

Kolkata Hawker

-----East Indian Eat-----

From Ratis_Kitchen   



To start with

- **Telebhaja / Pakora** (Crispy aubergine, sweetpotato, cauliflower, chilli and potato fried in a chickpea flour and poppy seed batter) VG/ DF--£5:00
- **Bread Pakora** (Fried bread, stuffed with spiced potato, served with tamarind and chilli sauce) VG/DF--£5:00
- **Shingara chaat**(Vegetable Samosa topped with achari chickpea gravy, Yoghurt, fried noodles, pomegranate, drizzled with mint and tamarind chutneys) V--£5:00

Mains

- **Lal murgi/Murg chukander** (family recipe: chicken slow-cooked with beetroots and home blend masala to give a unique flavour to the curry) accompanied with Jeera basmati rice, papadam and yoghurt raita--£13:00
- **Saag lamb kofta** (minced lamb balls cooked in a creamy spinach gravy) accompanied with jeera basmati rice, papadam and yoghurt raita -- £14:00
- **Dum Aloo** (small potatoes slow cooked with green peas in a rich cashew nut and tomato gravy) served with masoor dal tadka, jeera basmati and papadam VG/ DF--£12:00
- **Shorshe Salmon** (Salmon cooked in mustard- poppy seed gravy with young aubergine) served with jeera basmati and papadam DF--£14:00

Kids eat

- Rice, simple lentil and potato stir fry V-£6:00
- Peas and potato omlette V-£4:00

Something Sweet

- **Payesh and mishti** (Bengali creamy rice pudding topped with almonds, raisins pistachios, served with bengali sweet-- V £5:00

V:Vegeterian

VG:Vegan

DF:Dairy Free

We do not guarantee that our dishes are nut free