

MANJU'S

SHARING MENU

Award-winning sharing plates by Manju, aged 89, and Chef Dee

We recommend 5 to 6 dishes to share between 2 guests: 3-4 small plates & 2 small plate curries. Served as and when ready.

Small Plates

PAPAD & CHUTNEYS

V · NGI · NF

Poppodums, signature homemade chutneys

6

KHANDA PALAK BHAJIA

V option, please specify · NGI · NF

Spinach onion bhajia, mint yogurt

8

SESAME TIKKI

V · NGI · NF

Sesame covered potato patties, date & tamarind chutney

9

BEETROOT BHAJIA

V · NGI · NF

Beetroot pakora, chutney

8

SABUDANA VADA

V · NGI · NF

Tapioca pearl vada, tomato & onion dip

8

SAMOSA CHAAT

NF · contains mustard, sesame & soya · served cold

Smashed samosa, chickpeas, sev, layered chutneys

8

CHILLI PANEER

NF · contains soya

Paneer, peppers in hot, sweet soy sauce

8

PANI PURI

V · NF · served cold

Stuffed puri, sev, chutney, tamarind water

8

Small Plate Curries

CAULI NU SHAAK

V · NGI · NF · contains mustard

Cauliflower curry, rice, mix veg pickle, masala corn

16

DAL MAHKANI

NGI · NF

Dal mahkani, cumin rice, sambharo, raithu

16

PANEER MASALA

NF · contains mustard

Paneer in masala sauce, thepla, lemon pickle, radish & pomegranate

17

MATAR RINGAN POSHO

V · NF

Pea, aubergine & green bean curry, thepla, masala onions, batakku

17

V Vegan · NGI Non-gluten-containing ingredients · NF Nut free

For food allergens and intolerances, please speak to a member of staff. We cannot guarantee an allergen and intolerance free zone.