

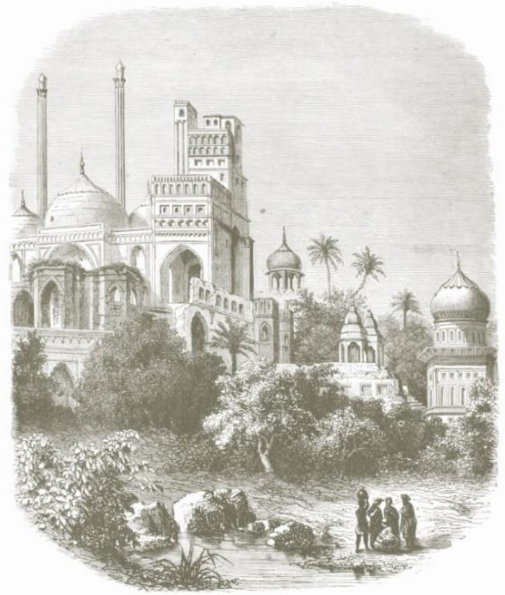
# kutir

कुटीर

Dairy-Free

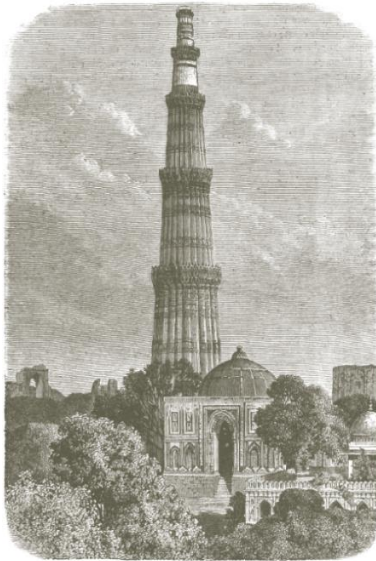
## Starters

<b>Aloo Tikki ~ Chaat</b>	12
Crispy potato cake, tamarind, pomegranate	
<b>Dhokla ~ Cranberry</b>	12
Grilled gram flour cake, sesame, peanut	
<b>Cauliflower ~ Textures</b>	12
Samosa, pickle, chutney	
<b>Prawns ~ Masala</b>	14
Roscoff onion coconut, sesame, peanut	
<b>Soft Shell Crab ~ Tellicherry</b>	14
Crab meat, pepper, tomato	
<b>Scallops ~ Truffle</b>	14
Baked, chestnut, green chilli	
<b>Lobster ~ Idli</b>	14
Steamed rice lentil cake, stew, chutney	



## Tandoor / Grills

<b>Tandoori Broccoli ~ Morel</b>	16
Wild mushroom, berries, papad, truffle	

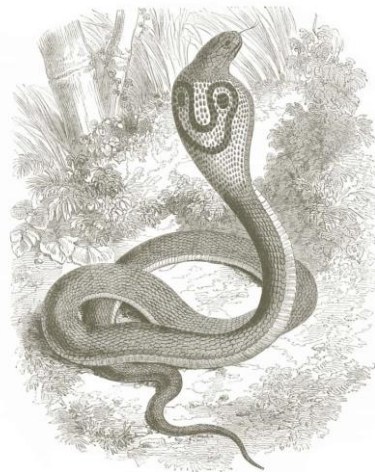


## Mains

<b>Aubergine ~ Salan</b>	18
Peanut, sesame, curry leaf	
<b>Jheenga ~ Moilee</b>	24
Wild jumbo prawns, coconut, curry leaf	
<b>Stone Bass ~ Kokum</b>	24
Pan-seared fish, Kerala sauce, fenugreek	
<b>Lamb Shank ~ Artichoke</b>	26
Black cardamom, bone marrow, chokha	
<b>Duck ~ Madras</b>	24
Pan-roasted breast, tamarind, curry leaf	

## Sides

<b>Tadka Dal</b>	8
Yellow lentil, cumin seed, asafoetida	
<b>Saag Makkai</b>	8
Spinach, sweetcorn, garlic	
<b>Courgette Masala</b>	8
Onions, garlic, cumin	
<b>Tandoori Roti</b>	4
<b>Steamed Rice</b>	5



## Desserts

<b>Pineapple ~ Coconut</b>	9
Sous vide, pink pepper, caramel	
<b>Sorbet ~ Trio</b>	8
Mango passionfruit / coconut / blood orange	

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A discretionary service charge of 15% applies.