



Ruthvika Spices[®]  Kitchen
INDIAN RESTAURANT



SUNDAY MENU
2 COURSE £23.95 / 3 COURSE £27.95





STARTERS

DAHI PURI (v)

Dahi Puri Chaat is one of the more popular Indian street chat. With crispy puffed puris and boiled potatoes accompanied by a trio of sweet, sour and spicy chutneys, onion and sev.

ALOO PAPDI CHAAT (v)

Aloo Papdi chaat is a popular North Indian street food with a variety of mouth-watering textures and flavors

SAMOSAS CHANNA CHAAT (v)

Samosa, chickpea accompanied by three types of chutney.

ONION & TOMATO UTHAPPAM (v)

A crispy rice pancake with methi seeds and sprinkled with chopped tomatoes and onion, Sambar and a trio of chutneys.

HIGHWAY MURGH TIKKA

Chargrilled grain fed chicken thigh tikka coated with Kashmiri chillies, coriander, black pepper, garam masala with a mint sauce.

GILAFI LAMB SEEKH KEBAB

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

MAINS

TANDOORI CHICKEN

Tandoori grilled grain fed chicken leg with Kashmiri red chilli, fenugreek, mint sauce and onion salad.

MURGH MALAI TIKKA

Grain fed chicken thigh, green cardamom, mace and plum chutney.

LUCKHNOWI LAMB CHOP (£3.00 supplement)

Yorkshire rack of lamb, royal cumin seeds, Mughalai kebab masala with an onion ring and mint chutney.

MALVANI JHEENGA CURRY

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

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.





MAINS

KEBAB PLATER (£6.00 supplement)

Lucknowi lamb chop, Highway Murgh tikka, Gilafi lamb sheekh kebab, Kashundi Jheenga, naan bread, laccha onion and mint chutney.

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.

CHICKEN BIRYANI

Grain fed chicken thigh cooked with a layer of basmati rice in biryani spices.

MASALA DOSA (v)

Paper-thin rice and lentil crepe, rolled with a spicy filling of mashed potato masala.

CHOLEY BHATURE (v)

A popular Punjabi dish of puffed bread and chickpeas, enjoyed for lunch or brunch.

PALAK MATTER MAKHANA

Spinach, lotus seed, green peas with cashew nuts and tomato.

ALOO GOBI MASALADAR

Cauliflower, baby potatoes in a Punjabi masala.

BAIGAN MATAR BHARTA

Smoked flavoured mashed aubergine, cooked with onion, tomatoes, ground spices and green peas.

All mains are served with chef's choice of vegetable and pulao rice.

DESSERT

KHEER OF THE DAY GAJJAR KA HALWA WITH ICE CREAM CHOCOLATE BROWNIE

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