



Ruthvika Spices  Kitchen
INDIAN RESTAURANT

DIWALI FESTIVE
TASTING MENU

£55.00 PER PERSON / WITH WINE £85.00



This Diwali, Ruthvika Spices Kitchen presents a curated festive menu, where each dish artfully combines traditional Indian spices with a refined, modern twist. Immerse yourself in a feast of flavors that capture the warmth, vibrancy, and joy of the season.

AMUSE BOUCHE

KURKURI CHATPATTI ALOO

A crispy, golden creation featuring spiced potatoes enveloped in delicate crispy layers, each bite bursting with warmth from freshly ground cumin, coriander, and red chili powder. Accompanied by a green lentil crisp and a tempered hung curd dip, this starter harmonizes a delicate balance of heat and coolness, offering a delightful interplay of textures and aromas.

Taittinger Brut Réserve, NV

SMOKED SHAHI MALAI MURG

An opulent reimagining of a classic, featuring succulent chicken infused with the subtle smokiness of clove and cardamom, stuffed with a creamy cheese filling and enriched with a sweet date chutney. Each bite is brightened by a refreshing coriander salad, enhancing the savory depth with fresh herbal notes, making it a true indulgence.

Pouilly-Fuissé Les Ancolies, Jean Loron

SEARED SCALLOPS WITH MADRAS CURRY ESSENCE

Perfectly seared, tender scallops infused with the bold, spicy undertones of Madras curry powder, served on a luxurious saffron cream. The earthy notes of the curry and saffron meld with Brussels sprouts and caramelised onions embodying the robust flavors of the Indian coastline and the rich spice heritage.

Chablis Domaine des Marronniers, Burgundy

KASUNDI MUSTARD LAMB RACK

A celebration of fragrance and flavor, this dish highlights a lamb rack marinated in a bold kasundi mustard and vibrant green haryali spice blend of bed. Paired with tamatar ki chutney, an acidic tomato relish, and earthy mushroom tawa-walli, this hearty dish exemplifies the essence of Indian spice harmony.

Coteaux Bourguignons Rouge Gamay-Pinot Noir, Louis Jadot

RUTHVIKA HOMESTYLE GULAB JAMUN

End your feast with a timeless favourite: Ruthvika's family recipe for soft, syrup-laden gulab jamuns. Enhanced with subtle hints of cardamom and saffron, and served with thanai rabdi, these delicate, fragrant treats are adorned with rose petals and chopped nuts, offering a luscious, aromatic close to your Diwali celebration.

Muscat de Beaumes-de-Venise, cave des vigneronns

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.

