

On Circum

Served 12 noon - 22:00 pm



074 65738 419 117, Barnby Gate, Newark, NG 24 1QZ

Starters

Veg Samosa (2)

£3.00

Little flaky parcels of pastry filled with tender potatoes, peas, and spices.

Chicken Samosa (2)

£3.95

Little flaky parcels of pastry filled with tender potatoes, minced chicken and spices.

Chicken 65

£6.95

It is a spicy, deep-fried chicken dish originating from South India.

King Prawn Fry

£9.95

Fresh King Prawn shallow fried with curry leaves, mustards and seasonings.

Onion Vada

£3.00

Made with onion slices, spices, herbs, and gram flour.

Medu vada (2)

£3.95

The basic medu vada is made with just urad dal, water & salt. To flavor them ingredients like crushed black pepper, green chilies, ginger....

Meat Sheek

£4.95

Seekh kebab, a popular South Asian dish of spiced, ground meat molded onto skewers and grilled with onion and bell peper.

Chicken Sheek

£4.95

Seekh kebab, a popular South Asian dish of spiced. Ground chicken molded onto tskewers and grilled.

Main - Combo

Idly (3) Sambar & Chutney

£5.50

Idli is a soft & fluffy steamed cake made with fermented rice & lentil batter. These are one of the healthiest protein packed Breakfasts from South Indian Served with Sambar & Chutney.

Mini Masala Dosa

£5.50

Medium Size Masala dosa is a dish of South India, consisting of a savoury dosa crepe stuffed with potato curry. It is a popular breakfast item in South India, though it can be served at all times of the day and found in many other parts of the country Served with Chutney and sambar.

Kerala Paratta (2) with Veg Kurma

£7.50

One of the popular south indian layered paratha recipe made with maida or plain flour, and super aromatic and delicious vegetable korma is made with potatoes, peas, carrots. French beans, onions, tomatoes, coconut.

Kerala Paratta (2) with Beef Fry

£12.95

£12.95

One of the popular south indian layered paratha recipe made with maida or plain flour. and Kerala Beef Fry is a classic South Indian dish made with a few simple spices, coconut slices. and curry leaves. It's pressure cooked then lightly fried in.

Kerala Chicken Curry (bone) with rice

Kerala style chicken curry is made from an aromatic blend of many spices. It combines the robust, smoky flavours of cumin and fenugreek onion tomatoes ginger garlic and its spicy curry served with rice.

Chilly Chicken with Veg Fried Rice £12.95

Chilli Chicken is a popular Indo-Chinese dish which is famous all over India Crispy fried chicken tossed in a spicy tangy chilli sauce to create a fiery experience. Restaurant style chilli chicken is made with onions, ginger, garlic and sauces pairs well with egg fried rice.

Chicken Tikka Masala with Rice £12.95

Chicken Tikka Masala is a creamy, spiced curry made with grilled chicken pieces simmered in a rich tomato-based sauce.

Lamb Potato Curry with Boiled Rice £13.95

The succulent mutton pieces are first seared to perfection, locking in their juices and creating a delightful texture. Then, they are gently simmered in a luscious coconut milk base, which imparts a mild sweetness and a velvety smoothness to the dish. Serve with Rice.

Fried Beef with Bun Dosa

£13.95

Fresh beef marinated with kerala special sesonings and Deep fry. Serve with Bun Dosa sambar and chutney.

Biriyani

Is a mixed rice dish originating in South Asia, traditionally made with rice, meat (chicken, goat, lamb, beef) or seafood (prawns or fish), and spices served with raitha and pickle.

Chicken Biriyani with bone	£8.95
Mutton Biriyani	£10.95
Egg Biriyani	£7.95
Veg Biriyani	£7.50



Kerala Paratta (1)	£2.00
Boiled Rice	£2.95
Fried Rice	£3.95