

CURRY LEAF CAFE



DINNER MENU



2 COURSES – £21.00
3 COURSES – £24.50

NIBBLES (INCLUDED IN PRICE)

FLAVOURED MINI POPPADUMS (V) ✨

Served with homemade chutneys & dips

SIDES

METHI DAAL (VG/NGI)	£3.00
CABBAGE THORAN (VG/NGI)	£2.50
PLAIN NAAN (V)	£2.00
PINK PEPPERCORN NAAN (V)	£2.50
SPRING ONION & CHILLI NAAN (V) ✨	£2.75
TANDOORI PARATHA (V)	£2.75
STEAMED RICE (VG/NGI)	£2.00
DUM BIRIYANI RICE (VG/NGI)	£2.50
COCONUT RICE (VG/NGI)	£2.50
CHUTNEYS (V/NGI) (EACH)	£0.60
spicy habanero ketchup – garlic pickle – lime pickle yoghurt smoked red pepper, tomato & ginger – tamarind sauce	

STARTERS

PAALAK DHANIA PAKORAS (VG/NGI) ✨

Deep-fried spinach & coriander seed fritters made with gram (chickpea) flour, ginger & chillies. Served with sweet-and-sour tamarind sauce

HYDERABADI CUT MIRCHI (VG/NGI) ✨✨

From the streets of old Hyderabad. Deep-fried chillies stuffed with ajwain, tamarind, coriander & roasted daiya daal. Cut into pieces and served with chopped onion, fresh coriander and a wedge of lime

PANEER '65' (V/NGI) ✨✨✨

Theories differ on where the '65' comes from, but everyone agrees that this South Indian dish is packed with flavour. Cubes of pan-fried paneer cheese are coated in a spicy corn- and rice-flour batter then tossed in a yoghurt sauce made from fresh ginger, garlic, curry leaves, onions & chillies

GUNTUR PACCHI MIRAPA CHICKEN (NGI) ✨✨

Guntur is famous for its chillies, and this chicken dish is a local favourite – zinging with the warmth of green chilli and the flavours of fresh mint, coriander & spring onion. Served with a smoked red pepper, tomato & ginger chutney

MASALA MEEN VARUVAL (NGI) ✨✨ (+£1.00 SUPPLEMENT)

A recipe inspired by Chef Kanthi's recent trip to the backwaters of Kerala, but using fish local to Brighton. Fillets of grey mullet marinated in fresh ginger, coriander, curry leaves, chillies and yoghurt then chargrilled in the tandoor. Served with a lime pickle yoghurt dip

V=Vegetarian, VG=Vegan, DF=Dairy-free
NGI=No Gluten-Containing Ingredients

✨ = mild ✨✨ = quite spicy ✨✨✨ = hot

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DINNER MENU

CHEF'S SPECIAL

BREAM POLLICHADU (DF/NGI) ✨ ✨ +£3 SUPP

Chef Kanthi fell in love with this local delicacy while staying on a houseboat in the backwaters of Kerala. Whole bream is coated with fresh ginger, garlic, onion & tomato paste then briefly chargrilled in the tandoor, before being wrapped in a banana leaf with curry leaves & green chillies and steamed until tender. Served with coconut rice & mustard-tempered tomato sauce

DESSERTS

ETHAKKAPPAM (VG/DF)

Deep-fried banana fritters sprinkled with cinnamon sugar and served with coconut & lime sorbet

GAJAR KA HALWA (V)

Carrot pudding cooked in reduced milk and finished off with ghee, sugar, nuts & cardamom. Served with pistachio & rose water ice cream

BOHO GELATO ICE CREAM/SORBET (V)

- Mango & cardamom ice cream
- Peanut & jaggery chikki ice cream
- Pistachio & rose water ice cream
- Coconut & lime sorbet (DF)

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MAINS

KADALA URALAKIZHANGU (VG/NGI) ✨ ✨

A Keralan classic. Chickpea, potato, butterbeans and peppers simmered in a sauce made from fresh ground coconut, coriander, fennel, star anise and black pepper tempered with dried red chillies and curry leaves. Served with steamed rice, cabbage thoran and crisp tapioca fritters

BHAGARE MIRCHI BAINGAN (VG/NGI) ✨ ✨

A Persian-influenced classic from the kitchens of Hyderabad. Baby aubergines & Persian chillies slow-cooked in a sauce made from sesame paste, ground peanuts, coconut and tamarind. Served with dum biriyani rice and cabbage thoran

GOBI PANEER TAKATAK (V) ✨ ✨

Originating from Amritsar in the Punjab, this semi-dry paneer and cauliflower curry is flavoured with dry mango powder, black salt, onions, tomatoes, chaat masala & yoghurt. Served with a tandoori paratha and vendhaya keerai parappu

KODAGU PANDI CURRY (DF/NGI) ✨ ✨ ✨

With Coorg/Kodagu enjoying a surge of popularity among tourists, this incredible pork curry is finally getting the recognition it deserves. Shoulder of pork cooked in a tangy, spicy sauce flavoured with pepper, cardamom, coriander, cumin & mustard, then soured with kokum and cane vinegar. Served with steamed rice and cabbage thoran

MANGALOREAN MUTTON CURRY ✨ ✨ ✨

A luxurious slow-cooked mutton curry from coastal Mangalore that's spiced with tamarind, green chillies, coriander, garam masala and coconut. Served with a spring onion & chilli naan, and vendhaya keerai parappu
(DF/NGI if naan is swapped for rice)

D'SOUZA'S CHICKEN XACUTI (DF/NGI) ✨ ✨

Chef Kanthi's landlady while he lived in Goa, Mrs. D'Souza, made this vibrant, aromatic chicken curry for him at least twice a week. Boneless chicken simmered in a tomato, onion and fresh coconut sauce spiced with star anise, fennel, cardamom, cloves & poppy seeds. Served with pink peppercorn naan & cabbage thoran (NGI if naan is swapped for rice)

*** Service not included – a 10% surcharge will be added to parties of six or more people ***

*** While every care is taken, our food is prepared in an environment where gluten, nuts & other allergens are present ***

*** Detailed allergen information available on request – please ask your server ***