

Please place your orders & pay at the counter

Starters

Methu Vadai(one piece) v	£0.60
Ground urid dhal, onion & herbs cake deep fried	
Parupu Vadai(one piece) v	£0.60
Ground channa dhal, onion & herbs cake deep fried	
Potato Bonda(one piece) v	£0.60
Mashed potato balls, with gram flour batter fried	
Veg Roll(one piece) v	£0.70
Fresh vegetables, spices & onion rolled in pastry sheet coated with bread crumbs, deep fried	
Veg Samosa(one piece) v	£0.60
Fresh vegetables, potato spiced triangle made in pastry sheet deep fried	
Sambar Vadai (one piece) v	£1.45
Methu vadai soaked in lentil curry(sambar)	
Mini Sambar Idly v	£2.85
South Indian mini rice cakes soaked in traditional lentil sauce - Sambar	
Onion Pakoda v	£2.60
Shredded onion coated with gram flour fried & crispy	
Fish Patties(one piece)	£0.75
Tuna fish, onions, potato & whole spices covered in a pastry sheet deep fried	
Mutton Roll (one piece)	£1.00
Mutton sauteed with onion, potatoes, cardamoms and fresh spices rolled in pastry sheets coated with breadcrumbs	
Chicken Lollypop	£3.30
Chicken wings marinated in a tempting combination of South Indian spices, dusted with flour - deep fried	
Chicken Streaks	£2.95
Thin chicken streaks marinated in sweet & chilli sauce, coated with breadcrumbs & fried - Kids special	
Beer Batter Fish	£3.75
Cod fish fingers marinated in a special combo of beer, lemon & spices, coated with bread crumbs - fried	

South Indian Varities

Poori Masala v	£3.20
Indian puffed breads golden fried & served with potato masala	
Idly - 2nos v	£2.20
Steamed rice cake served with chutney & sambar	
Plain Dosai v	£3.10
A thin crepe made of ground rice & lentil mix served with chutney & sambar	
Masala Dosai v	£3.75
Triangle crepe filled with potato masala, served with chutney and sambar	
Ghee Dosai v	£3.75
Plain thin crepe roasted & flavoured with ghee, served with chutney & sambar	
Podi Dosai v	£3.75
A thin crepe spread with spicy lentil powder on top	

Chutney Dosai v	£3.75
A thin crepe spread with spicy chutney on top, served with chutney & sambar	
Onion Roast v	£3.75
A thin crepe topped with chopped onion, toasted & fold, served with chutney & sambar	
Cheese Dosai v	£3.90
A thin crepe with cheddar cheese & chopped tomato served with chutney & sambar	
Cheese Masala Dosai v	£4.25
A thin crepe spread with cheddar cheese, filled with potato masala served with chutney & sambar	
Oothapam v	£3.10
Indian thick pan cake, served with chutney & sambar	
Oothapam Onion/Mixed v	£3.35
Thick pan cake topped with onion or tomato or both mixed, served with chutney & sambar	
Kal Dosai Sambar, Chutney v	£3.10
2 home style crepes, served with chutney & sambar	
Kal Dosai Chicken Curry	£4.60
2 home style crepes, served with chicken curry	
Kal Dosai Mutton Curry	£4.95
2 home style crepes, served with Mutton curry	
Egg Dosai	£3.75
Crepe coated with egg, served with chutney & sambar	
Chicken Kari Dosai	£5.25
Thin crepe with chicken mince masala egg coated, served with 2 varieties of chutney	
Parotta 2nos - Chalna	£3.25
Soft refined flour dough beaten to thin sheet & folded to form layered bread, served with chalna	
Egg Veechu with Chalna	£3.75
Soft refined flour dough spread on grill with 2 eggs on top sprinkled with pepper & served with chalna	
Omelette Parotta with Chalna	£4.00
Soft refined flour dough beaten to thin sheet topped with egg omelette served with chalna	
Egg Kothu Parotta	£4.95
Shredded parotta mixed & mashed with scrambled eggs, onion, tomato & spicy sauce, served with raitha & chalna	
Chicken Kothu Parotta	£5.50
Shredded parotta, mixed & mashed with scrambled eggs, chicken, onion, tomato & spicy sauce, served with raitha & chalna	
Mutton Kothu Parotta	£5.95
Shredded parotta, mixed & mashed with scrambled eggs, mutton, onion, tomato & spicy sauce, served with raitha & chalna	

Main Dishes

Healthy Green Dal Curry v	£6.15
Whole green moong dal cooked in slow fire with garlic cloves - Authentic village style	
Vegetable Kurma v	£6.15
Mixed fresh vegetables cooked in cashew nut base gravy, flavoured with mint and coriander	
Chettinadu Potato & Peas v	£6.15

Yellow lentils tempered with cumin, garlic finished with shredded spinach

Masala Paneer v £6.90
Battons of cottage cheese tossed with onion & capsicum finished with sweet & sour masala - Dry

Cauliflower Manchurian v £4.50
Batter fried cauliflower florets, cooked with onion, green pepper & indo chinese sauses - Dry

Egg Masala £5.25
Medium spiced egg masala made with boiled egg, onion, tomato & coconut based gravy

Butter Chicken £7.10
Tandoori chicken pieces simmered in medium spiced creamy sauce with garam masala & butter

Chettinadu Chicken Curry £7.10
Chicken cooked in chettinadu style gravy. This dish is from the chettinadu region of Tamil Nadu it is one of the spiciest & most aromatic dish in south India

Chilli Chicken £6.50
Batter fried chicken cubes tossed with onion & capsicum finished with sweet & sour masala - Dry

Chicken Varuval £6.50
Chicken cubes, fennel seeds, red chillies, curry leaves & golden brown sauteed onions cooked on medium flame until the masala slightly thicken - Dry

Granny Fish Curry £7.25
This old time favourite fish curry made with chilli, cumin, coriander, fenugreek & coconut paste mixed in tamarind juice, boiled to thicken adding cod fish, finished with onion & curry leaves

Chettinadu Prawn Curry £8.90
One of the most traditional south Indian dish. This hot & spicy prawn curry gets its flavour from 18 distinctive ingredients

Punitha's Special Mutton Kurma £7.95
Juicy mutton pieces tempered with south Indian spices, fresh coconut paste, garnished with fried onion

Chettinadu Mutton Curry £7.95
Chettinadu mutton curry is an aromatic gravy, mutton is simmered in freshly ground 18 varieties of spices

Mutton Chukka £8.10
Small cubed mutton pieces with whole spices, red chilli, onion & curry leaves pressure cooked, simmered with cashew nuts - Dry

Noodles & Rice Varieties

Vegetable Noodles v £3.75
Indian style vegetable noodles

Egg Noodles £4.00
Indian style egg noodles

Chicken Noodles £4.75
Indian style chicken noodles

Vegetable Biryani v £5.25
Fresh mixed vegetable, rice laced with spices and herbs, served with raitha & sambar

Chicken Biryani £6.90
Combination of basmati rice and chicken cooked with authentic south Indian spices, served with raitha & chalna

Mutton Biryani £7.50
Combination of basmati rice and lamb cooked with traditional south Indian spices, served with raitha & chalna

Vegetable Fried Rice v £3.95
Indian style vegetable fried rice

Egg Fried Rice £4.15
Indian style egg fried rice

Chicken Fried Rice £4.50

Traditional rice perpetration with lime juice, roasted cashew nut, curry leaves & split gram dhal

Jeera Pilau v £2.95
Basmati rice flavoured with cumin seeds and coriander

Khuska v £3.10
Mughal favourite spicy rice, tastes like biriyani

Boiled Rice v £1.75
Plain boiled basmati rice

Breads & Sundries

Chappathi v £1.00
A flat disk shaped bread of northern India, made of wheat flour

Bai Roti £1.50
A flat leavened bread of north west India made of wheat flour & baked

Garlic Butter Naan £1.75
Flat leavened bread flavored with roasted garlic and baked

Kulcha £1.65
Flat leavened bread flavored with coriander and black onion seeds

Poori (2 no's) v £1.95
Indian puffed bread golden fried

Parotta v £1.25
Soft refined flour dough beaten to thin sheet and folded to form layered bread

Veechu Parotta v £1.35
Soft refined flour dough beaten to thin sheet and cooked in skillet

Omelette - 2 Egg's £1.90
Beaten eggs cooked on pan with onion & chillies

Pappodam v £0.50
Deep fried south Indian pappodam

Yogurt v £0.50
Natural set yogurt

Chalna £1.75
South Indian non-veg curry sauce

Rasam v £1.00
South Indian thin soup made out of tomato, onion & other spices

Sambar v £1.75
South Indian style lentil curry

Chutney Varieties v £0.50
Coconut/Spicy/Mint/Tamarind/Mango chutney

Salad v £2.00
Mixed salad with red onions

Sunday Special Veg Thali - £8.00

Chappathi, dhal, rice, sambar, poriyal, kootu, rasam, sweet, yogurt, pappadam, vadai & pickle
(Available on Sunday lunch time)

Tab facility available

Card payments below £10.00 will be charged £1.50 per transaction