

VATAVARAN

DAIRY ~ INTOLERANCE

STARTERS —

 ALOO ~ RAGDA (V) Crispy potato, dry peas, pomegranate	12
GOL GUPPA ~ MIX SPROUTS (V) Spiced tangy water, wheat bubble, chickpea	12
DABELI ~ PINWHEELS (V) Potato, sesame, pomegranate	12
 PRAWNS ~ GHATI MASALA Peanut, sesame, pink prawns	16
CHICKEN ~ PEPPER FRY Green peppercorn, mustard, beans	14
LAMB ~ SAMOSA Mango chunda, croutons, garlic chips	12
PAPADOMS ~ CHUTNEYS Trio of selection	7

GRILLS / TANDOOR —

 HISPI ~ CABBAGE (V) Sesame, garlic, pomegranate	12
CAULIFLOWER ~ STEAK (V) Tomatoes, soya, chilli, honey	14
 MORELS ~ MUSHROOM (V) Indian mustard, korma, truffle	16
WILD ~ PRAWNS Wild mustard, honey, chickpeas, curry leaf	18
ROTISSERIE ~ MASALA FISH Sea bream, lemongrass, sambal	20
IMLI ~ CHICKEN Peanut, papaya, harissa	14
 CHICKEN ~ KALA MASALA Bone marrow sauce, burnt spices, pink salt	22
 DUCK ~ SEEKH KEBAB Mix sprout, kumquat pickle, peanut thecha	18

MAINS —

KAIRI MIRCH ~ SALAN (V) Sweet pepper, coconut milk, mango powder	18
 TRUFFLE BERRIES ~ PULAO (V) Morels, stone fungus, fried onion	24
 LOBSTER ~ MOILEE coconut, shallots, curry leaf	34
FISH ~ ALLEPPEY Pan-seared, coconut, curry leaf	24
LAMB ~ BARBAT burnt spices, boneless, garlic	26
DUCK ~ ROGANJOSH Pan-roasted duck breast, Kashmiri chilli	24

VEGETABLES / SIDES —

MATTAR ~ MUSHROOM Green peas, chestnut, Portobello	10
METHI ~ ALOO Fenugreek, cumin seed, potato	9
TADKA ~ DAL Yellow lentils, cumin, tomato	9
PULAO ~ RICE Basmati rice, saffron, fried onion	6
STEAMED BASMATI RICE	5
ROSCOFF ONION CHILLI KACHUMBER	3
ROTI	5

DESSERTS —

PINEAPPLE ~ COCONUT Coconut, jaggery, chutney	10
SORBET ~ TRIO Mango passionfruit, coconut, mix berries	8

Last order at 10:30pm.

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.