

SOUTH ASIAN FOOD FESTIVAL



Drinks

Nariyal Shikanji (VG)

coconut water, lemon, sugar, mint

Thandai (V, N)

milk, almond, fennel seeds, watermelon, rose petal, poppy seeds, cardamom, saffron, sugar

Ganga Jamuna (VG)

orange juice, lime

Starters

Hariyali Paneer Tikka (V, GFI) | IND

house-made cottage cheese, coriander, green chilli, yoghurt

Momo | NPL, TIB

cabbage, soya bean, ginger, spring onion, coriander (VG)

chicken, cabbage, ginger, coriander

Devilleed Maalu (GFI) | LKA

fresh fish, curry leaves, chilli, ginger, garlic

Chicken Lollipop (GFI) | IND

chicken wings, spiced yoghurt, tandoori spices

Masala Lamb Chops (GFI) | PAK

charred lamb, garam masala, lacha onion, coriander

Salads

Koshambari (VG) | IND

dal, cucumber, carrot, chilli, coconut, lemon juice

Kachumber (VG, GFI) | PAK | IND | NEP | BAG

cucumber, tomato, onion, chilli, coriander, lemon juice

Aloo ka Achar (V, GFI) | NEP

potato, pickled cucumber, achari masala, coriander

Live Station

Pani Puri & Sev Puri (VG) | IND, PAK, AFG

aloo channa, jaljeera, aam panna, chilled yoghurt, tamarind

Vada Pav (VG) | IND

potato dumplings, chickpea flour, mustard seeds, dry garlic chutney

Pav Bhaji (V) | IND

assorted vegetables, potato, pav bhaji masala, butter, coriander

Uthappam Fermented Rice Cakes (V) | IND

onion, chilli, curry leaves, ghee, tomato chutney, coconut chutney, milagai podi

Hara Bhara Kebabs (V) | IND

potato, spinach, peas, green chilli, chilli powder, garam masala, chaat masala

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

We cannot guarantee the food preparation environment is free from traces of all allergens.

Please let our team know of any dietary allergies.

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients | N = contains nuts

VGO = vegan option available | GFIO = gluten free ingredients option available



Mains

Bagara Baingan (V, GFI, N) | IND

tamarind, coconut, peanut, hyderabadi spices

Dal Bukhara (V, GFI) | IND

black lentils, garam masala, cream, butter

Mangalore Aloo (V, GFI) | IND

potato, cumin, dry red chilli, tamarind

Shoresh Maach (GFI) | BGD

fresh fish, mustard, green chilli

Isso Hodi (GFI) | LKA

king prawns, curry leaves, mustard seeds, creamy coconut sauce

Tawa Murgh Balti (GFI, N) | IND | PAK

chicken, tawa spices, mughlai gravy

Goa Chicken Cafreal (GFI) | IND

chicken, green spice paste, coriander, lemon juice

Mutton Haleem | PAK

mutton, lentils, rice, barley, pakistani spices, coriander

Sides

Poppadum (VG)

Paratha (V)

Naan (V)

Tandoori | Rumali Roti (V)

Pickles | Chutney (VG)

Boondi | Mint | Cucumber & Carrot Raita (V)

Biryani & Rice

Jeera Rice (V)

Mughlai Kofta Biryani (V, N) | PAK

Tandoori Chicken Biryani (N) | IND

Desserts

Lychee Rabri (V, N) | PAK

cream, cardamom, nuts

Kalakand (V, N) | IND | LKA

paneer cake, simmered milk, cardamom, nuts

Mishti Doi (V) | BGD | IND

hung yoghurt, jaggery

Barfi (V, N) | IND

chickpea flour cake, cardamom, ghee, nuts

Malpua (V, N) | BGD

sweet pancake, saffron, ghee, nuts

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