

# BHOOMI KITCHEN



Bhoomi's story begins over 6,000 miles away, in the small South Indian village of Kalyar, Kerala.

It was in this village that farmer Appacha first discovered his love for food, cooking, and hospitality. Tales of his vibrant dishes and hospitable service returned to the English farm owner, who soon called upon Appacha to live and work in his farm house in Burford. Appacha accepted and brought with him his authentic southern-Indian dishes, much to the approval and delight of the owner's friends, family, and neighbours. With recognisable and undeniable talent, Appacha finally settled here, in Cheltenham, where he worked for years as a private chef. Now, almost 50 years later, Appacha is the inspiration to grandson Michael, who has reignited the tastes and authenticity of Appacha's southern-Indian dishes, which he now serves to you in the form of Bhoomi Kitchen.

## DRINKS MENU

### LIASSI

Mango Lassi	3.50
Raspberry Lassi	3.50
Salted Lassi	3.50
Sweet Lassi	3.50
<b>JUICES</b>	
Cloudy Apple	3.00
Mango	3.00
Orange	3.00
Pineapple	3.00

### SODA

Coca Cola	3.00
Diet Coke	3.00
Coke Zero	3.00
Schweppes Lemonade	3.00
Lemony Lemonade	3.50
Gingerella	3.50
Sparkling Apple	3.00
Pomegranate & Elderflower	3.00
Elderflower Presse	3.00
Ginger Beer	3.00
Indian Tonic Water	2.00

### COFFEE & TEA

Chai tea	2.00
English breakfast	2.00
Fresh mint	2.00
Jasmin	2.00
Cappacino	2.50
Flat white	3.00
Latte	3.00
Espresso	2.50
Hot chocolate	3.00

### BEER / CIDER

Cobra (draft)	2.80/5.50
King Cobra 375ml/750ml	6.00/11.00
Cobra 330ml/660ml	3.50/7.00
Cobra Zero 330ml	3.00
Wilce's Cider 500ml	4.50
Beavertown Neckoil 330ml	3.50
Vedett 330ml	4.00
Budvar 500ml	5.00
Cobra Malabar IPA (draft)	3.00/6.00
Brewdog punk IPA 330ml	3.50
Hook Norton 500ml	4.00

INDIAN BBQ & SOUTH INDIAN PLATES

## FOOD MENU

### SMALL PLATES

<b>LAMB PASLIYAN</b> 6.95	<b>CHILLIPANEER (V)</b> 5.95
Two bones of French trimmed lamb rack, marinated over night in malt vinegar and gunpowder spices, served with smoked roasted aubergine mash.	Small blocks of Indian Cheese tossed with peppers, tomato, chilli and garlic. No need for chicken when you have Paner!
<b>KALA</b> 6.95	<b>UTTAPAM (V+)</b> 4.95
Filet of Salmon, marinated over night & slow roasted over charcoal. A favourite among the Bloomites.	Ground rice and lentil pancake topped with tomato, peppers, onion & chilli. Served with coconut chutney.
<b>MASALA DOSA (V+)</b> 4.95	<b>IDLISAMBAR (V+)</b> 4.95
Lightly spiced potato mash rolled in a ground rice crepe served with some sambar and coconut chutney. The go to breakfast for any South Indian.	Ground rice and lentil sponge served with sambar and coconut chutney.
<b>ALOO BONDA (V+)</b> 4.95	<b>RASAM &amp; PRAWNS</b> 6.95
Lightly spiced potato mash dipped in basin flour and fried. Served with Tamarind Chutney. A quick snack from the street stalls of Kerala.	Spicy & tangy broth with some juicy prawns. A sure way to wake up your taste buds.
<b>CHICKEN SIXTY-FIVE</b> 6.95	<b>PAPPADAM &amp; CHUTNEY (V)</b> 2.95
South Indian style fried Chicken. Spice rubbed breast, fried with sweet mango raita. A true south Indian staple!	Six quarters served with homemade chutneys.

### INDIAN BBQ

Appacha's traditional marinades & rubs from his famous Indian barbecues. Slow cooked over charcoal, griddled or tandoor smoked methods of barbecuing. All the plates are served with gunpowder salad.

<b>THARAVU</b> 13.95	<b>TANDOORI PANEER (V)</b> 9.95
Duck breast, rubbed with south Indian gunpowder spice blend then barbecued in charcoal tandoor.	Blocks of Indian cheese slow roasted over charcoal with peppers, onions and tomato.
<b>CHICKEN RESHMI KABAB</b> 12.95	<b>AACHARI KABAB</b> 12.95
Marinated breast in hung yogurt, ginger, garlic, cream, ground peppercorn, ground cashew nuts, skewered and tandoor roasted.	Boneless chicken thighs, marinated in yogurt, ginger, garlic, lemon juice and achari masala, skewered & barbecued.
<b>BBQ BUTTER CHICKEN WINGS</b> 8.95	<b>BARBECUED PRAWNS</b> 14.95
Pated cashew nuts, ginger, garlic, coriander, cream, yogurt, butter, Kashmiri chilli powder.	Juicy King Prawns marinated in lime juice, chilli, cumin and coriander, tandoor baked.
<b>CHAPLI KABAB</b> 12.95	<b>HARA BHARA KABAB (V+)</b> 15.95
Two griddled & spiced ground beef patties, red onions, tomato and fried egg in roti.	A patty made from potato, spinach & green peas, coated in gram flour then chargrilled.

### THALI - (Lunch & Pre-Theatre Orders taken until 18:45)

According to Indian food custom, a proper meal is a perfect balance of all the six flavours sweet, salt, bitter, sour, astringent and spicy. The idea behind a Thali is to offer all these six different flavours on one single plate.

All Thali's include the following -

- THORAN
- SAMBAR
- KADALA MASALA
- MASALA POTATO'S
- PULAO RICE
- CHAPATI
- KERALA STYLE PAPPADAM

Choose your main dish -

- BUTTER CHICKEN 12.00
- KERALA LAMB 12.00
- KADHAI PANEER (V) 10.00
- Aubergine & Peas (V+) 10.00
- ADD GULAB JAMUN +2.00

### CURRY

<b>CHILLI CHICKEN</b> 11.95	<b>MEEN KARI</b> 14.95
Fried chicken breast strips cooked in a chilli, pepper, tomato and garlic reduction.	Pan fried sea bass fillet served on a tamarind, chilli, curry sauce.
<b>KERALA LAMB</b> 12.95	<b>KADHAI PANEER (V)</b> 9.95
Cuts of slow cooked lamb leg, soy, coconut, cardamom & fennel sauce.	Indian cheese, bell peppers, chilli, crushed black pepper in a rich curry.
<b>BUTTER CHICKEN</b> 11.95	<b>DUCK MAPPAS</b> 13.95
Tandoor, butter roasted chicken breast, cardamom, chilli, tomato & cream sauce.	Tender cooked duck in coconut milk, fennel seeds, cardamom, peppercorn & Green chillies.
<b>PORK CURRY</b> 12.95	<b>KADALA MASALA (V+)</b> 9.95
Tenderloin, soy sauce, tomato & garlic reduction tossed with bell peppers & chilli.	Black chickpeas, chillies, tomato, ginger & garlic reduction.
<b>MALABAR CHICKEN KORMA</b> 11.95	
A lovely rich mild dish. Made with Coconut milk, yogurt, ground cashew nuts.	

### VEGETABLE SIDES

<b>Black lentils (V)</b> 4.50	<b>Masala potatoes (V+)</b> 4.50
<b>Spinach &amp; potatoes (V+)</b> 4.50	<b>Sambar (V+)</b> 3.00
<b>Thoran of the day (V+)</b> 3.00	<b>Aubergine &amp; peas (V+)</b> 4.00
<b>Gunpowder salad (V+)</b> 2.00	<b>Cucumber &amp; carrot raita (V)</b> 2.50

### ACCOMPANIMENTS

<b>Date &amp; almonds Naan (V)</b> 3.95	<b>Plain dosa (V)</b> 2.00
<b>Garlic &amp; Coriander Naan (V)</b> 3.45	<b>Chapati (V+)</b> 2.00
<b>Butter Naan (V)</b> 2.95	<b>Tandoori roti (V+)</b> 2.00
<b>Kheema Naan</b> 3.95	<b>Pulao rice (V+)</b> 3.45
<b>Peshawari Naan (V)</b> 3.45	<b>Mushroom rice (V)</b> 3.95
<b>Kerala Parotta (V)</b> 3.45	<b>Egg fried rice (V)</b> 3.95
<b>Appam (V+)</b> 2.00	<b>Vegetable fried rice (V)</b> 3.95

Banquet for six or more | Leave it to the chef 25pp

Allergen information is available on every dish upon request, please ask your server.

### BHOOMI KITCHENSPECIAL

These dishes are very traditional curry combinations we have in Kerala. They are made in the same way we do at home in one pot. So once its gone, its gone for the day.

<b>BEEF CURRY +KERALA PAROTTA</b> 15.95
Cuts of beef brisket, green chillies, peppercorn, lemon juice, ginger and garlic. Served with two Kerala parottas, whipped and layered with butter and flattened then cooked on a buttery pan.
<b>LAMB STEW +APPAM</b> 15.95
Cuts of lamb leg, coconut oil, coconut milk, cinnamon, cardamom, curry leaves, clove, green chilly. Served with two appams, made from fermented rice flour and has a texture of a pancake more delicate flavours and spices used in this one.

### CHETTINAD CHICKEN / LAMB 11.50/12.50

Pan fried sea bass fillet served on a tamarind, chilli, curry sauce.

### CHEERA LAMB 12.50

Wilted spinach cooked with cuts of lamb leg, chilli, cumin, ginger, garlic and tomato reduction.

### COCHIN KING PRAWN CURRY 15.50

Prawns, ground Rajasthani mirch, sautéed shallots, peppercorns in a rich thick sauce.

### SOMETHINGSWEET...

We bring to you some of the desserts from the Indian subcontinent where sweets are so varied, so numerous, or so invested with meaning.

<b>PAYASAM</b> 4.50
Sago cooked in milk and topped with nuts and dried fruits.
<b>GULAB JAMUN</b> 4.50
Sweet soft dumplings in sweet syrup.
<b>CHOCOLATE SAMOSA</b> 4.50
Samosas filled with chocolate and cardamom.

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