



Ruthvika Spices  Kitchen

INDIAN RESTAURANT

**IMPERIAL THALI  
FEAST FIT FOR ROYALTY**

3-COURSE IMPERIAL THALI £22.95

Step into a world of culinary grandeur with our  
Imperial Thali - a sumptuous three-course  
dining experience crafted to honour the most  
discerning palates...

Available Tuesday to Thursday, and on Friday for orders placed before 6 PM, this gastronomic voyage promises regal indulgence at just £22.95.

From the bustling streets of Agra to the royal kitchens of Delhi, each dish is a tribute to the rich heritage and exquisite flavours of India. Treat yourself to a majestic spread worthy of a Maharaja, hand-prepared with the finest ingredients and a touch of royal flair.

### AMUSE BOUCHE

#### PAPADOM WITH CHUTNEY

Golden, crispy papadom served alongside a trio of chef's special chutneys - a zesty, sweet, and spiced delight.

## FIRST COURSE

CHOOSE TWO STARTERS

#### AGRA GULLY KI ALOO TIKKI (V)

Pan-grilled, golden-crisp potato and edamame patties inspired by the bustling streets of Agra. Served atop spiced chickpeas and drizzled with tangy mint and tamarind chutneys, cooling yoghurt, and garnished with delicate parsnip matchsticks.

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#### ZAFRANI PANEER TIKKA (V)

Charcoal-grilled slices of homemade paneer, marinated to perfection with rich cashews, velvety Greek yoghurt, aromatic saffron, and a hint of spice. Paired with refreshing mint sauce and a luscious pear chutney.

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#### AMRITSARI FISH

Crispy, golden-fried tilapia fish fillets crafted with a delicate blend of cumin and asafoetida, complemented by creamy mushy peas, zesty mint tartare sauce, and a squeeze of fresh lemon. A beloved favourite from the lively streets of Punjab.

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#### HIGHWAY MURGH TIKKA

Succulent chargrilled chicken thigh tikka, marinated in a fiery medley of Kashmiri chillies, earthy coriander, cracked black pepper, and warming garam masala. Served with a vibrant mint sauce.

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#### GILAFI LAMB SEEKH KEBAB

Tender Yorkshire lamb mince, intricately rolled with finely diced peppers and grilled to perfection on traditional iron skewers. Served with a refreshing, herbaceous mint chutney.

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.



## MAIN COURSE

CHOOSE BETWEEN VEGETARIAN OR NON-VEGETARIAN



### LEEK & ROOT VEGETABLE KOFTA (V)

A medley of hand-rolled seasonal vegetable and leek dumplings bathed in a luxurious Lucknowi shahi korma sauce, adorned with bursts of jewel-like pomegranate seeds and freshly snipped coriander cress.

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### PALAK PANEER (V)

Homemade paneer gently simmered with creamy spinach, ripe tomatoes, fragrant fenugreek, and a subtle hint of fresh green chilli.

OR

### OLD DELHI BUTTER CHICKEN

Juicy, tandoori-spiced chicken thighs enveloped in a velvety butter chicken sauce, inspired by the timeless recipes of Old Delhi.

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### SAAG GOSHT

Tender diced Yorkshire lamb leg slow-cooked with fragrant North Indian spices and fresh spinach, creating a hearty and rich flavour.

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## ACCOMPANIMENTS



### RAI WAALE ALOO

Tender baby potatoes infused with the aromatic flavours of curry leaves, mustard seeds, fresh ginger, and a touch of vibrant chillies.

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### BASMATI JEERA PULAO

Pearls of fluffy basmati rice scented with toasty cumin seeds, offering a subtle yet fragrant accompaniment to your main course.

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### NAAN

Soft, pillowy bread baked to perfection, ready to scoop up the rich and hearty sauces that adorn your plate.



## DESSERT

CHOOSE ONE



### GULAB JAMUN

Exquisite golden dumpling soaked in a warm, delicate saffron and cardamom syrup, delivering a truly indulgent sweet finale.

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### GAJAR KA HALWA

A rich, velvety carrot pudding prepared with slow-cooked grated carrots, a splash of ghee, dried fruits, and fragrant spices - an irresistible royal treat.

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