Ruthvika Spices® Kitchen

INDIAN RESTAURANT

LUNCH THALI MENU

£15.95 PER PERSON / WITH WINE (RED,WHITE,ROSE) £19.95

Monday - Sunday / 12:00-2:30pm

STARTERS

CHOOSE ANY TWO

AGRA GULLY KI ALOO TIKKI (V)
Pan grilled crispy potatoes & green peas patties, inspired by famous Agra Street food, mint, tamarind chutney, and sweet Greek yoghurt.

SARSO WALA PANEER TIKKA (V)
Charcoal grilled paneer, fermented mustard, rhubarb chutney and pear compote.

AMRITSARI FISH
Crispy deep fried tilapia fish fillet, cumin & asafoetida mushy peas, mint tartar sauce and lemon from famous street food of Punjab.

HIGHWAY MURGH TIKKA
Chargrilled grain fed chicken thigh tikka coated with Kashmiri chillies, coriander, black pepper, Ruthvika garam masala and mint sauce.

GILAFI SEEKH KEBAB
Lamb mince, coated with diced peppers, rolled on iron skewers, fresh mint chutney.

MAIN COURSE

CHOOSE ONE

CHINGRI MALAI CURRY (£4.00 SUPPLEMENT)
This is very popular dish from British raj times in Calcutta, king prawn cooked in a coconut sauce infused with west Bengal spices.

OLD DELHI BUTTER CHICKEN
Classic tandoori grain fed chicken thigh, butter chicken sauce from old Delhi.

RAJSTHANI LAAL MAAS
Lamb leg diced & cooked in a robust flavour with a Rajasthani masala, red chillies, caramelised onion.

KALE KOFTA (V)
Seasonal vegetable and kale leaf dumplings, caramelised onion & cashews nut sauce, pomegranate and coriander cress.

SIDES

RAI WAALE ALOO
Baby potatoes, curry leaf, mustard seeds, ginger and chillies.

NAAN & PULAO RICE
PESHWARI NAAN (£2.00 SUPPLIMENT)
PAPADOM

DESSERT

DESSERT OF THE DAY

2 High Street, North Ferriby, HU14 3JP • 01482 213 888 • www.ruthvikadine.co.uk

Vegan and vegetarian options are available. For allergen information please ask any member of staff. Although we take every precaution to ensure that our food has not been in contact with nuts, we cannot guarantee this. Some of these products may be fried in genetically modified ingredients. All prices include VAT.