WED - FRI

NUTMEG

INDIAN STREET KITCHEN

12 - 4 PM

CHEF'S LUNCH MENU

£12 PER PERSON

CHOOSE ONE MAIN, SERVED WITH STEAMED RICE

MAINS

BUTTER CHICKEN (D) / **BUTTER PANEER** (V)(D)
Classic old Delhi butter chicken or paneer

LAAL MAAS (D) **(+£3)**
Traditional Rajasthani smoked lamb curry with robust spices

CHICKEN TIKKA MASALA (D)
Classic British chiken tikka masala

JUNGLI PORK (+£3)
Speciality of tribes of Chota Nagpur Plateau, tender pork belly in a onion & hot spices curry

SABZ BAHAR (VEGAN)
Cauliflower, green peas, beans, spinach and carrots sabji

KERALA JHINGA (+£3)
Grilled king prawns with coconut and tamarind curry

PALAK PANEER (V)(D)
Tender paneer cubes in rich spinach gravy

BHINDI MASALA (VEGAN)
Stir-fried okra with onion & tomatoes

ACCOMPANIMENTS

CHARGED EXTRA

SAFFRON RICE (VEGAN)	£4
STEAMED RICE (VEGAN)	£3.5
PESHWARI NAAN (V)(D)(G)	£4
LACCHA PARATHA (V)(D)(G)	£4
CHEESE & CHILLI NAAN (V)(D)(G)	£4
NAAN PLAIN/ GARLIC/ BUTTER (V)(D)(G)	£3.5
ROTI PLAIN (VEGAN)(G) / BUTTER (V)(D)(G)	£3.5
CUCUMBER RAITA (V)(D)	£1
MASALA ONION SALAD (VEGAN)	£3
PAPPADOMS & CHUTNEY (V)(D)	£4.5

A discretionary 10% service charge will be added to your bill, which is distributed to the team

(v) vegetarian (d) dairy (n) nuts (g) gluten - Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

Please note: All foods are cooked in vegetable oil produced from genetically modified soya.