



Kolkata Hawker

----East Indian food pop up---

By Rati's kitchen

TO START WITH

- **Telebhaja/Mixed vegetable pakora** (Crispy aubergine, sweetpotato, cauliflower, chilli and potato fried in a chickpea flour and poppy seed batter) VG--£5:00
- **Samosa chaat** (Vegetable Samosas topped with achari chickpea gravy, fried noodles, yoghurt, pomegranate, drizzled with mint and tamarind chutneys) V--£5:00
- **Bread Pakora** (Fried bread, stuffed with spiced potato, served with tamarind and chilli sauce) VG/DF--£5:00

MAINS

- **Lal murgi** (family recipe: chicken slow-cooked with beetroots and home blend masala to give a unique flavour to the curry) accompanied with jeera basmati rice, papadam and yoghurt raita--£13.00
- **Lamb ghughni** (Black chickpeas cooked with lamb mince to make the eastern Indian comfort food) accompanied with ghee paratha, mango pickle and cucumber-onion-muli salad -- £13:50
- **Aloor dum** (small potatoes slow cooked with green peas in a rich cashew nut and tomato gravy) served with masoor dal tadka, jeera basmati and papadam VG/ DF--£12:00
- **Mach bhaja** (Marinated with Bengal spices, fried whole sea bass served with dal tadka, jeera basmati, papadam, and yoghurt raita-£13.50

KIDS EAT

- Rice, simple lentil and omelette -£4:00

SOMETHING SWEET

- **Gajar halwa and kalo jam**(warm carrot pudding served with Kolkata sweet topped with cashew and pistachio)- £5:00

V:Vegetarian

D:Dairy free

VG:Vegan

Some of our dishes are cooked without nuts but we cannot guarantee that any dish is free of nuts.