Turmeric pickle
87p (ve)
whole root of haldi, before its made into the yellow powder

Sweet mango chutney
87p (ve)
sweet and chunky, not made by Patak's

Pickle
87p (ve)
maybe mixed.... maybe lime...

S small size m medium size L large size xL really quite large

starters

m **Ketchoris (4)** *...spicy peas & coconut in a ball of pastry like a samosa with a different filling & a different shape* £4.88 (can be vegan)

m **Onion bhaji (3)** *...a ball of onion in a sublime soft crispy batter....* (can be vegan)
(sesame) (contains no gluten but fryed in samosa oil) £4.88

L **Samosas (2)** *...Proper samosa not ready made pastry here, Punjabee style with a yogurt and tamarind sauce* £4.88 (can be vegan)

L **Dhai Bhel Puri** *...Indian street food at its best, chick peas covered by thin sev, puffed rice, yogurt, coriander and our magic tamarind sauce. A taste sensation, sweet, sour, spicy, soft, crispy, fresh and zesty.... all in the same mouthful...* £6.77
(this is the one you should order, perfect to share) if you have come to planet India by recommendation, your friends have talked about some amazing salad like dish, This is it!

L **Bhel Puri** *...As above, just without the yogurt, (makes it a bit less gooey, and tastes cleaner and more vital...* £6.47 (ve)

xL **Samosa Chaat** *...variation of the Dhai Bhei Puri, with mashed up samosas instead of chick peas... .... our secret amazing dish (my eldest daughters favourite... our Samosas "great" our Dhai Bhel Puri "great", put them together and its like the beginning of a new universe* £8.20

m **Pani puri** *...6 puffed puri, which YOU fill with a black chick pea and potato mash, sprinkle on our masala mix, then pour in a spicy tamarind, minty, and black salt water and put the whole thing in your mouth and try not to spill it out!..* £6.07 (ve)

s **Khaman dhokla** *... a savoury sponge cake, surprisingly light and moist. Doesn't sound that great, just trust me please, the quintessentially Gujarati dish. Served with a splash of yogurt and tamarind....* £4.37
(can be vegan) (contains a tiny bit of selmina flour)

breads

Chappaties (2) *... traditional home style flat breads, dry fried ...* £2.67p (ve)

Proper stuffed paratha (1) *... much thicker than chappaties stuffed with Indian radish, a bit like horseradish but not, a little spicy.... well hot enough to notice ...* £2.07p

Thepla (2) *~ ... like a flavoured chappati, lots of fenugreek leaves and sesame seeds* £3.27p (can be vegan)

(ve = vegan), (korma is sometimes vegan please ask)
(all curries are gluten free) (may contain traces of nuts) (Please ask for any allegen advice)

THE BRIGHTON CURRIES

single portion £8.61 *(one normal person)* **2 half portions £9.87** *(one hungry person)*
(Half plus a Half equals more than a whole)

mains

Tardka dall with a little bit of spinach curry *chana lentils cooked with ginger & garlic, Lentils rarely taste this good (we have swaped the spinach for kale) .. ssh* (ve)

Masoor dall curry *red lentils with tomatoes, even better than tardka dall, still my current favourite ... honestly* (ve)

Mombai potato curry *new potatoes in a rich tomato curry sauce, with a touch of coconut, which gives a creamy quality to this dish, without having any cream* (ve)

Mixed vegetable curry *an all time classic* (ve)

Mild vegetable korma *our mildest curry, with cream and coconut*

Sweetcorn and patra curry *sweetcorn and chunks of vine leaved in a tangy tomato curry sauce, a bit hotter than our other curries but not as the black chick peas* (ve)

Black chick pea curry *a dryish curry, very very spicy, just chilli and garlic, my wife's favourite* (ve)

Spinach and paneer curry *.the paneer (Indian cheese) is fried that mixed with curried spinach and fenugreek leaves*

Peas and paneer curry *much much more than just cheesy petits pois, a splash of coconut, used to be my favourite*

Aubergine in yogurt curry *super creamy, super smooth, truly unique, the traditional name for this is Kadi, it's a blend of yogurt and chick pea flour, quickly racing up my favourites list, sweet, sour and saucy*

Cumin rice ~ £2.91 (ve) or **Cumin rice** ~ £2.93 *this is the best one* (ve)
or **Cumin rice** ~ £2.91 (ve)

Powa ~ £3.87 (ve) *Powa is what you get if you take a slender beautiful Basmati rice grain and squash it between the Bhagwat Gita and The Ramayana and then cooked with petit pois, coriander and spices (not spicy, vegan and gluten free) no books were used the in the making of this dish.*

All our dishes may vary in heat, sometimes it goes up or down - please let us know if require plain or sweet yoghurt. Beware....

SOFT DRINKS

Pepsi or Diet		330ml	£2.47
Thumbs up	*Like coke but very Indian*	300ml	£2.67
Limca	*Indian fizzy lemonade*	300ml	£2.67
Real fruit lassi	*Luxuriant homemade yogurt drink with berries*		£3.17
Apple Juice or Orange Juice			£1.87
Fentimans gingerbeer			£2.47
Coconut Water			£1.87
Fizzy/mineral water			£2.07

WHITE WINE

Small Bottle	*Small one glass aeroplane bottle of white wine not organic, not vegan*	Bottle	?%	£3.87
House white (Organic) (ve)	*Italian – organic and vegan Balanced acidity, fruity, floral with ripe limes*	Bottle	11.5%	£15.47
Grillo (Organic) (ve)	*Sicilian – organic and vegan Wonderfully fresh and floral, with a typically Sicilian sea air feel. Its light and flavoursome*	Bottle	12.5%	£18.47

ROSE WINE

Lobetia (Organic) (ve)	*Spanish – organic and vegan Fresh red cherry bouquet. Rich and fresh on the palate, with light citric flavours*	Bottle	13%	£16.47

Fizz

Italian Fizz (Organic) (ve)	*Italian – organic and vegan Fizzy organic love, not sweet, extra dry.*	Bottle	11%	£18.85

RED WINE

Small Bottle	*Small one glass aeroplane bottle of red wine not organic, not vegan*	Bottle	?%	£3.87
House red (ve)	*Romanian – vegan – Pinot Noir Lighter, and quite pale, this is elegant and very drinkable with lighter tannins*	Bottle	12.5%	£15.47
Nero d'Avola (Organic) (ve)	*Sicilian – organic and vegan Relatively light in alcohol and weight, making it very easy drinking, ruby red with aromas and tastes of red fruits with a touch of spice*	Bottle	14%	£18.67
Malbec (Organic) (ve)	*Argentinian – organic and vegan Lovely light Malbec, finishes with a note that makes you have another sip*	Bottle	13.5%	£23.07

BEERS

Shofferhoffer (ve)	*German cloudy wheat beer, fruity and full bodied*	500ml	5%	£4.87
Lager Lager	*Our most normal standardish good quality lager*	500ml	4.2%	£4.87
Punk ipa ♥	*Nuff said. Iconic... but what an ego*	330ml	5.6%	£4.27
Launch Pad ipa (ve)	*Like an educated refined aerodite punk ipa, it still punches you around the head with its aggressive hoppyness and then gives you a kiss and a cuddle as its fruity tones caress your tonsils. Brewed by our very first ex head waiter.*	330ml (can)	4.4%	£4.57
Seven giraffes (ve) (my favourite) ♥	*Extraordinary ale (not ale like) it zips, zangs and twangs all around your mouth, it is light and fizzy and made with 7 international barleys which give a sort of dolby surround sound happiness?*	500ml	5%	£4.57
Caesar Augustus (ve) (staffs favourite)	*Half lager half ipa, starts quite fresh and becomes grapefruity with a hoppy top note that rings like a church bell!*	500ml	4.1%	£4.57
Joker ipa (ve)	*A light ipa, fruity and bitter sweety, enough to make me smile*	500ml	5%	£4.57
Fraoch (ve)	*Traditional Scottish heather ale, peaty grassy and honest*	500ml	5%	£4.57
Pavlovs dog (ve)	*Rich and ruby red with a slight burnt toffee nose*	500ml	4.3%	£4.57
March of the Penguins (ve)	*A rich dark stout*	500ml	4.9%	£4.57

Papads (3) ***... Indian style, not fried....*** (served with 3 dippy things) £3.87

NO OR LOW ALCOHOL BEER

Lager/beer	*Keeps changing I'm always looking for something unusual*	330ml	£2.95

PRO-BIOTICS

Kombucha	*Proper kombucha brewed for taste in a basement next to the Richmond Pub*	330ml	1.5%	£4.58

CIDER

Cider (ve)	*Dry cider from the Frome Alley*	500ml	6%	£5.27

SPIRITS

Vodka ~ Gin ~ Saffron Gin and Rum	25ml	£3.27
Mixers - please ask for options		£1.25