

## Valentine's Tasting Menu

£40 per person

### STARTER

#### Tokri Chat

Purple potatoes, beetroot, kale, green peas & peanuts  
All in a savoury basket

### MAIN COURSE

All mains served with Ritu Signature smoked black Dal,  
raisin pulao, breads & Aloo Anardana

Choice of

#### Murg Achari

Chicken thighs married with picking spices & bullet chillies

or **Lamb Ghee Roast**

Spiced lamb preparations Doused with 'Ghee'

or **Paneer Pasanda**

Paneer slabs stuffed with potatoes & cashew  
in a royal Nawabi sauce

### DESSERT

**Valrhona Chocolate & Cardamom Mousse**

**Rose Petal Sorbet & Old Monk Cream**

**D** = Dairy / **G** = Gluten / **N** = Nuts

Please check with your waiter for all dietary requirements.

## Ritu Special A La Carte Menu

### STARTERS

**Kumbh ka Mela** **DN** 12

Mushroom Galouti with a Ghewar (flour honeycomb) chaat & tempered radish

**Makkai Triangles** **DG** 11

Corn & jalapeño masala. Pastry triangles with Naga tomato sauce

**Mustard Paneer Tikka** **DN** 12

Slabs of cottage cheese  
stuffed with Raisin and Nuts - Tandoor Cooked

**Kolkata Chicken Lollipop** **G** 10

Crispy fried chicken wings marinated with spices in Kolkatta style

**Amritsari Macchi** **DG** 15

Mustard marinated fish goujons,  
batter fried & dusted with select spices & onion rings

**Gunpowder Prawns** **D** 18

Jumbo prawns grilled with hot  
gun powder, served with Masala Caesar sauce

**Chettinad Chicken Tikka** **D** 14

Spiced with Chettinad spices from the South of India

**Lasooni Lamb Chops** **D** 24

Grilled with a garlic marinade

**Lamb Seekh Kebab** **D** 13

Minced lamb skewers spiced with black cumin & dry chillies

### RICE

**Pilau Rice** **D** 5

**Steam Rice** 4

**Vegetable Tawa Pulao** **D** 16

### BIRYANIS

Ritu's take on the classical Biryani - cooked and served in a bamboo stem

**Lamb Biryani** 19

**Chicken Biryani** 17

### CURRIES

**Navratan Kurma** **DNG** 14

Literally means nine jewels in a kurma sauce. Ours comes with stuffed  
mushroom, lotus seeds, green pea dumplings, garden veggies & paneer

**Bhindi Aachari** Okra in a pickled tomato sauce 12

**Pepper Chicken Masala** 15

Classical dish from Madurai, with a fiery blend of peppercorns & fennel

**Dhaba Makhani Chicken** **DN** 15

Our version of butter chicken with an extra tempering of sliced garlic

**Konkan Railway Goat Curry** A traditional dish served 18

to the workers who built the Railway lines - Goat meat with potatoes

**Allepy Fish Curry** 16

Monkfish tails stewed with mangoes & ginger from God's Own Country

### SIDES

Choice of ingredients with **Indian Tempered Baby Spinach** **D** 8

**Makkai** (corn niblets) or **Paneer** or **Aloo**

**Tempered Lentils** Dal **D** 6

**Dal Makhani** **D** 7

**Grilled Seasonal Vegetables** **D** With a hint of garlic & chilli 7

**South Indian Potato Roast** With red chillies & curry leaves 6

**Raita** Cucumber & Mint **D** 3

**Laccha Salad** Onions, chillies & coriander 3

**Classic Kuchumber** Diced cucumber, tomatoes, onions & olives 4

### BREADS

**Naan / Butter Naan / Garlic Naan** Each 3

**Roti / Paratha / Pudhina & Methi Paratha** Each 3

**Masala Cheese** stuffed Kulcha 4

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