



NUTMEG

INDIAN CUISINE

Starters

- Papadums** 4.5
Served with our homemade chutneys
- Tandoori Lamb Chops (Uttar Pradesh) (d)** 8.5
Lamb chops, turmeric, ground herb marinade, nutmeg and clove
- Nawabi Lamb Tikka (Andhra Pradesh) (d)** 6.5
Lamb loin marinated with fresh ginger, garlic, chilli paste, hung yoghurt and lemon juice
- Nadan Boti (Kerala)** 6.5
Sirloin steak chunks marinated in hot dried chillies, cumin and black pepper
- Kastoori Chicken Tikka (New Delhi) (d)** 6
Chicken cooked in a creamy fenugreek sauce, with garlic and garam masala flour
- Paneer Tikka (Lucknow) (v) (d)** 6.5
Paneer Tikka with turmeric, fenugreek and ginger roasted in a clay oven
- Nethili Fry (Tamil Nadu)** 5.5
Fried whole whitebait with paprika and lemon mayonnaise
- Mangalorean Squid (Mangalore, Karnataka)** 7.5
Deep fried squid battered with mixed grain flour, carom seeds, chilli paste and chef's spice blend
- Samosas (Punjab) (v) (g)** 5.5
Samosas stuffed with cumin, ginger and green chilli, tempered turmeric peas and potatoes
- Onion Bhajis (Jaipur, Rajasthan) (v)** 5.5
Onions fried in a light chickpea flour

Main Courses

- Murgh Makhani (Delhi) (d)** 12.5
Buttered, succulent chicken pieces cooked in a light cream, plum tomato and fenugreek sauce
- Shahi Murgh (Telangana) (d) (n)** 12.5
Roast chicken breast slow cooked in a mild cashew sauce with green cardamom
- Mirchi Masala Chicken (Mumbai)** 12.5
An exquisite indulgence of chicken, herbs, spices, ginger, garlic and fresh coriander
- Dhaniya (Andhra Pradesh) (d)** 12.5
Chicken cooked in a herby coriander sauce with ground chillies
- Duck Chettinadu (Tamil Nadu)** 14.5
Duck breast with smoked spices including star anise, black pepper, cloves, cumin, fennel and curry leaves in a coconut sauce
- Lababdar (Uttar Pradesh)** 12.5
Chicken in a golden, onion based sauce with caramelised peppers and crushed fenugreek with a touch of cream
- Yakhani Gosht (Kashmir) (d)** 13.5
Lamb simmered in a rich onion broth with yoghurt and a Kashmiri spice blend
- Laal Maas Handi (Rajasthan)** 15
Lamb cooked in a roasted garlic, red chilli, fresh tomatoes and pepper sauce

Let us take you on a journey through India

Our menu celebrates the diversity of India and its 29 states, each with their own unique culture and cuisine. We also offer a new tasting menu every two months, focused upon a different region of India - ask a member of our staff about our current tasting menu.

- Lamb Shank (Telangana)** 16
A traditional Nawab kitchen spice, slow cooked lamb shank
- Sharabi Jhinga (Odisha)** 18.5
King prawns marinated in fresh mango, Kashmiri chilli, ginger, garlic and fresh coriander
- Beef Madras (Chennai, Tamil Nadu)** 16
Slow-cooked beef in a curry leaf infused Southern style sauce
- Pork Cheek Vindaloo (Goan style)** 17
Pork cheek with white wine vinegar, red chillies, garlic, mustard seeds and curry leaves
- Udupi Sweet Potato (Udupi) (v)** 10.5
Sweet potato and green peas in a light but creamy coconut sauce with mustard, fresh curry leaves and tamarind
- Ambur Brinjal (Karnataka) (v)** 10.5
Roasted aubergine with a coconut sauce fragranced with aromatic spices
- Chana Pindi (Punjab) (v)** 9
Chickpeas cooked in Darjeeling tea, pomegranate, carom seeds
- Seabass Jaltarang (West Bengal)** 16
Pan fried seabass fillet served with spiced sweet potato and a roasted fennel gravy
- Monkfish Moli (Kochi, Kerala)** 16
Monkfish in a coconut sauce with mustard, fenugreek, curry leaves and tamarind
- Biryanis (d) (g)**
- 14.5 *Whether you choose to share or have as a main dish, each biryani is slow-cooked in a naan-sealed pot producing a wonderfully fragrant saffron rice, and served with raita.*
- 12.5 **Hyderabadi Mutton Biryani (Andhra Pradesh)** 15.5
Tenderised mutton with basmati rice, fresh mint leaves, fresh green chilli, coriander and herbs
- 13.5 **Lucknowi Chicken Biryani (Lucknow)** 14.5
Slow-cooked chicken with basmati rice, onions, coriander and saffron
- 12.5 **Vegetable Biryani (Gujarati style) (v)** 12.5
Fresh mixed vegetables in a sealed pot with basmati rice in a dry masala and saffron water

Sides (v)

- Cauliflower Subzi (Mumbai)** 4
Blanched cauliflower sautéed with fresh tomato, onion, black pepper and cumin
- Tarka Dahl (Bihar)** 4
Yellow lentils cooked with tomatoes, onions and chillies
- Bhindi Amchur (Odisha)** 4
Cumin-tempered stir-fried okra with onion, tomato and chat masala
- Saag Cheese Aloo (Shimla, Himachal Pradesh) (d)** 4
Boiled potatoes cooked with fresh spinach and cheddar cheese
- Plain Naan (g)** 3 **Tandoori Roti (g)** 3
- Garlic Naan (g)** 3.5 **Basmati Rice** 3
- Peshwari Naan (g)** 3.5 **Saffron Rice** 3
- Laccha Paratha (g)** 3.5

Desserts each 5.5

- Chai crème brulee** 17
A traditionally rich custard base infused with masala chai spices (cardamom, cinnamon, cloves) and topped with burnt caramel
- Gulab jamun** 10.5
Deep fried doughballs soaked in a green cardamom and cinnamon syrup. Served with homemade rose kulfi
- Homemade kulfi** 10.5
Classic rose flavoured Indian dessert served with sorbet
- Sorbet** 9
Please ask a member of our team for available flavours

(v) vegetarian (g) contains gluten
(d) contains dairy (n) contains nuts

Please let a member of our team know if you have any allergies or dietary requirements.

Menu items may contain or come into contact with GLUTEN, DAIRY and NUTS. For more information, please speak with a member of staff.



@nutmegbristol