

BHOOMI KITCHEN

FEAST

SMALL PLATES

CHICKEN SIXTY-FIVE

South Indian style fried chicken with sweet mango raita.

KALA

Fillet of salmon, marinated over night & slow roasted over charcoal.

CHILLI PANEER (V)

Small blocks of Indian cheese tossed with peppers, tomato, chilli and garlic.

ALOO BONDA (V+)

Small round spiced potato mash dipped in gram flour batter and fried, served with tamarind chutney.

BBQ

BBQ BUTTER CHICKEN WINGS

Pasted cashew nuts, ginger, garlic, coriander, cream, yogurt, butter and Kashmiri chilli powder.

ACHARI KEBAB

Boneless chicken thighs marinated in yogurt, ginger, garlic, lemon juice and achari masala, skewered & barbecued

SIDES

BLACK LENTILS (V)

SPINACH & POTATOS (V)

MAIN PLATES

BUTTER CHICKEN

Tandoor butter roasted chicken breast, cardamom, chilli, tomato & cream sauce.

COCHIN KING PRAWN CURRY

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

CHEERA LAMB

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

KERALA LAMB

Cuts of slow cooked lamb leg, soy, cardamom & fennel sauce.

CHILLI CHICKEN

Fried chicken breast strips cooked in a chilli, pepper, tomato and garlic reduction.

KADHAI PANEER (V)

Indian cheese, bell peppers, chilli, and crushed black pepper in a rich curry

Served with a selection of Rice & Breads

£42 per person