



Malavika's Kitchen

Main Course

Mangalorean Chicken

(vegetarian option available)

A real classic in South Indian cuisine. Chicken slowly cooked in warming spices of cinnamon, cardamom and cloves.

Served with poppadoms & cardamom infused rice, Indian tomato salad with coriander and fresh lime, raitha - fresh cucumber and yogurt with mint, lime pickle

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Moroccan Lamb Harira

(vegetarian option available)

Moroccan lamb slowly cooked in cumin, tomato and lemon. Served with tabbouleh; bulgar wheat with a blend of rose harissa, pomegranate and feta with fresh herbs and cacik – yoghurt with dill and cucumber

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Lemon Chicken Tagine

A perfect blend between sweet and spicy using preserved lemons and ras-el-hanout, a classic North African spice blend to create a dish rich in flavour as well as delivering a satisfyingly citrusy kick. Served with tabbouleh

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Mechouia Lamb Leg

Marinated in coriander, cumin, cayenne pepper, paprika and thyme, this leg of lamb dish is cooked for 5 hours or more resulting in meat which meltingly falls off the bone. Served with wild rice salad with cumin roasted squash, citrus dressing and finished with feta, pomegranate and fresh herbs.

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Chicken Nariyel

Chicken slowly cooked in coconut, cumin and coriander, served with poppadoms, rice infused with cardamom and cloves and a classic Indian salad of zingy tomato, red onion, coriander and freshly squeezed lime and mango chutney

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pudding

Nimish

A delicate sweet cream-based pudding, flavoured with saffron and rosewater, topped with pistachios and crystallised rose petals

Coconut, Mango & Turmeric Fool

Raspberry, Marshmallow & Mascarpone Trifle

Main course & pudding £22.50 per head

Please select one of the options for main course and one option for pudding

Vegetarian options available on request

If you have any allergies, please advise