



Ruthvika Spices®  Kitchen
INDIAN RESTAURANT



À LA CARTE





I'm not famous but this is mine!

Welcome to a unique dining concept that is like a vibrant tapestry, weaving together a myriad of flavours, aromas and colours. In every bite you will take a journey through a garden of spices, where each blossoms with flavour as you taste a story that's been passed down through generations.

A symphony of tastes, a chorus of aromas and a celebration of culture awaits. Ruthvika is a treasure trove of culinary artistry, where every dish tells a tale of tradition, knowledge and heritage.

-MUKESH TIRKOTI-





SMALL BITES

ANDHRA SOFT SHELL CRAB Crispy soft-shell crab, curry leaf batter, shrimp, sweetcorn, fennel salad and apple chutney.	£13.95
KANARA SCALLOPS Pan fried Scottish hand-dived scallops, caviar, Konkan gun powder, kokum, curry leaf, mustard seed with an infused coconut sauce from the coastal area of Karnataka.	£12.95
AMRITSARI FISH Famous street food of Panjab: Crispy deep fried tilapia fish fillet, cumin and asafoetida mushy peas, mint tartar sauce with lemon.	£10.95
GUINEA FOWL DOSA TACOS Very thin crispy rice pancake, filled with grated coconut, pulled guinea fowl served with a coconut chutney.	£10.95
HIGHWAY MURGH TIKKA Chargrilled grain fed chicken thigh tikka coated with Kashmiri chillies, coriander, black pepper, garam masala with a mint sauce.	£10.95
GILAFI LAMB SEEKH KEBAB Yorkshire lamb mince, coated with diced peppers, rolled on iron skewers served with a fresh mint chutney.	£11.95
SHAHI LAMB GALOUTI KEBAB Mouth melting patties, bone marrow jus, mint yogurt, pickle red onion and chur chur paratha.	£11.95
AVOCADO KALE CHAAT (V) Spiced cured avocado, crunchy kale leaf and potatoes, drizzled with tamarind ketchup, sweet Greek yogurt, chia and melon seeds.	£9.95
AGRA GULLY KI ALOO TIKKI (V) Pan grilled crispy potatoes and edamame patties, inspired by famous Agra Street food. Masala chickpeas, mint, tamarind chutney, yoghurt and parsnip matchstick.	£9.95
ZAFRANI PANEER TIKKA (V) Charcoal grilled homemade paneer, cashew, Greek yogurt, saffron, mint sauce and pear chutney.	£10.95





MAINS



KEBAB PLATTER Lucknowi lamb chop, highway murgh tikka, gilafi lamb seekh kebab, kashundi jheenga , naan bread, laccha onion and mint chutney.	£23.95
LEHSUNI JHEENGA Charcoal grilled jumbo freshwater prawns, Kasuri methi, roasted garlic, bell pepper chutney and a corn salad.	£20.95
YORKSHIRE SEABASS Pan fried Yorkshire butterfly pin bone seabass, spiced infused yogurt, Awadhi Musallam sauce and coriander rice.	£21.95
TANDOOR MONK FISH Charcoal grilled monk fish, coated with kaffir lime, trio of pepper and honey, served with fennel and potato salad and Korma sauce.	£21.95
CHINGRI MALAI CURRY This is a very popular dish from British Raj times in Calcutta: King prawn cooked in a coconut sauce infused with West Bengal spices.	£20.95
OLD DELHI BUTTER CHICKEN Classic Tandoori grain fed chicken thigh in a butter chicken sauce from Old Delhi.	£15.95
DAK BUNGALOW CHICKEN CURRY Authentic home style chicken curry cooked from the guest house chefs for the British Army officers during British Raj time in India.	£16.95
OFFICER CLUB KORMA Guinea fowl breast, Kashmiri Korma sauce, green cardamom, rose petal and raisin khichdi with chipotle chilli oil.	£17.95
CHAI WALI ASSAMI BATAK Tandoori grilled duck breast infused with Assam tea, served with purple potatoes and winter cabbage, carrot pickle and duck Chettinad sauce.	£20.95
PORK VINDALOO Diced pork braised in a Portuguese era famous tangy Vindaloo sauce from Goa.	£15.95



MAINS

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| KOLHAPURI LAMB CURRY
Yorkshire lamb legs diced and cooked in a robust flavour with a Kolhapuri masala, red chillies and caramelised onion. | £17.95 |
| RAJASTHANI LAMB SHANK
Mouth melting Welsh lamb shank with caramelised onion, cinnamon, black cardamom, ginger and fennel. | £19.95 |
| TWO WAYS OF LAMB
Charcoal grilled Yorkshire rack of lamb, curry mashed potatoes, carrot pickle, tawa seekh kebab, mint chutney and Rogan jus. | £26.95 |

VEGETABLES

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| LEEK AND ROOTS VEGETABLE KOFTA (V)
Seasonal vegetable and leek dumpling, Lucknowi shahi Korma sauce served with a pomegranate and coriander cress. | £13.95 |
| SHAHI PALAK PANEER (V)
Charcoal grilled homemade paneer Tikka with spinach, tomato, fenugreek and fresh chilli. | £14.95 |
| BAIGAN MIRCH KA SALAN (V)
Baby aubergine and padron chillies cooked in a peanut and sesame seed sauce from Hyderabad. | £9.95 |
| ACHARI PUMPKIN (V)
Winter pumpkin cooked in a five spiced pickling sauce. | £9.95 |
| RAI WAALE ALOO (V)
Baby potatoes, curry leaf, mustard seed, with ginger and chillies. | £9.95 |
| SMOKED GARLIC YELLOW DAL (V)
Smoked banjara cumin and garlic tempered mixed yellow lentils. | £9.95 |

2 High Street, North Ferriby, HU14 3JP • 01482 213 888 • www.ruthvikadine.co.uk

Vegan and vegetarian options are available. For allergen information please ask any member of staff. Although we take every precaution to ensure that our food has not been in contact with nuts, we cannot guarantee this. Some of these products may be fried in genetically modified ingredients. All prices include VAT.





RICE & BREAD

HYDERABADI LAMB BIRYANI	£19.95
<i>Yorkshire lamb leg diced, cooked with a layer of basmati rice with biryani spices.</i>	
CHICKEN BIRYANI	£19.95
<i>Grain fed chicken thigh cooked with a layer of basmati rice with biryani spices.</i>	
VEGETABLE BIRYANI	£16.95
<i>Seasonal vegetables cooked with a layer of basmati rice with biryani spices.</i>	
BASMATI STEAMED RICE	£4.00
BASMATI JEERA PULAO	£4.50
MUSHROOM PULAO RICE	£5.95
BREAD BASKET	£9.95
<i>Naan, roti, cheese and chilli naan</i>	
NAAN	£3.00
KEEMA NAAN	£6.95
CHEESE AND CHILLI NAAN	£4.95
TANDOORI ROTI	£3.00
LACCHA PARATHA	£4.00
PESHWARI NAAN	£4.95

ACCOMPANIMENTS

PLAIN YOGURT	£3.50
CUCUMBER AND ONION RAITA	£4.00
HOMEMADE PICKLE	£2.95
PUNJABI LACCHA ONION SALAD	£4.50
POPPADOMS	£4.50
<i>With masala mango chutney and homemade chutney.</i>	

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