

CHEF PRASAD'S DESI EATS

10- Course Taster Menu - £32.95

(12:00 pm till Late)

This Indian taster food walk takes up to 1:30 Hrs to be completed, experienced, and enjoyed thoroughly.

(Please inform the waiting staff about your dietary preferences and requirements while ordering. Also, kindly let us know about any time stipulations or if attending any shows/events/functions to ensure they are being taken care of accordingly.)



PRE-STARTER

CALCUTTA VEG BHAJIA (VG)(GF)(DF)(NF)
Crispy assorted vegetable pakora from Kolkata, eastern part of India

POONDU RASAM (VG)(GF)(DF)(NF)
Dhoom's take on traditional tomato & tamarind rasam, spicy, sour and tangy, tempered with fresh garlic, mustard seeds and curry leaves, from Madurai, southern part of India

STARTERS

(All starters are served course-wise, one after the other)

PANEER TIKKA MAKHANWALA (V)(GF)(NF)
Overnight marinated Indian homemade cottage cheese, called Paneer, finished over griddle plate served with a velvety makhani tomato-based sauce from Delhi, northern part of India

ALOO CORN CHOP (VG)(GF)(DF)(NF)
Inspired from popular Bengali teatime snack, potato and sweetcorn cutlets from Kolkata, eastern part of India

CHOWPATTY SEV PURI CHAAT (VG)(GF)(DF)(NF)
A tangy chaat made using crispy papdi, mint and tamarind sauce, loved throughout India, a popular snack of Mumbai and best enjoyed on Mumbai's Beaches in the west of India.

FISH KOLIWADA (GF)(DF)(NF)
A popular spicy and crispy fish preparation, made by the local fishermen from the Koli community along the Konkan Coast in the west of India.

ZAFARANI MURGH MALAI TIKKA (GF)(DF)(NF)
A Mughlai royal dish, that involved marinating chicken overnight, grilled fresh and served over a creamy, white sauce infused with saffron, cardamom, white pepper and kasoori methi from Punjab, in the Northern part of India

PESTO LAMB CHAPLI KEBAB (GF)(DF)(NF)
Chef Prasad's healthy take on fried chapali kebab, a dish brought to India from Afghanistan by traders, refugees and settlers, lamb minced with basil, ginger, garlic, onion, green chillies, first steamed and then grilled, from Lucknow, in the northern part of India

HAULLE HAULLE (VG)(GF)(DF)(NF)
Let's have a wee rest!

MAIN COURSE

(Please choose one main course from the following. The main course is served along with a shared portion of Pilau Rice, Indian Breads and Masala Chips.)

MATTAR MUSHROOM HARAPYAAZ (VG)(GF)(DF)(NF)
Dhaba style preparation of cooking mushroom, green peas, and spring onion cooked in sweet and tangy onion-tomato sauce

SHAHI PANEER (V)(GF)(NF)
A royal preparation of homemade cottage cheese, Paneer, cooked in a thick, velvety smooth gravy, made from onions, tomatoes and finished with kasoori methi

DAL MASOOR (VG)(GF)(DF)(NF)
Inspired from Chef Prasad's mother's homestyle preparation of brown whole lentils tempered with onion, tomatoes, asafoetida and cumin

PUNJABI CHANA MASALA (VG)(GF)(DF)(NF)
a northern Indian style aromatic and tangy chickpeas cooked with onions, tomatoes, ginger, garlic, and flavoured with dried mango powder and dried pomegranate seeds.

KING PRAWN METHI MALAI (GF)(DF)(NF)
A punjabi style juicy and succulent, king prawns cooked in a rich onion and charmagaz sauce flavoured with fenugreek, cumin, ginger, garlic, and garam masala.

KOKUM FISH CURRY (GF)(DF)(NF)
A vibrant, tangy, and aromatic dish from the Konkan coast, fish cooked in an onion - tomato sauce, flavoured with the famous sour, and acidic Kokum fruit, tempered with mustard seeds, curry leaves and finished with coconut cream.

AMRISTARI TAWA CHICKEN (GF)(DF)(NF)
A Lahori punjabi style preparation, chicken getting chopped, mixed and cooked together on a flat griddle, with onions, tomatoes, ginger, garlic, and green chillies and spices.

MANGO CHICKEN CURRY (GF)(DF)(NF)
A mild, comforting chicken curry, chicken cooked in a mango and coconut sauce

LAMB LAAL MAANS (GF)(DF)(NF)
A Rajasthani classic preparation originally made by hunting wild game that later made way to royal kitchens, lamb slow cooked with onions, mathania chilli paste, garlic, spices, cooked in mustard oil on dum.

ROBIBARER GOAT MANGSHORJHOL (GF)(DF)(NF)
Dhoom's take on the popular Bengali homestyle Sunday special goat curry, dating to British Raj, a mouth-melting, overnight marinated, slow-cooked goat preparation with potatoes