



Ruthvika Spices®  Kitchen  
INDIAN RESTAURANT



**À LA CARTE**





## SMALL BITES

<b>KARARA SOFT SHELL CRAB</b>	<b>£13.95</b>
Crispy soft shell, curry leaf batter, samphire, green papaya, carrot, salad, shrimp pickle and tomato pachadi.	
<b>SCALLOPS</b>	<b>£12.95</b>
Pan fried Scottish hand-dived scallops, green herbs & lime crushed, pumpkin chutney, caviar and black grape oil.	
<b>AMRITSARI FISH</b>	<b>£10.95</b>
Crispy deep fried tilapia fish fillet, cumin & asafoetida mushy peas, mint tartar sauce and lemon, from famous street food of Punjab.	
<b>GUINEA FOWL DOSA TACOS</b>	<b>£10.95</b>
Very thin crispy rice pancake, filled with grated coconut, pulled guinea fowl and coconut chutney.	
<b>HIGHWAY MURGH TIKKA</b>	<b>£10.95</b>
Chargrilled grain fed chicken thigh tikka coated with Kashmiri chillies, coriander, black pepper, Ruthvika aromatic garam masala and mint sauce.	
<b>GILAFI LAMB SEEKH KEBAB</b>	<b>£11.95</b>
Yorkshire lamb mince, coated with diced peppers, rolled on iron skewers, fresh mint chutney.	
<b>NASHEELA BARRAH KEBAB</b>	<b>£15.95</b>
Tandoori rack of lamb chop, royal cumin, Ruthvika aromatic garam masala and yogurt, with sprouted beans salad.	
<b>SHAHI LAMB GALOUTI KEBAB</b>	<b>£11.95</b>
Mouth melting patties, bone marrow jus, mint yogurt, pickle red onion & chur chur paratha.	
<b>OLD DELHI DAHI BHALLA CHAAT</b>	<b>£9.95</b>
Mouth melting lentil dumpling, soaked in mint water, drizzled on top tangy yogurt, date & tamarind chutney, chef's secret spiced roasted melon seeds and pomegranate.	
<b>AGRA GULLY KI ALOO TIKKI (V)</b>	<b>£9.95</b>
Pan grilled crispy potatoes & green peas patties, inspired by famous Agra street food, masala chickpeas, mint, tamarind chutney, sweet Greek yoghurt, and parsnip matchstick.	
<b>SARSO WALA PANEER TIKKA (V)</b>	<b>£10.95</b>
Charcoal grilled paneer, fermented mustard, rhubarb chutney and pear compote.	

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## MAINS



<b>KEBAB PLATTER</b> Lucknowi lamb chop, highway murgh tikka, gilafi lamb seekh kebab, lehsuni jheenga , naan bread, laccha onion and mint chutney.	<b>£23.95</b>
<b>LEHSUNI JHEENGA</b> Charcoal grilled jumbo freshwater prawns, Kasuri methi, roasted garlic, bell pepper chutney, corn salad and chur chur naan.	<b>£20.95</b>
<b>YORKSHIRE SEABASS</b> Pan fried Yorkshire butterfly pin bone seabass, spiced infused yogurt, Awadhi musallam sauce and coriander rice.	<b>£21.95</b>
<b>TANDOOR MONK FISH</b> Charcoal grilled monk fish, coated with kaffir lime, trio of pepper, honey, served with fennel & potato salad and korma sauce.	<b>£21.95</b>
<b>CHINGRI MALAI CURRY</b> This is very popular dish from British raj times in Calcutta, king prawn cooked in a coconut sauce infused with West Bengal spices.	<b>£20.95</b>
<b>OLD DELHI BUTTER CHICKEN</b> Classic tandoori grain fed chicken thigh, butter chicken sauce from old Delhi.	<b>£15.95</b>
<b>DAK BUNGALOW CHICKEN CURRY</b> Authentic home style chicken curry cooked from the guest house chefs for British army officers during British raj time in India.	<b>£16.95</b>
<b>OFFICER CHICKEN KORMA</b> Grain fed chicken thigh, East India korma sauce, green cardamon, rose petal & chipotle chilli oil.	<b>£17.95</b>
<b>PORK RIBEYE</b> Pan seared pork ribeye, star anise, fennel and black pepper, mashed sweet potatoes, balsamic vinaigrette, banana shallots, apple pickle and tawa tomato sauce.	<b>£19.95</b>
<b>PUNJABI LAMB RARA GOSHT</b> Charcoal grilled Yorkshire lamb rump, lamb keema masala, carrot pickle, mint chutney and rogan jus.	<b>£26.95</b>



## MAINS

### RAJSTHANI LAAL MAAS

£17.95

Yorkshire lamb legs diced & cooked in a robust flavour with a Rajasthani masala, red chillies, caramelised onion.

### PERSIAN NALI GOSHT

£19.95

Mouth melting Wales lamb shank, caramelised onion, cinnamon, black cardamon, ginger and fennel.

## VEGETABLES

### KALE KOFTA (V)

£14.95

Seasonal vegetable and kale leaf dumplings, caramelised onion and cashew nut sauce, pomegranate and coriander cress.

### WALNUT PALAK PANEER (V)

£14.95

Charcoal grilled paneer tikka, garlic & cumin flavour spinach puree and roasted walnuts.

### BAIGAN MIRCH KA SALAN (V)

£10.95

Baby aubergine and Padron chillies cooked in peanut and sesame seed sauce from Hyderabad.

### GOBI MATAR (V)

£9.95

Cauliflower & green peas cooked in a onion tomato masala.

### RAI WAALE ALOO (V)

£9.95

Baby potatoes, curry leaf, mustard seeds, ginger and chillies.

### SMOKED GARLIC YELLOW DAL (V)

£9.95

Smoked banjara cumin & garlic tempered mixed yellow lentil.

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## RICE & BREAD

<b>HYDERABADI LAMB BIRYANI</b>	<b>£19.95</b>
Yorkshire lamb leg diced, cooked with a layer of Ruthvika basmati rice with biryani spices.	
<b>CHICKEN BIRYANI</b>	<b>£19.95</b>
Grain fed chicken thigh cooked with a layer of Ruthvika basmati rice with biryani spices.	
<b>VEGETABLE BIRYANI</b>	<b>£16.95</b>
Seasonal vegetables cooked with a layer of Ruthvika basmati rice with biryani spices.	
<b>RUTHVIKA BASMATI STEAMED RICE</b>	<b>£4.00</b>
<b>RUTHVIKA BASMATI JEERA PULAO</b>	<b>£4.50</b>
<b>MUSHROOM PULAO RICE</b>	<b>£5.95</b>
<b>BREAD BASKET</b>	<b>£9.50</b>
Naan, roti, cheese and chilli naan	
<b>NAAN</b>	<b>£3.00</b>
<b>LAMB KEEMA NAAN</b>	<b>£6.95</b>
<b>CHEESE &amp; CHILLI NAAN</b>	<b>£4.95</b>
<b>TANDOORI ROTI</b>	<b>£3.00</b>
<b>LACCHA PARATHA</b>	<b>£4.00</b>
<b>PESHWARI NAAN</b>	<b>£4.95</b>
<b>GARLIC NAAN</b>	<b>£3.50</b>

## ACCOMPANIMENTS

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

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