

ROTI CHAI Dining Room

Set Sharing Selections we kindly request one menu is selected for the entire group, this will be served to share



£ 35 per person

add a welcome Bellini for £7 per person

Kerala fried cauliflower VG

panko crumbed cauliflower & beetroot sesame drizzle

Chicken sixty five

South Indian style chicken with cumin smoked chilli chutney

Palak papri chaat V

spinach, wheat crisps, yoghurt & sweet chutney

Butter chicken

Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek

Koliwada fish kari

traditional fisherman style with tilapia, coconut & South Indian spices

Malai methi paneer V

Indian cheese, mushrooms, babycorn, creamy fenugreek sauce

with

Basmati rice VG steamed

Tandoori naan V hand baked

Tarka dhal VG tempered yellow lentils

Raita V mint & cucumber yoghurt

Gulab jamun V N two mini donuts, intense sugar & rose syrup

Mango kulfi V Indian style ice cream (on a stick)

V vegetarian VG vegan N contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. GMO ingredients may be present. Please let your server know of any allergies or dietary requirements before ordering. A 12.5% discretionary service charge will be added to your bill. Prices include VAT.

£ 45 per person

add a welcome Bellini for £7 per person

Gilafi seekh kebab

rustic tandoor cooked Elwy Valley Welsh lamb

Kerala fried cauliflower VG

panko crumbed cauliflower & beetroot sesame drizzle

Saffron chicken tikka

marinated with cream, green cardamom & saffron

Butter chicken

Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek

Raan e baluchi

16 hour slow cooked Welsh lamb shoulder shank with cumin tandoori masala

Malabar mooli prawns

coastal style spiced prawns, mooli, snow peas and fine beans

Malai methi paneer V

Indian cheese, mushrooms, babycorn, creamy fenugreek sauce

with

Basmati rice VG steamed

Tarka dhal VG tempered yellow lentils

Tandoori naan V hand baked

Raita V mint & cucumber yoghurt

Malai cheesecake V with a seasonal berry compote

Chocolate chilli tart V rich artisan chocolate tart with a hint of heat

House masala chai V or Coffee V Monsoon Malabar & Mysore blend

ROTI CHAI Dining Room

Vegetarian Sharing Selection we kindly request one menu is selected for the entire group, this will be served to share

£ 35 per person

add a welcome Bellini for £7 per person

Kerala fried cauliflower VG

panko crumbed cauliflower & beetroot sesame drizzle

Vegetarian keema pav V

soya keema with potato and buttered 'pav' bun

Palak papri chaat V

spinach, wheat crisps, yoghurt & sweet chutney

Malai methi paneer V

Indian cheese, mushrooms, babycorn, creamy fenugreek sauce

Market vegetable biryani VG

cooked with saffron, ginger & fennel and cauliflower, beans, potato & jackfruit

Baigan mirch ka salan VG

aubergine steak, aubergine crush, stuffed pepper, salan sauce

with

Basmati rice VG steamed

Tandoori naan V hand baked

Tarka dhal VG tempered yellow lentils

Raita V mint & cucumber yoghurt

Gulab jamun V N two mini donuts, intense sugar & rose syrup

Mango kulfi V Indian style ice cream (on a stick)

V vegetarian VG vegan N contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. GMO ingredients may be present. Please let your server know of any allergies or dietary requirements before ordering.
A 12.5% discretionary service charge will be added to your bill. Prices include VAT.

