

Vegetarian Starters

Potato Bonda

£3.95

Medium spiced mashed potato balls, covered with gram flour batter - Fried in kadai

Mini Sambar Idly

£3.95

South Indian mini rice cakes soaked in traditional lentil sauce - Sambar

Onion Pakoda

£3.95

Shredded onion coated with gram flour golden fry and crispy - Fried in kadai

Kai Kari Cutlet

£3.95

Fresh vegetables mixed with South Indian spices, coated with bread crumbs - Fried in Kadai

Zafrani Paneer

£4.25

Indian cottage cheese flavoured with saffron and spices - Cooked in clay oven

Early Bird £15/-pp

From 6pm to 7pm

Exclusive 3 course from Menu

Order before 7pm

Non Vegetarian Starters

Hariyali Chicken

£4.50

Chicken pieces marinated with panchaporan (mixture of 5 spices) and fresh coriander paste - Cooked in clay oven

Chicken Kasoori

£4.50

Chicken pieces marinated in mustard oil, tandoori spices and flavoured with dry fenugreek leaves - Cooked in clay oven

Chicken Suttathu

£4.25

Supreme chicken pieces coated with sweet chilly and South Indian spices with a dash of pomegranate powder - From the grill

Chicken Lollypop

£4.25

Chicken wings marinated in a tempting combination of South Indian spices, dusted with flour - Fried in kadai

2 Suvai Chicken

£4.25

Saffron flavoured chicken pieces served on a bed of mango chutney with salads- Fried in kadai

Beer Batter Fish

£4.75

Cod fish fingers marinated in a special combo of beer, lemon and spices, coated with fresh bread crumbs - Fried in kadai

Melagu Fish

£5.25

Cod fish cubes marinated in Chef's special masala & spiced up with pepper - Cooked in clay oven

Non Vegetarian Starters

Prawn Poori

£4.50

Prawn simmerd in aromatic flavoured mild sauce
served on golden fried puffed bread

Un, Dau, Tri, Jumbo Prawns

£6.95

Jumbo prawns marinated in three different flavours and
finished over glowing embers - From the grill

Lamb Chops

£5.75

Racks of lamb cooked in aromatic herbs and
spices - From the grill

Mutton Roll

£4.25

Mutton sauteed with onion, potatoes, cardamoms and fresh spices
rolled in pastry sheets coated with breadcrumbs - Fried in Kadai

Lamb Sheek

£5.25

Tender lamb minced with roasted onion, coriander roots,
green chilli, ginger & garlic - Cooked in clay oven

Mixed Platter

£8.50

Chef's selection of Lamb, Fish, Paneer &
Chicken, Suitable for 2, to share

Dosai Roll

£7.50

South Indian crepe roll filled with chicken
mince masala, Suitable for 2, to share

Vegetarian Main Dishes

Healthy Green Dal Curry

£7.70

Whole green moong dal cooked in slow fire with garlic clove - Authentic village style

Vegetable Kurma

£7.70

Mixed fresh vegetables cooked in cashew nut base gravy, flavoured with mint and coriander

Paneer Makhani

£8.50

Tandoor roasted cottage cheese cooked in butter gravy finished with fresh cream and dry fenugreek leaves

Aloo Palak

£7.75

Potatoes & spinach curry flavoured with roasted garlic

Chettinadu Potato & Peas

£7.50

Potato & green peas cooked in a aromatic spicy gravy which contains 18 freshly ground spices

Dal Palak

£6.90

Yellow lentils tempered with cumin & garlic finished with shredded spinach

Masala Paneer

£8.25

Buttens of cottage cheese tossed with onion & capsicum finished with sweet & sour masala - Dry

Non - Vegetarian Main Dishes

Butter Chicken

£8.75

Tandoori chicken pieces simmered in mildly spiced creamy sauce with garam masala & butter

Chicken Pasanta

£8.75

Tender pieces of chicken cooked in rich gravy flavoured with cardamom & saffron

Karuvepillai Chicken

£8.75

Chicken pieces cooked in medium spiced aromatic gravy flavoured with curry leaves

Chettinadu Chicken Curry

£8.75

Chicken cooked in chettinadu style gravy. This dish is from the chettinadu region of Tamil Nadu it is one of the spiciest & most aromatic dish in south India

Chilli Chicken

£8.75

Batter fried chicken cubes tossed with onion & capsicum finished with sweet & sour masala - **Dry**

Chicken Varuval

£8.75

Chicken cubes, fennel seeds, red chillies, curry leaves & golden brown sauteed onions cooked on medium flame until the masala slightly thicken - **Dry**

Granny Fish Curry

£8.90

This old time favourite fish curry made with chilli, cumin, coriander, fenugreek & coconut paste mixed in tamarind juice, boiled to thicken adding cod fish, finished with onion & curry leaves

Non - Vegetarian Main Dishes

Malabar Fish Curry

£8.90

Cod fish cooked in mild coconut gravy infused
flavour of ginger & curry leaves

Prawn Moilee

£11.25

Prawn cooked in pure coconut milk with enhanced
flavour of green chilli & curry leaves

Chettinadu Prawn Curry

£11.25

One of the most traditional south Indian dish. This hot & spicy
prawn curry gets its flavour from 18 distinctive ingredients

Punitha's Special Mutton Kurma

£9.75

Juicy mutton pieces tempered with south Indian spices,
fresh coconut paste, garnished with fried onion

Mutton Kuzhambu

£9.75

Freshly ground dry fried cumin seeds, chilli, coconut &
onion cooked with mutton pieces on a medium flame

Chettinadu Mutton Curry

£9.75

Chettinadu mutton curry is an aromatic gravy,
mutton is simmered in freshly ground 18 varieties of spices

Mutton Chukka

£9.75

Small cubed mutton pieces with whole spices, red chilli, onion &
curry leaves pressure cooked, simmered with cashew nuts - Dry

Punitha's Speciality Meal Variety

(Served with accompaniments)

Chef's Specials

Nalli Gosht

£12.95

Slow cooked succulent lamb shanks in Chef's special mix of South Indian spices, served with pilau rice, spinach crunchies

Tandoori Chicken

£14.95

The whole baby chicken marinated in yogurt & seasoned with tandoori masala, traditionally cooked at high temperature in a tandoor, cut into 4 pieces served with bread, salad & sauce

Biriyani Variety

Vegetable Biriyani

£9.00

Fresh mixed vegetable, rice laced with spices and herbs cooked in a sealed pot, served with raitha, sauce & cauliflower 65, a complete meal

Chicken Biriyani

£9.75

Combination of basmati rice and chicken cooked with spices in a sealed pot, served with raitha, chalna & fried chicken pieces, a complete meal

Mutton Biriyani

£10.50

Combination of basmati rice and mutton cooked with spices in a sealed pot, served with raitha, chalna & fried chicken pieces, a complete meal

South Indian Meal Variety

Masala Dosai **£10.50**

Triangle crepe filled with mashed potato masala, served with 2 varieties of chutney, sambar & choice of veg or non-veg curry

Ghee Dosai **£10.50**

Plain thin crepe roasted & flavoured with ghee, served with 2 varieties of chutney, sambar & choice of veg or non-veg curry

Chicken Kari Dosai **£11.00**

Thin crepe with chicken mince masala egg coated, served with 2 varieties of chutney and chalna

Egg Kothu Parotta **£10.50**

Shredded parotta, mixed and mashed with scrambled eggs, onion, tomato & spicy sauce, served with raitha & chalna

Chicken Kothu Parotta **£11.00**

Shredded parotta, mixed and mashed with scrambled eggs, chicken, onion, tomato & spicy sauce, served with raitha & chalna

Mutton Kothu Parotta **£11.50**

Shredded parotta, mixed and mashed with scrambled eggs, mutton, onion, tomato & spicy sauce, served with raitha & chalna

Non -Vegetarian Taster Menu £55/- For 2 Person

Starter

Lamb Chops

Racks of lamb cooked in aromatic herbs and spices - From the grill

2 Suvai Chicken

Kadai fried saffron flavoured chicken pieces served in bed of mango chutney

Melagu Meen

Cod fish cubes marinated in Chef's special masala - Cooked in clay oven

Middle Course

Egg Kothu Poratta

Shredded parotta, mixed and mashed with scrambled eggs & spicy sauce

Sorbet

Main Course

Mutton Kuzhalambu

Traditional mutton preparation with aromatic Indian spices

Chilli Chicken

Batter fried chicken cubes tossed with onion & capsicum finished with sweet & sour masala

Jeera Pilau

Basmati rice flavoured with cumin seeds and coriander

Kulcha

Flat leavened bread flavoured with coriander and black onion seeds

Dessert

Sweet Cigars

Glazed fruity apple flakes rolled in flour sheet, served with ice cream

or

2 scoops of Ice cream /Coffee or Tea

Rice Variety

Vegetable Fried Rice Indian style vegetable fried rice	£4.50
Egg Fried Rice Indian style egg fried rice	£4.75
Chicken Fried Rice Indian style chicken fried rice	£5.00
Lemon Rice Traditional rice perpetration with lime juice, roasted cashew nut, curry leaves & split gram dhal	£3.30
Jeera Pilau Basmati rice flavoured with cumin seeds and coriander	£3.30
Special Pilau Mild ginger, garlic flavoured pilau rice	£3.30

Bread Variety

Chappathi (2 no's) A flat disk shaped bread of northern India, made of wheat flour	£1.65
Bai Roti A flat leavened bread of north west India made of wheat flour & baked in a clay oven	£1.80
Garlic Butter Naan Flat leavened bread flavored with roasted garlic & butter	£1.95
Kulcha Flat leavened bread flavored with coriander and black onion seeds	£1.90
Poori (2 no's) Indian puffed bread golden fried	£2.00
Parotta Soft refined dough beaten to thin sheet & folded to form layered bread	£1.75
Veechu Parotta Soft refined flour dough beaten to thin sheet and cooked on skillet	£1.75