

MATSYA



Contemporary Indian Dining

MANALI – MANU ALYA

... the new era begins

TASTING MENU £50 (VEGETARIAN)

TRIO BOMBAY PANI PURI

Coriander, Tamarind and Mango flavoured tipping water for stuffed puris.

DELHI ALLO TIKKI

Potato aloo tikki, sweet yoghurt, tamarind and dates chutney, coriander chutney

HARI MIRCH PANEER TIKKA

Cottage cheese chunks with saffron stuffed with green chilli paste and finished in tandoor.

BHARWAN TANDOORI MUSHROOM

Our original mushroom, stuffed with lentils, cooked in tandoor.

PANEER CROQUETTE MAKHANI

Sweet and sour with butter and cream, flavoured with dried fenugreek powder.

OR

KHATTE BAINGAN

Whole chillies and eggplant cooked in spices and tamarind.

Served with DAL MATSYA, Makhani Cumin Potatoes, KUSHKA / NAAN / ROTI

Choice of:

GULAB MONK

Gulab jamun, old monk and pista ice cream.

ESPRESSO RASAGULLAS, PEANUT 'CHIKKI' AND SALTED CARAMEL ICE CREAM

MANGO CUTTING TRIFLE

Fresh mangos, aam papad, coconut macrons.

CHOICE OF ICE CREAM

Vanilla, Pistachio, Salted caramel.

M A T S Y A



Contemporary Indian Dining

MANALI – MANU ALYA

... the new era begins

TASTING MENU £55 (NON-VEGETARIAN)

TRIO BOMBAY PANI PURI

Coriander, Tamarind and Mango flavoured tipping water for stuffed puries.

DELHI ALLO TIKKI

Potato aloo tikki, sweet yoghurt, tamarind and dates chutney, coriander chutney

KESAR KALI MIRCH KA MURG TIKKA

Chicken kebabs flavoured with saffron and black pepper, cooked in the charcoal grill.

HARYALI FISH TIKKA

Cod fish marinated and cooked in tandoor.

CHIKEN TIKKA WITH MAKHANI SAUCE

Sweet and sour with butter and cream, flavoured with dried fenugreek powder.

OR

LAMB BHUNA

Slow cooked lamb in spicy curry sauce.

OR

KOTTAYAM MONKFISH CURRY

Monkfish cooked Kerala style in a tamarind, fenugreek and chilli spiced coconut curry.

Served with Dal MATSYA, Makhani Cumin Potatoes, KHUSKA Rice / NAAN / ROTI

Choice of:

GULAB MONK

Gulab jamun, old monk and pista ice cream.

ESPRESSO RASAGULLAS, PEANUT 'CHIKKI' AND SALTED CARAMEL ICE CREAM

MANGO CUTTING TRIFLE

Fresh mangos, aam papad, coconut macrons.

CHOICE OF ICE CREAM

Vanilla, Pistachio, Salted caramel

Tasting menu cannot be paired with other menus. Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A discretionary service charge of 12.5% will be added.