



Ruthvika Spices<sup>®</sup>  Kitchen  
INDIAN RESTAURANT



**LUNCH MENU**

2 COURSE £19.95 / 3 COURSE £23.95





## APPETISERS

CHOOSE ONE EACH



### GRANDMA'S PALAK PATTA CHAAT (v)

Grandma's crunchy spinach leaf, tangy new potatoes, drizzled with tamarind chutney, plant-based sweet yoghurt, pomegranate and sev.

### KARARE TALI MACHLI

Crispy freshwater tilapia, kasundi mustard tartare sauce with lemon wedges. A popular street food in coastal Maharashtra.

### HIGHWAY MURGH TIKKA

Chargrilled chicken tikka coated with chillies, coriander, cinnamon and black pepper with mint sauce and onion ring.

### GILAFI SEEKH KEBAB

Yorkshire lamb mince, coated with diced peppers, rolled on iron skewers with a fresh mint chutney.



## MAINS

CHOOSE ONE EACH



### KADHAI TORI PANEER (v)

Paneer tikka with wilted courgette ribbons served with North Indian garlic infused tomatoes.

### MALVANI JHEENGA CURRY

King prawns cooked in a coconut and tamarind sauce from Malavan, which is part of the beautiful Konkan coast.

### OLD DELHI BUTTER CHICKEN

Classic tandoori grain fed chicken thigh, in a butter chicken sauce from Old Delhi.

### KOLHAPURI LAMB CURRY

Yorkshire diced lamb leg, cooked in a robust and flavoursome sauce with a Kolhapuri masala, red chillies and caramelised onion.

All mains are served with basmati pulao rice and garlic naan.



## DESSERTS

CHOOSE ONE EACH



### GULAB JAMUN WITH ICE CREAM CHOCOLATE BROWNIE (£3.00 SUPPLIMENT)

2 High Street, North Ferriby, HU14 3JP • 01482 213 888 • [www.ruthvikadine.co.uk](http://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.

