**Appetizers**

*Masala Vada*
A popular crispy, flavorful South Indian street food made using masala and ground chana dal.

*Turmeric Lemon Drop*
This slightly sweet lemonade mock-tail blends fresh lemon and orange juices with ginger and turmeric notes to create a tasty antioxidant, immunity-boosting beverage.

**Starters**

*Chilled Tomato Soup*
This chilled soup combines red and orange heirloom tomatoes with coconut milk, bell pepper, and cumin lending a superb taste and creamy texture.

*Kachumber Salad*
A simple, yet refreshing, chopped salad using cucumbers, onions, tomatoes, and lemon dressing adds crunchy, fresh, and cooling tones.

*Naan*
Baked flatbread with vegan and gluten-free options

**Main Entrées**

*South Indian Chicken Curry*
Good curries start out with a solid base of spices and this dish is no exception. This chicken curry is a juicy, flavorful, and well-spiced dish.

*South Indian Vegetable Curry*
Carrots, courgettes, green beans, and potatoes mixed with a spiced coconut curry sauce.

*Raita*
This chilled crème fraîche, cucumber, and cilantro mix gives the palate a chance to cleanse and reset.

**Sides**

*Steamed Basmati Rice*
Basmati rice steamed and laced with strands of saffron

*Roasted Cauliflower with Indian Spice*
This golden cauliflower roasted with fragrant spices has a rich aroma that is the perfect accompaniment to the entrée.

*Saag Aloo*
This traditional Indian dish combines spinach, potatoes, and spices to make a delectable nutritious side.

**Dessert**

*Gajar Halva Carrot Pudding*
A sweet, carrot-based pudding with milk, spices, and sugar garnished with dried fruit and nuts.