



# rangoli nest

## MAIN MENU

### STARTERS

*All dishes are medium hot unless stated otherwise.*

#### POPPADOMS & MURUKKU *vg, g, m*

£6.00

Crunchy savouries served with carrot chutney, sweet tomato chutney, garlic pickle, beetroot pickle and parsnip pickle.

#### CAULIFLOWER PAKODA *vg, n*

£7.99

South Indian-style spiced lentil flour, marinated with cauliflower, deep-fried and served with peanut chutney.

#### MARINA CHAAT *vg*

£8.00

Sweet potato, beetroot, onion, tomato and coriander with tamarind sauce and mint chutney, garnished with sev.

#### TAWA PRAWNS

£9.20

Prawns stuffed with South Indian spices.

#### BULLET CHICKEN *g*

£9.10

Chicken breast marinated with South Indian spices and coconut oil, served with garlic chutney.

#### LAMB PIRATTAL

£10.00

Pan-fried lamb with cumin, chilli powder, curry leaves and coconut pieces.

### MAINS

#### MASALA DOSA *vg, m, gf*

£10.00

*The most popular South Indian dish.*

Crispy pancake made from fermented black lentils and rice, stuffed with spiced potatoes, onions and ginger, served with sambar and chutneys.

#### MYSORE MASALA DOSA *vg, m, gf*

£14.00

*A popular South Indian dish from Bangalore:*

dosa spread with a garlic, jeera and chilli masala, stuffed with potato masala and served with chutney and sambar.

#### PANEER PUMPKIN CURRY *n, m, v, d*

£13.00

Homemade cheese with pumpkin and spinach in a cashew, tomato and coconut masala.

#### THEYGADIE VEG CURRY *m*

£12.85

Courgettes, carrot and potatoes with lentil tadka with coconut oil, mustard seeds and jeera.

#### ROASTED AUBERGINE CURRY *vg, m, v*

£12.95

Grilled aubergine with onion, tomato and tamarind, cooked with baby aubergines.

#### TUTICORIN PRAWN CURRY

£14.50

Prawns cooked with coconut, pepper and tomato masala.

#### VILLAGE FISH CURRY

£15.00

Our traditional South Indian spices with sea bass fillet in tomato and dried mango.

#### NAGORE LAMB CURRY

£16.00

Boneless lamb cooked with whole garam masala, onion and tomato, tempered with garlic and curry leaves.

#### VARUTHA KOLI CURRY

£14.00

Boneless chicken cooked with whole garam masala, flavoured with beetroot and cumin.

#### FISH BIRYANI *n, m, d*

£17.00

King fish cooked in richly spiced basmati rice, Kerala-style, served with dal, cucumber raita, poppadom and pickle.

*If you have a food allergy or any special dietary requirements, please inform a member of our staff before placing your order.*

*gf = gluten-free, g = contains gluten, m = contains mustard seeds, v = vegetarian, vg = vegan, n = nuts, d = dairy. Our chicken and lamb are halal.*



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## MAIN MENU

### SIDE DISHES

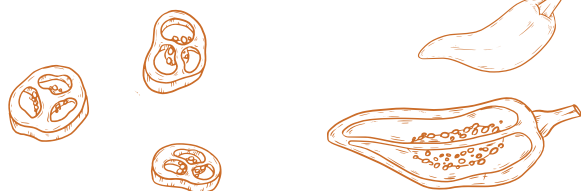
<b>RAITA</b> <i>dairy, v</i> Homemade yoghurt with vegetables.	£3.50	<b>THORAN</b> <i>vg, m</i> Dry, stir-fried vegetables with fresh coconut and curry leaves.	£6.25
<b>DAL</b> <i>m, vg</i> Classic lentil curry with garlic.	£5.00	<b>SAMBAR</b> <i>m, vg</i> Traditional South Indian curry made with lentils, vegetables, tamarind, and spices.	£6.50
<b>RASAM</b> <i>m, vg</i> Home-style spicy broth with tomato, garlic, pepper, and tamarind.	£5.85	<b>SPINACH DAL</b> <i>m, vg</i> Lentil curry with spinach and homemade masala.	£6.70
<b>MUNG BEAN SALAD</b> <i>vg</i>	£5.95		

### BREAD & RICE

<b>PLAIN BASMATI RICE</b> <i>vg</i>	£3.75	<b>PARATHA</b> <i>vg, g</i> Our own flaky, layered flatbread.	£4.25
<b>COCONUT RICE</b> <i>vg</i>	£3.95	<b>PULAO RICE</b> <i>vg</i>	£3.95

### KIDS MEAL

<b>BUTTERFLY PLATE</b> <i>m, g</i> Rice, poppadom, and chicken curry.	£8.90	<b>ROSE PLATE</b> <i>vg, g, d</i> Rice, dal, poppadom, and yoghurt.	£7.00
Rice, dal, poppadom, and grilled chicken.	£9.10	<b>SEA PLATE</b> <i>m, g</i> Rice, dal, poppadom and grilled prawns.	£9.10
		Rice, poppadom and prawn curry.	£8.75



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An optional 10% service charge will be added to your bill.