

PRE STARTERS

- **Padron Pepper Chat 2-Pcs** £3.00
- **Assorted Poppadom Basket** £4.50
Ripe mango chutney, roasted aubergine chutney

SMALL PLATES

- **Onion Okra Bhaji** £7.00
Tamarind chutney, green mint chutney, chat masala
- **Punjabi Vegetable Samosa** £6.50
Coriander leaves, tamarind chutney, mint chutney
- **Aloo Bonda** £6.50
Tomato garlic chutney, pineapple cucumber
- **Hara Bhara Kebab** £6.50
Green chutney, tamarind chutney
- **Cauliflower 65** £7.00
Pineapple cucumber, lemon wedge, tomato garlic chutney, gun powder.
- **Srilankan Devilled Cauliflower** £8.00
Cauliflower florets and bell peppers tossed in, tangy and spicy sauce, gun powder
- **Fish Cutlet** £7.50
fish cake, pineapple relish, tomato chutney
- **Squid Varuval** £9.00
Crispy Calamari, spicy tomato, garlic chutney
- **Srilankan Devilled Chicken** £9.00
Crunchy chicken breast & bell peppers tossed in tangy and spicy sauce
- **Chicken 65** £7.70
Crispy chicken breast with gun powder, tomato garlic chutney & pineapple cucumber

STREET FOOD/CHAAT

- **Pav Bhaji** £7.50
Chopped onion, tomato, coriander, and fried green chilli, dry garlic chutney, lemon wedge
- **Vada Pav** £7.50
Tomato garlic chutney, fried green chilly, dry garlic chutney
- **Samosa Channa Chaat** £7.50
Crushed samosas & chickpeas curry with zesty chutneys and sweet yogurt, fresh pomegranate, onions, tomatoes
- **Dahi Vada** £7.50
Chilled black gram fritters dunked with spices, tamarind and mint chutneys
- **Sweet Potato Papadi Chat** £7.00
Sweet Potato, pomegranate, crispy chickpea flour
- **Raaj Kachori** £11.00
King of all Chaat/Kachories, crispy bowl shaped pastry filled with black gram fritters, potato, black chickpea pomegranate, mint chutney tamarind chutney and sweet yogurt
- **Paani Puri** £6.50
Crispy hollow breads filled with chickpea, potato, onion, coriander, tangy spicy sauce
- **Dahi Puri** £7.00
classic Indian street food made with crisp puris topped with spiced potatoes, tangy chutneys, cooling yoghurt, and crunchy sev, sweet, savoury
- **Bhel Puri** £6.50
Indian street food made with puffed rice tossed with fresh vegetables, tangy tamarind chutney, herbs, and crunchy sev, light, refreshing

TANDOOR DISHES FRESH FROM OVEN

- **Paneer Tikka Shashlik** £8.50
Oven roasted, marinated Indian cottage cheese With tomato, bell peppers and onion.
- **Tandoori Cauliflower with Cheese** £8.50
Cauliflower, ginger, turmeric, cardamom, lemon, fennel seeds, Greek yogurt marinated and roasted in oven, with cheddar cheese
- **Malabar Black Tiger Prawns 1pcs/2pcs** £12.00/£20.00
Ripe mango chutney
- **Classic Chicken Tikka** £9.50
Oven roasted boneless chicken thigh marinated in lemon juice, Cinnamon, garlic, greek yogurt.
- **Kasundi Salmon Tikka** £10.50
Oven roasted Salmon, mustard seeds, dill, lemon, Turmeric, garlic, greek yogurt.

PAN ROASTED VARUVAL

■ Ularthiyathu cinnamon, cardamom, coconut, curry leaf	■ Kerala Fish Fry Spicy pan seared fillet of seabass/Salmon with onion, tomato, lemon
Mutton £16.50	Seabass £14.50
Beef £14.50	Salmon £15.50

BIRIYANIS

All Biriyanis served with apple cucumber raita, lemon pickle and spicy chutney

- **Jackfruit & Vegetable Dum Biryani** £13.50
served with apple cucumber raita, lime pickle
- **Malabar Costal Prawn Biryani** £17.50
- **Malabar Chicken Dum Biryani** £14.50
- **Lamb Dum Biryani** £16.50

TINDLI SIGNATURE

- **Spiced Chicken Burger + Gunpowder Fries** £14.50
House made soft bun Chicken tikka patty, Spicy mayo, green chutney, gun powder, onion, tomato, little gem lettuce & pickled gherkins
- **Fish Mohini** £18.00
Chef's creative dish inspired from Kerala and West Bengal, Seabream, mango, aubergine, okra, coconut milk
- **Bamboo Dum Parotta** £16.00
Kerala parotta, chicken curry, egg, onion, dry coconut chutney
- **Bamboo Chicken Biryani** £17.00
steamed in bamboo basket, banana leaf, Pineapple cashew nut, raisins, egg
- **Tofu Burger + Gunpowder Fries** £13.50
House made soft bun Tofu patty, Spicy mayo, green chutney, gun powder, onion, tomato, little gem lettuce & pickled gherkins

CURRIES

- **Channa Masala** £11.50
Chickpeas curry tomato, onion, ginger, garlic, cardamom, Dry mango powder, cinnamon, coriander powder
- **Paneer Makhani** £12.50
Paneer (Indian cottage cheese) cooked in a tomato Gravy with cream & butter
- **Aubergine Salan** £13.50
Peanut, sesame, coconut, Aubergine
- **Mushroom & Green peas Masala** £13.50
Spiced mushroom and green peas with coconut milk
- **Kadala Curry** £11.50
Black chickpea curry with coconut milk
- **Jackfruit & Green Peas Curry** £14.50
Ginger, turmeric, tomato, black pepper and fennel seed
- **Egg Masala** £12.50
South Indian style boiled egg's curry. Ginger, onion, Black pepper, garlic, curry leaves, tomato, coconut milk

■ Kerala Fish Curry Seabass/Salmon fillets simmered with malabar Tamarind, kashmiri chilli powder, coriander, turmeric, curry leaves tomato and coconut milk	Seabass £14.50	Salmon £15.50
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- **Prawn Masala** £18.50
Indian ocean fresh prawns cooked with tomato, lime leaves, garlic, turmeric, ginger, lemon juice, coconut milk, kashmiri chilli powder
- **Butter Chicken/Old Delhi Style Chicken** £15.50
Oven roasted marinated boneless chicken thighs in creamy Buttered tomato gravy
- **Chicken Lababdar** £15.50
16th century Mughal emperor style chicken curry, Cardamom, tomato, black pepper
- **Malabar Chicken Curry** £15.50
Boneless chicken thigh, cardamom, fennel seeds, ginger, onion, garlic, Black pepper, coconut milk, curry leaves
- **Classic Chicken Korma** £15.50
Chicken tikka, cashew nut, cardamom
- **Andhra Chicken Curry** £15.50
Bold South Indian dish made with tender chicken simmered in a spicy chilli rich gravy, packed with heat, depth.

Kadai
Roasted peppers, crushed coriander, cumin, chilli
Paneer £14.50 | Chicken £15.50 | Lamb £17.50

- **Saag Gosht** £17.50
Lamb curry with spinach.
- **Mutton & Potato Curry** £17.50
Slow-cooked mutton and potatoes in a rich, spiced onion and tomato gravy, hearty, comforting, and full of flavour.
- **Aattirachi Curry** £17.50
Mutton, cardamom, cinnamon, fennel, black pepper, & coconut milk

DOSA

Fermented rice and lentil crêpe served with coconut chutney, tomato-garlic chutney, and vegetable sambar

- **Butter Dosa** £5.50
- **Potato Masala** £9.00
- **Chicken Tikka Masala** £11.00
- **Lamb Masala** £12.00
- **Beef Masala** £12.00
- **Mixed Vegetable Uthappam** £7.50

SIDES

- **Tadka Dal** £6.50/£10.50
Slow-cooked yellow lentils, gently spiced and finished with a sizzling tempering of garlic, cumin, and dried red chillies, rich, warming, and full of depth.
- **Dal Makhani** £7.50/£10.50
Three types of lentil, garlic, cumin, turmeric, tomatoes, coriander leaves, green chilli

- **Bhindi Do Pyaza** £6.50
- **Bombay Aloo** £6.00
- **Saag Aloo** £6.00
- **Spinach Thoran** £6.00
- **Onion Chilli Lime Salad** £3.50
- **Gun Powder Fries** £4.00
Potato fries seasoned with gun powder. Served with Spicy Mayo
- **Cheesy Fries with Curry Sauce** £5.00
- **Fries** £3.50

ACCOMPANIMENTS

- **Breads**
- **Plain Naan** £3.50
- **Butter Naan/Garlic Naan/Chilli Naan** £4.00
- **Butter Roti** £3.50
- **Lacha Paratha** £4.00
- **Stuffed Naan (Paneer/Potato)** £4.00
- **Peshwari Naan** £5.50
- **Kerala Parotta** £3.50
Kerala Parotta is a flaky South Indian flatbread, hand layered and pan cooked until crisp on the outside and soft inside.

Appam/Hopper

- **Appam/Hopper** £4.00
- **Egg Appam** £4.00
- **Kottayam Kallappam** £2.50

Rice

- **Steamed Basmati Rice** £3.50
- **Saffron Pulao Rice** £5.50
- **Matta Rice** £3.50
- **Kappa Cassava - Puzhukku** £5.50

