

Regional Specials August 2024

Andhra Pradesh

APPETISER

Shikampuri Kabab £9.50 d

Ground lamb kababs stuffed with onion, chillies, coriander, and yoghurt served with mint chutney and pickled onion

Gobhi Sixty-Five £6.50 v

Crispy cauliflower with ginger, garlic, curry leaves served with tomato chutney

MAINS

Kodi Koorā £14

Diced chicken simmered in a sauce made with onion, tomatoes, coconut, poppy seeds, Guntur chillies and fine ground toasted spices

Chepala Pulusu £14

Fiery hot Fish curry made with Andhra red chillies and tamarind extract

Panasa Puttu Koorā £10.50 v, n, m

Young Jackfruit cooked in tangy masala, topped with cashew nuts

Tomato Pappu £8.50 v, m

Toor dal tempered with mustard seeds, curry leaves and lots of fresh tomatoes

DESSERT

Khubani Kheer £6 n, d

Creamy rice pudding with chopped nuts and topped with cinnamon scented stewed apricots

V – Vegan, e- egg, g - gluten, d-dairy, m – mustard, n - nuts

All prices inclusive of VAT and exclusive of a 12.5% optional service charge. All dishes may contain traces of nuts.

Andhra Pradesh

Andhra Pradesh (AP) is one of the 30 states of India. It is India's fourth largest state by area and fifth largest by population, with more than 84 million inhabitants in 2011. Its capital and largest city, Hyderabad, is the fourth most populous city in India. The main launch site for India's rapidly growing space programme is in Sriharikota, AP.

AP is famous for its hot and spicy cuisine along with its rich cultural heritage. The cuisine includes both the original Andhra cuisine and the Hyderabadi cuisine, having a Mughlai influence. Out of these two cuisines, the former one is more hot and spicy. The traditional Andhra dishes are mouthwatering having a liberal use of spices.

Every meal; snacks, lunch, dinner, etc; have their own local specialty. Eating habits are quite varied as there is a mixture of Hindu and Muslim styles of eating. AP dishes are mainly vegetarian and only in the coastal areas seafood is preferred. The staple food of Andhra Pradesh is Rice, which is served with sambar. It is also served with other lentil preparations along with vegetables.



Kodi (Chicken) Koorā and Mutton (Lamb) koorā are two popular dishes, often made with range of spices and condiments. The gravy base is usually onions, tomato, coriander, tamarind and coconut. These gravies are mixed with steamed rice on the plate during lunch. Also pepper is often used for fried meat dishes. Among dishes seafood Tamarind base is widely used. Sweet delicacies like Khubani kheer, Sheer korma, Shahi Tukra, Gajr ka halwa, Seviyan ka zarda; are few of the popular sumptuous delicacies from the region.