

kutir

कुटीर

Take Away Menu

Starters

Aloo Tikki ~ Honey Yoghurt	12
Crispy potato cake, tamarind, mint chutney	
Cauliflower ~ Textures	12
Samosa, pickle, chutney, dehydrated	
Soft Shell Crab ~ Tellicherry	14
Crab meat, pepper, tomato	
Prawns ~ Masala	14
Roscoff onion coconut, sesame, peanut	

Tandoor / Grills

Paneer Tikka ~ Sorrel	12
Lime murabba, tomato salsa, crispy rice	
Salmon ~ Mooli (2pcs)	16
Tandoori tikka, raita, breakfast radish pickle	
Chicken ~ Tulsi (2pcs)	14
Tandoori chop, puy lentil, basil	
Quail Naan ~ Truffle	12
Masala scrambled egg, mince, oil	
Lamb ~ Black Cumin (2pcs)	24
Tandoori chop, quinoa salad, mustard	

Mains

Aubergine ~ Salan	18
Peanut, sesame, curry leaf	
Kathal ~ Pulao	22
Jackfruit, goji berry, raita	
Paneer ~ Makhani	18
Cottage cheese, vine tomato, ground spices	
Jheenga ~ Moilee	24
Wild jumbo prawns, coconut, curry leaf	
Stone Bass ~ Kokum	24
Pan-seared fish, Kerala sauce, fenugreek	
Chicken Tikka ~ Masala	22
Tomato, fenugreek, Kashmiri chilli	
Lamb Shank ~ Artichoke	26
Black cardamom, bone marrow, chokha	
Guinea Fowl ~ Biryani	26
Boneless, basmati rice, fried onion, raita	



Sides

Kutir Kaali Dal	10
Black lentil, fenugreek, vine tomato	
Double Tadka Dal	9
Yellow lentil, cumin seed, asafoetida	
Saag Makkai	9
Spinach, sweetcorn, garlic	
Courgette Masala	9
Onions, garlic, cumin	
Breads Basket	12
Chef's selection – 3 pcs	
Roti	4
Naan	4
Paratha	4
Garlic Naan	4
Steamed Rice	5
Dhungaar Raita	3
Smoked yoghurt, garlic, cumin	
Poppadoms & Chutneys	6

Dessert

Chocolate ~ Orange	9
Meringue, doughnut, murabba	