

# VATAVARAN

## A LA CARTE (HALAL)

### STARTERS —

|                                                                                                                                               |    |
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| <b>DAHI ~ KEBAB (V)</b><br>Beetroot jam, chutney, crisp                                                                                       | 12 |
| <b>GOL GUPPA ~ MIX SPROUTS (V)</b><br>Spiced tangy water, wheat bubble, tamarind                                                              | 12 |
| <b>PALAK PATTA ~ CHAAT TART (V)</b><br>Spinach, fritters, chickpea, carom seed                                                                | 12 |
| <b>JACKFRUIT ~ KEBAB (V)</b><br>Gooseberry, yoghurt, cashew                                                                                   | 12 |
| <b>DABELI ~ PINWHEELS (V)</b><br>Potato, sesame, pomegranate                                                                                  | 12 |
| <b>DAL ~ BATI (V)</b><br>Green & yellow lentils, baked dough, ghee                                                                            | 12 |
| <b>SCALLOPS ~ AUBERGINE</b><br>Pan-seared, pickle, chutney, pink salt                                                                         | 16 |
|  <b>PRAWNS ~ GHATI MASALA</b><br>Peanut, sesame, pink prawns | 16 |
| <b>CHICKEN ~ LOLLIPOP</b><br>Southern spice, podi, tomato chutney                                                                             | 14 |
| <b>GOAT ~ SHAMI KEBAB</b><br>Bakarkhani, roasted plum, black cardamom                                                                         | 14 |
| <b>LAMB ~ SAMOSA</b><br>Mango chunda, croutons, garlic chips                                                                                  | 12 |
| <b>KEEMA ~ PAO</b><br>Mutton mince, fenugreek, brioche                                                                                        | 16 |
| <b>PAPADOMS ~ CHUTNEYS</b>                                                                                                                    | 7  |

### GRILLS / TANDOOR —

|                                                                                                                                                                |    |
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|  <b>HISPI ~ CABBAGE (V)</b><br>Sesame, raw mango, pomegranate               | 12 |
| <b>CAULIFLOWER ~ STEAK (V)</b><br>Tomatoes, soya, chilli, honey                                                                                                | 14 |
| <b>TANDOORI ~ BROCCOLI (V)</b><br>Raw mango raita, salli, soft cheese                                                                                          | 16 |
| <b>PANEER ~ TIKKA (V)</b><br>Mango, cottage cheese, corn chaat                                                                                                 | 14 |
| <b>WILD ~ PRAWNS</b><br>Wild mustard, honey, chickpeas, curry leaf                                                                                             | 18 |
| <b>ROTISSERIE ~ MASALA FISH</b><br>Sea bream, lemongrass, sambal                                                                                               | 20 |
| <b>SALMON ~ TIKKA</b><br>Avocado, garlic, mint, chutney                                                                                                        | 16 |
| <b>AAM ~ CHICKEN TIKKA</b><br>Raw mango, charred, pickle, lentil salad                                                                                         | 16 |
| <b>BALCHAO ~ CHICKEN</b><br>Goan spice, papaya, harissa                                                                                                        | 14 |
|  <b>CHICKEN ~ KALA MASALA</b><br>Bone marrow sauce, burnt spices, pink salt | 22 |
|  <b>LAMB CHOP ~ BLACK CUMIN</b><br>Mint chutney, ginger, Kashmiri chilli    | 28 |

### MAINS —

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| <b>AMRITSARI CHOLE ~ KULCHA (V)</b><br>Pickle, chickpeas, stuffed bread                                                                           | 20 |
| <b>BAINGAN ~ SALAN (V)</b><br>Baby eggplant, coconut milk, mango powder                                                                           | 18 |
| <b>PALAK ~ PANEER (V)</b><br>Cottage cheese, spinach, fenugreek                                                                                   | 20 |
|  <b>LOBSTER ~ MOILEE</b><br>Coconut, shallots, curry leaf        | 34 |
| <b>FISH ~ ALLEPPEY</b><br>Pan-seared, coconut, curry leaf                                                                                         | 24 |
|  <b>BUTTER ~ CHICKEN</b><br>Vine tomato, Kashmiri chilli, yogurt | 24 |
| <b>LAMB ~ BARBAT</b><br>Burnt spices, boneless, garlic                                                                                            | 28 |

### BIRYANIS —

|                                                                                                                                                              |    |
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|  <b>TRUFFLE BERRIES ~ PULAO (V)</b><br>Morels, stone fungus, fried onion    | 24 |
| <b>CHICKEN ~ BIRYANI</b><br>Yogurt, fried onion, basmati rice, cashew                                                                                        | 26 |
|  <b>LAMB OSSO BUCCO ~ BIRYANI</b><br>Slow-cooked, saffron, potato, cashew | 28 |

### VEGETABLES / SIDES —

|                                                                                                                                              |         |
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|  <b>KAALI ~ DAL</b><br>Black lentils, slow-cooked, butter | 10 / 16 |
| <b>TADKA ~ DAL</b><br>Yellow lentils, cumin, tomato                                                                                          | 9 / 14  |
| <b>ALOO ~ GOBI</b><br>Baby potatoes, cauliflower, cumin seed                                                                                 | 10 / 16 |
| <b>METHI ~ MATTAR MALAI</b><br>Cumin seed, fenugreek, green peas                                                                             | 10 / 16 |
| <b>PULAO ~ RICE</b><br>Basmati rice, saffron, fried onion                                                                                    | 6       |
| <b>CUCUMBER ~ RAITA</b><br>Pink peppercorn, cumin, mint                                                                                      | 4       |
|  <b>ROGINI ~ NAAN</b>                                     | 6       |
|  <b>AMRITSARI ~ KULCHA</b>                                | 8       |
| <b>LACHHA ~ PARATHA</b>                                                                                                                      | 5       |
| <b>GARLIC CHILLI ~ NAAN</b>                                                                                                                  | 5       |
| <b>ROTI / PLAIN NAAN</b>                                                                                                                     | 5       |
| <b>CHEESE NAAN</b>                                                                                                                           | 8       |
| <b>BREAD ~ BASKET</b>                                                                                                                        | 12      |
| <b>STEAMED ~ BASMATI RICE</b>                                                                                                                | 5       |
| <b>ROSCOFF ONION CHILLI KACHUMBER</b>                                                                                                        | 3       |

Last orders at 10:30pm.

 SIGNATURE DISHES

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Shots may be found in game dishes. Prices include VAT. A discretionary service charge of 15% applies.