

# Starters

**S** small size

**m** medium size

**L** large size

**xL** really quite large

## Ketchoris 5.97 **m**

... (4) spiced peas & coconut in a ball of pastry like a samosa with a different filling & in a different shape - (can be vegan)

## Onion bhaji 5.97 **m**

... (3) a ball of onion in a sublime soft crispy batter...  
(can be vegan) (sesame) (contains no gluten but fried in samosa oil)

## Samosas 6.27 **L**

... (2) Proper spicy samosas - no ready made pastry here, Bangin Punjabee style, I'll say it again proper banging spicy (can be vegan)

## Dhai Bhel Puri 7.63 **L**

...Indian street food at its best, chick peas, thin sev, Boondi, puffed rice, onions, yogurt and coriander, (pomegranate, usually) and our transcendental tamarind sauce. A taste stimulant, sweet, sour, spicy, soft, crispy, fresh and zesty....  
(this is the one you should order, perfect to share) if you have come to planet India by recommendation, your friends have talked about some amazing salad like dish, This is it!

## Bhel Puri 7.24 **L**

...As above, just without the yogurt, (makes it a bit less gooey, and tastes cleaner and more vital... (slightly spicier) (ve)

## Samosa Chaat 10.63 **xL**

...variation of the Dhai Bhei Puri, with mashed up samosas instead of chick peas... our secret amazing dish (Shreeya's favourite..) our Samosas "great" our Dhai Bhel Puri "great", put them together, (peng plus)

## Pani puri 7.09 **m**

...6 crispy puri, which YOU fill with a lumpy potato mash, then pour in a spicy fragrant sulphuric black salt water, tamarind and mint, and put the whole thing in your mouth, literally an explosion in your mouth. (ve)

## Khaman dhokla 4.88 **S**

... a savoury sponge cake, surprisingly light and moist. Doesn't sound that great, just trust me please, the quintessentially Gujarati dish. Served with a splash of yogurt and tamari...nd, whatever, I know you are not gonna order it (can be vegan)

All starters and all breads will have a trace of sesame  
An optional 7% service charge added to bills - these go to the staff



# Pickles

Turmeric pickle 87p

*whole root of haldi, before its made  
into the yellow powder* (ve)

Sweet mango chundo 87p

*shredded mango chutney* (ve)

Sweet mango gor-keri 87p

*thick and gloopy mango chutney* (ve)

Pickle 87p

*not sure whats in it, but its not made by Pataks* (ve)

# Plant Curry

single portion 9.82

## Tardka dall

with a little bit of spinach curry  
chana lentils cooked with ginger & garlic and  
ginger & garlic. Lentils rarely taste this good  
(we have swapped the spinach for kale) .. ssh (ve)

## Masoor dall curry

red lentils with tomatoes, even better than tardka dall,  
still my current favourite ... honestly ... (ve)

## Mombai potato curry

new potatoes in a rich tomato curry sauce, with a touch  
of coconut, which gives a creamy quality to this dish,  
without having any cream ... (ve)

## Mixed vegetable curry

an all time classic (ve)

## Mild vegetable korma

our mildest curry, with plant cream and coconut (ve)

## Sweetcorn and patra curry

sweetcorn and chunks of colocasia leaves in a tangy  
tomato curry sauce, a good bit hotter than our other  
curries but not as the black chick peas (ve)

## Black chick pea curry

very very spicy, a train of chilli and garlic,  
hits you when you stop eating it. (ve)

# Two Half Currys

one plate

(Half plus a Half equals  
more than a whole)

Gestalt

Plant & Plant = 11.02

Plant & Dairy = 11.61

Dairy & Dairy = 12.22

All our dishes may vary in heat, sometimes it goes up  
sometimes it goes down -  
please let us know if require yoghurt.

# Dairy Curry

single portion 10.82

## Spinach and paneer curry

the paneer (Indian cheese) is fried then mixed  
with curried spinach - finished with a bit of cream

## Peas and paneer curry

much much more than just cheesy petit pois, a splash of  
coconut, used to be my favourite (Priyanka's favourite)

## Aubergine in yogurt curry

super creamy, super smooth, truly unique, the  
traditional name for this is Kadi, it's a blend of yogurt  
and chick pea flour, quickly racing up my favourites list,  
spicy, sweet, sour and saucy

(all curries are gluten free) (may contain traces of nuts)  
Please tell me of any allergens. (ve) vegan

# Rice, Carbs & Desserts

## Bread

Chappaties (2) 2.77

*...traditional home style flat breads, dry fried .... (ve)*

Thepla (2) 3.67

*like a flavoured chappati, with fenugreek leaves  
and sesame seeds (ve)*

## Rice

Cumin rice -£2.91 (ve) or Cumin rice -£2.93 *this is the best one* (ve)  
or Cumin rice ~ £2.91 (ve)

By popular demand we have brought back the fourth variation of cumin rice  
£2.91 (ve)

## Desserts

Carns Malai Kulfi 4.52

*Not made by me, it is that good*

***THIS IS REAL PROPER KULFI, NOT INDIAN ICE CREAM.***

*no flavourings, natural or artificial, it tastes of cream*

*...because it is made of cream.*

*Texture is pure gangnam*

All breads will have a trace of sesame (may contain traces of nuts)

Please tell me of any allergens.