



# **Tasting Menu**

(6 course)

#### Mall Road's Dahi Sev Puri (V) 🞉

Mall Road's speciality puri with sweet & tangy sauce

ale ale ale

# Chilli Mogo (GF, VE)

Crispy fried cassava in tangy soy tamarind sauce, roasted sesame seeds

ale ale ale

## Kandhari Paneer Tikka (GF, V)

Cottage cheese stuffed with prunes & pomegranate in tomato, garlic mustard salsa

Or

## Anglo Indian Chicken Chop >

Madras spiced pulled chicken cutlet served with salad & tomato raisin relish

ale ale ale

# Mango Sorbet (VE)

ale ale al

## Sarsoi Ajwaini Fish Tikka (GF) >

Mustard & carom flavored marinated fish fillet with green mango salsa & herb rice

Or

# Sunday Lamb Curry (GF) 1 🕸

Home style Indian lamb curry, cumin potatoes & steamed rice

Or

## Falahari Kofta Curry (VE)

Kofta rolls of Lotus stem, beetroot & raisin in mild curry, crisp potato, khameeri roti & green cress

ale ale ale

#### Mishti Doi Cheesecake

A Bengali dessert of sweetened and flavoured yogurt cake, Bengal lime & jaggery syrup

Or

## Raspberry, Pistachio & Coconut Tart (VE)

Raspberry mousse in coco-pista tart, passionfruit pearls, berries & pistachio sprinkle

# STARTERS

Anglo Indian Chicken Chop  Madras spiced pulled chicken cutlet served with salad & tomato raisin relish	13.95
Pomelo & Plum Salad/Grilled Chicken (VE)(GF) Fresh pomelo pearls, plum slice, cucumber, edamame beans, baby lettuce, raspberry dressing	12.95/15.95
Chilli Mogo (VE)(GF)  Crispy fried cassava in tangy soy tamarind sauce, roasted sesame seeds	9.95
Jaipuri Baby Aloo (V)(GF) <b>※</b> Spiced crispy baby potatoes with sour cream	13.95
Kori Kempu (DF)  Curry flavoured Mangalorean fried chicken supreme, crispy rice noodle, chilli mayo	14.49
Noor Mahal Chicken Tikka (GF)(NF) Noor Mahal chicken tikka with dip & lime	18.95
Kandhari Paneer Tikka (GF) (V) Cottage cheese stuffed with prunes & pomegranate in tomato, garlic mustard salsa	17.95
Murgh - E - Malai (GF)  Marinated corn fed breast of chicken cooked in a clay oven served with saffron & cardamom sauce.	19.95
Tandoori Broccoli (GF) Clay oven cooked tender stem broccoli in creamy sauce & Urfa chilli flakes	20.50
Sarsoi Ajwaini Fish Tikka (GF)(NF) Mustard & Carom flavoured marinated fish fillet with green mango salsa	24.95
Prawn Chimichurri (GF)(NF) &  Grilled Spiced black tiger prawns, chimichurri sauce, chaat masala	29.95
Kolhapuri Lamb Chops (GF) / Spice rubbed lamb chops, lime chilli sauce & side salad	34.95
CHAAT BAR	
Purani Dilli (V)(NF) 🕸  Mini samosa, masala chickpeas, pomegranate, crispy sev	7.95
Mall Road's Dahi Sev Puri (V) 🕸 Mall Road speciality puri with sweet & tangy sauce	9.95
Khubani Aloo Tikki Chaat (V) & Crispy Aloo tikki & apricot laced with trio of sauces	10.95
	2 2

# À LA CARTE

Falahari Curry Kofta (VE)  Kofta rolls of Lotus stem, beetroot & raisin in mild curry, crisp potato & green cress	19.95
Chef Sohan's Confit of Cauliflower (GF, V) Slow baked cauliflower, cardamom saffron sauce, red radish	17.95
Gutti Vankaya (VE)(GF) Andhra style curry flavoured baby aubergines in tangy tamarind gravy	17.95
Chole Kulche (VE) Amritsari spiced chana masala, onion stuffed baby kulcha lime & chili pickle	17.95
Chicken Chettinad (GF, DF)  Chettinadu spiced chicken preparation	20.95
Paneer Pakeezah (V, GF) Cottage cheese in royal creamy sauce, silver leaf & green cress	19.95
Ghee Roast Kori (NF, GF) / Mangalorean spiced semi dry chicken in clarified butter	20.50
Memsaab's Chicken Curry (GF, NF) Inspired by MemSaab, slow cooked Chicken in light cream sauce flavoured with sweet spices	20.95
Colonel Saab's Butter Chicken (GF) oneless morsels of chicken in rich velvety tomato & cashew gravy	20.95
Nadan Meen Curry (GF, DF)  Home style South Indian fish curry cooked to perfection	22.95
Beef Pepper Fry (DF) A bit of a mouthful to describe Kerala style beef with coconut and Thellicherry black pepper	24.95
Prawn Moilee (GF, DF, NF) Succulent prawns cooked in light spiced coconut milk curry	23.95
Sunday Lamb Curry (GF, NF) 🎉  Home style Indian lamb curry	25.95
Shikari Raan (NF) / Slow cooked kid lamb in sauce, pickled onion & bun pao	31.95

SIDES	
Chutneys & Poppadoms (DF)	4.50
Cucumber & Mint Raita (GF, V)	4.95
Kachumber Salad (GF)(VE)	4.95
Lasooni Palak (GF)(VE)(NF)	9.95
Cumin Potatoes (GF)(V)(NF)	5.95
Steamed Basmati Rice (GF)(VE)(NF)	5.95
Daal Tadka (GF)(V)(NF)	9.95
Daal Makhani (GF)(V)(NF)	9.95

# **RICE & BIRYANIS**

	Ghee Rice (NF, GF) 18.95
Aro	matic South Indian pulao tossed in edamame beans
	& goji berries
	Hyderabadi Chicken Biryani (GF)(NF) 🌶 / 24.95
	$\times$
	Lucknowi Aromatic Lamb Biryani (GF)(NF) / 25.95

# **INDIAN BREADS**

Cheese & Truffle Kulcha (V)	5.50
(Stuffed cheddar cheese kulcha with a drizzle of truffle oil)	
Roasted onion & cumin Kulcha (V)	4.50
Naan (V)	3.95
Za'atar & olive's Roti (DF)	4.50
Tandoori Roti (V, DF)	3.50
Butter Naan (V)	3.95
Malabar Parantha (V)	4.25
Garlic Naan (V)	4.50
Bread Basket (V)	11.50

# KIDS AT COLONEL SAAB

Grilled Cream Chicken (NF, GF)	10.95
Corn on the cob (V, GF, NF)	7.95
Chicken poppers (NF)	7.95
(Served with French fries & tomato ketchup)	$\bigcirc$

# **DESSERTS**

Rose Gulab Jamun Vanilla Ice Cream, Nuts	9.95
Bishop Cotton School Rice Pudding (GF)  Ponni rice pudding, fresh berries & sliced pistachio	7.95
Mishti Doi Cheesecake (NF)  A Bengali dessert of sweetened and flavoured yogurt cake, Bengal lime & jaggery syrup	10.95
Rasmalai Milk Cake Cardamom cream, Boondi caviar, pistachio & edible flower	10.95
Dark Chocolate Silk Cake Thandai crumble, candy floss, fresh berries & vanilla bean ice cream.	11.50
Raspberry, Pistachio & Coconut Tart (VE) Raspberry mousse in coco-pista tart, passionfruit pearls, berries, pistachio sprinkle	10.95
Kochi's Coconut Pannacotta Coconut & black pepper panna cotta in vanilla mango sauce & baked coconut croutons	12.00

Ve - Vegan V - Vegeterian GF - Gluten Free DF - Dairy Free NF - Nut Free

aah signature di

Colonel Saab signature dishes

Mild spicy

¥.

Can be done dairy free