF) | LKA

coastal prawn curry, coconut cream, pandan leaves

Kadhai Rara Gosht (GF) | PAK

slow-cooked lamb, potato, sub-continental spices

Saag Paneer (GF) | IND

spinach, cottage cheese, ground spices, ghee

Sides

Poppadom (VG)

Saffron Basmati Rice (VG, GF)

Vegetable Biryani Rice (VG, GF)

Pickles | Chutney (VG)

Boondi | Mint | Pomegranate Raita (V)

Bread

Paratha (V)

Naan (V)

Roti (V)

Missi Roti (V)

Bajra Ki Roti (V)

Desserts

Afghan Jalebi (VG, N) | AFG

sweet pretzels, cashew, almond, pistachio, saffron sugar

Lal Mohan (V, N) | NPL

milk balls, cashew, almond, pistachio, sugar syrup

Shahi Tukray (VG, N) | IND

deep fried bread, cashew, almond, pistachio, coconut condensed milk

Kulfi Ice Cream (V, N) | BGD, IND

cashew, almond, pistachio, saffron

Sevian (V, GF, N) | PAK

vermicelli, cashew, almond, pistachio, cardamom

Gajar Ka Halwa (V, GF, N) | IND

carrot, cashew, almond, pistachio, cardamom

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