

**Kaveri**  
Modern Indian Kitchen & Bar

# FOOD & DRINKS

# Drinks Menu

## Beer

	Pint	1/2Pint
<b>Asahi</b>	7	4
<b>Cobra</b>	7	4
<b>Kingfisher Premium</b>	7	4

## Mocktails

<b>Elderflower Mojito</b> Lime,sugar,elderflower	6
<b>Hot Lush</b> Mango,Coconut,pineapple, Redchilli	7
<b>Berry Bubble</b> Strawberry,blueberry, blackberry,cranberry	7

## Whisky

	25ML	50ML
<b>Jameson (Irish)</b>	4	6
<b>Jack Daniel (Tennessee)</b>	4	6
<b>Jura 10 years (Single Malt)</b>	5	7

## Cognac

	25ML	50ML
<b>Courvoisier VSOP</b>	5	7
<b>Hennessy VS</b>	5	7

## Vodka

	25ML	50ML
<b>Smirnoff</b>	4	6
<b>Absolute</b>	5	8

## Cider

<b>Kopparberg mixed fruit</b>	5
<b>Tropical 500ml</b>	

## Alcohol Free

<b>San Miguel Lager 330ml</b>	4
<b>Kopparberg premium cider</b>	5

## Cocktail

<b>Sinful Passion</b> Vodka,passion fruit,orange juice andchunks	9	<b>Droplets Of Rose</b> Tequila,Rose,Orange, Cucumber,Lime	9
<b>Sting</b> Vodka,Triplesc,watermelon ,Mint	9	<b>Mango Sunset</b> Tequila,Mango,orange,Lime	9
<b>Classic Martini</b> Gin,DryVermouth	8	<b>Fruity Martini</b> GIN + Passion Fruit or Berries	9
<b>Cosmopolitan</b> Vodka,Cranberry,Triplesc,Lime	9	<b>Long Island Iced Tea</b> Vodka,Gin,Whiterum, Tequila,Triplesc	10
<b>Old Fashioned</b> Whisky, Sugar,Bitters	9		

## Wines

(suitable for vegan)

	750ML	250ML	175ML	125ML
<b>RED</b>				
<b>Merlot</b> This fruit forward easy drinking Merlot is made from graper sourced from the sun-drenched Langueda vineyards, vinified to showcase their fruit and varietal characteristics. Deep garnet colour with vibrant plummy and blackberry fruit. Soft and supple on the palate with good intensity of fruit and a lovely juicy finish.	22	9	7	6
<b>Malbec</b> Raleo in Spanish means Green Harvest, the practice of thinning grape clusters prior to maturity, thus concentrating the vines energy in producing great quality grapes. The Malbec grapes for Raleo are sourced from select high altitude vineyarde in Mendoza. A rich yet smooth lightly oak- aged Malbec	25	10	8	7
<b>Garnacha</b> A lovely red wine. bursting with soft juicy red fruit flavours with an added hint of spice.	26	10	8	7
<b>Shiraz</b> This classic Australian Shiraz combines heavy aromas of smoky, dark fruit and subtle hints of eucalyptus and white pepper. There are spicy blackberry and plum flavours on the palate that integrate with a silky texture offering a firm and focused wine. Elegant rather than weighty, with a clean finish.	29	11	9	8
<b>WHITE</b>				
<b>Sauvignon blanc</b> This wine possess fine aromatics, crisp and refresh- ing, bursting with flavours of citrus, apple and gooseberry. It has pure expression with fresh acidity, varietal character and above all a persistent finish.	22	9	8	7
<b>Pinot Grigio</b> An excellent balance gives this wine its structure It is dry and smooth on the palate with a pleasant mineral after taste. The aroma is rich in green fruits. the most striking of which are pears and apples	22	9	8	7
<b>Chardonnay</b> From one of Spain's oldest wine regions. Carinena in NE Spain, this wine has a floral fragrance with flavours of apple and hints of tropical fruits.	22	9	8	7
<b>Gavi</b> The region of Gavi is in Piemonte, n.w. Italy and lies due east of Barolo. Gavi is made from the Cortese grape which makes characterful crisp minerally white wines. The Bergaglio family who make this wine have been firmly rooted in the region since the 19th century and specialise in producing great Gavi from their own estate grown fruit. Salluvii is the flagship Gavi of Castellari Bergaglio, it takes its name from the ancient inhabitants who used to live in the region.	30	11	10	9
<b>Rioja Blanco</b> Unoaked white Rioja, with balanced flavours of soft lemon and peach fruit on the nose. A crisp palate with more citrus and peach flavours, followed by a subtle hint of fresh white flowers on the finish	25	10	9	8

## ROSE

### Pinot Grigio Blush

An excellent balance gives this wine its structure. It is dry and smooth on the palate with a pleasant mineral aftertaste. The aroma is rich in green fruits, the most striking of which are pears and apples

### White Zinfandel - California

Discovery Beach Zinfandel Rosé is summer in a bottle all year round. A lovely coral pink colour with the fabulous aromas of strawberry, raspberry and tropical fruit. Fruity, bright and crisp. Sweet cherry, with pomegranate and melon notes and a lively and refreshing

## SPARKLING WINE

### Prosecco Incanto

Pressess local is a delicious sparkling wine with crisp acidity and plenty of fruit and character. Flavour and aromas of green apple, pear and a hint of peach make this fizz soft easy drinking with a pleasant finish.

### Prosecco Doc

The iconic Freixenet Prosecco has a lively effervescence and fresh aromas of citrus, apples and flowers. On the palate, it delivers clean, fresh flavours of ripe lemon, crunchy green apple and grapefruit

### Prosecco Rose

On the palate sweet red fruits combine perfectly with light, effervescent bubbles. It is a perfect fizz to enjoy on its own, or as a refreshing pairing with food.

750ML 250ML 175ML 125ML

24 9 7 6

24 9 7 6

29 10 9 8

29 10 9 8

29 10 9 8



## Soft Drinks

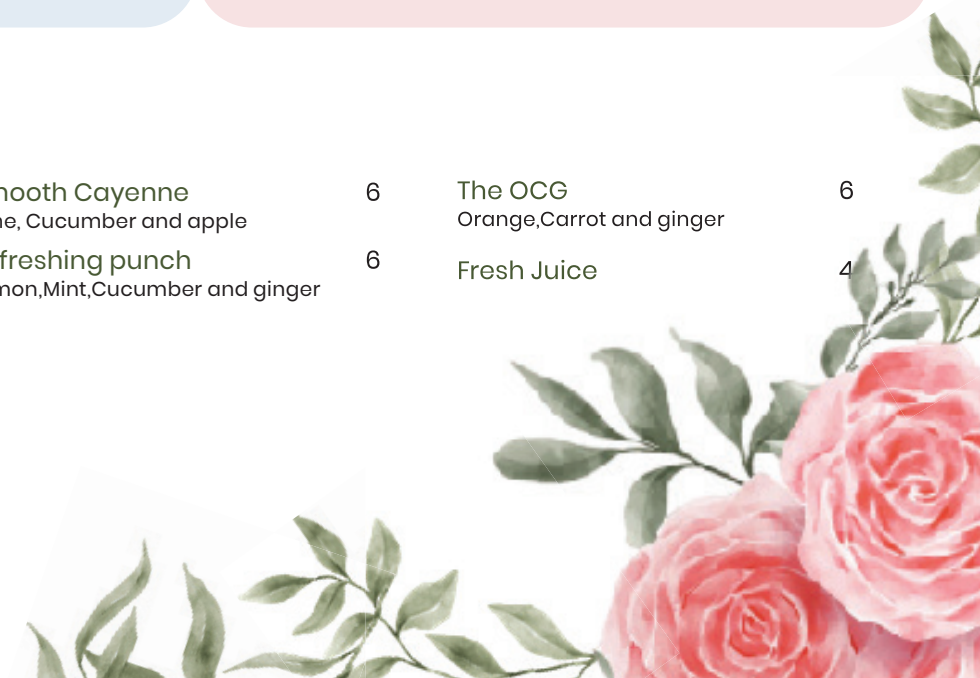
	Reg	Large
<b>Coca cola classic</b>	2.45	3.5
<b>Coca cola Diet</b>	2.45	3.5
<b>Coca cola zero</b>	2.45	3.5
<b>Sparkling water</b>	2.95	
<b>Still Water</b>	3.95	

## Hot Drinks

<b>Masala Chai (Tea)</b>	3
<b>Indian Coffee</b>	4

## Fuel It (Fruit Juices)

<b>Charge the Soul</b> Apple, Beetroot and carrot	6	<b>Smooth Cayenne</b> Lime, Cucumber and apple	6	<b>The OCG</b> Orange,Carrot and ginger	6
<b>Tropical Beach</b> Mango,apple and watermelon	6	<b>Refreshing punch</b> Lemon,Mint,Cucumber and ginger	6	<b>Fresh Juice</b>	4



## Small Plates

An array of original delights from India's roadside eateries fresh and exploding with flavour relished for their unique taste. Served with salads, various dips and chutneys. Have them as an appetizer or make a meal out of one or many.

<p><b>Aloo Brie Tikki</b> 🍷🍷🍷🍷🍷 7</p> <p>Spicy croquettes made with mashed potatoes, brie cheese, spices and cashew nuts flavoured bread crumbs. Served with tamarind sauce.</p>	<p><b>Coconut Mutton Fry (Mamsam Vepudu)</b> 🍷 9</p> <p>Tender pieces of lamb sauteed in special mix of south Indian spices to achieve a distinct taste, usually spicy, but can be made to accommodate your palate.</p>
<p><b>Kale Onion Bajji</b> 🍷🍷 5</p> <p>Fritters made with onions and kale flavoured with roasted cumin and coriander seeds, split-pea batter. Served with tamarind sauce.</p>	<p><b>Anchovy Fish Fry (Netholi Fry)</b> 🍷🍷 9</p> <p>Classic dish from south India - Fish with bone sauteed in special mix of spices to achieve a distinct taste, usually spicy, but can be made to accommodate your palate.</p>
<p><b>Aubergine Mash (low fat)</b> 🍷🍷🍷 6</p> <p>Char-grilled Aubergine mashed with spices served on mini chapati bread.</p>	<p><b>Chinthamani Chicken</b> 13</p> <p>Classic and vindaloo spicy dish from south India, tender chicken sauteed in special mix of indian spices and coconut to achieve a distinct taste</p>
<p><b>Gobi 65</b> 🍷🍷 6</p> <p>Crispy fried cauliflower florets made with special spice mix batter</p>	<p><b>Chilli Prawn - Chemmeen</b> 🍷🍷🍷 8</p> <p>An Indo-Chinese dish, prawns dipped in special batter, first crisp fried and then stir fried in soy sauce with garlic.</p>
<p><b>Chilli Mushroom</b> 🍷🍷 7</p> <p>Mushrooms, marinated in special batter are crispy fried and stirred with garlic mayo</p>	<p><b>Dill Salmon Tikka</b> 🍷🍷 9</p> <p>Fresh salmon flavoured with indian spices and then grilled in the tandoor, accompanied with puffed rice</p>
<p><b>Sambar Vadai</b> 🍷🍷 6</p> <p>Savoury lentil (urad dal) fritters made with onions, green chillies, coconut and whole black pepper soaked in sambar, a tangy lentil stew from South India</p>	<p><b>Chefs Platter Veg (For one)</b> 🍷🍷🍷🍷🍷 8</p> <p>Selection of one each - aloo brie tikki, kale onion bhajji and paneer tikka, served with tamarind sauce</p>
<p><b>Paruppu Vadai</b> 🍷🍷 5</p> <p>Crispy and savoury fritters made from chana dal (split pea) and spices, a popular street food from South India. Served with coconut chutney.</p>	<p><b>Chefs Platter non-Veg (For One)</b> 🍷🍷 10</p> <p>Selection of one each - chicken tikka, Sheek kebab, Prawn served with mint sauce.</p>
<p><b>Papdi Chaat</b> 🍷🍷 5</p> <p>Popular Indian chaat snack made with crisp fried puris, sweet sour and spicy chutneys, yogurt and sev.</p>	<p><b>Chilli Chicken</b> 🍷🍷 7</p> <p>An Indo-Chinese dish, chicken pieces are dipped in a special batter, first crisp fried and then stir fried in soy sauce. Generally spicy but can be accommodated to your palate.</p>
<p><b>Curly Crispy Kale</b> 🍷🍷 5</p> <p>Healthy and tasty snack with a modern twist, topped with garlic mayo</p>	
<p><b>Chicken Lollipop</b> 🍷🍷 8</p> <p>4 pieces of Chicken lollipop made from the chicken wings coated in spicy red batter and crisp fried. Served with hot garlic or mint sauce.</p>	
<p><b>Kaveri Nadan Chicken</b> 9</p> <p>A popular dish from Keralam boneless Tender Chicken, traditionally cooked gently with spices, chopped garlic, ginger, curry leaves. Generally spicy but can be accommodated to your palate.</p>	

## Appetisers from Tandoor

Appetisers from the tandoor pot

	Appetiser	Main		Appetiser	Main		Appetiser	Main
<b>Aachari Paneer Tikka</b> 🍷🍷 6	12	<b>Gilafi Seekh Kebab</b> 🍷🍷 8	15	<b>Tandoori Chicken</b> 🍷🍷 7	13			
Cubes of paneer - Indian cottage cheese - marinated in hung yogurt, peppers, onions with a hint of pickle juice and grilled in the tandoor oven.		Spiced minced lamb infused with peppers and cooked in a tandoor		Chicken with Bone marinated in tandoori spices and grilled to perfection in the tandoor oven.				
<b>Chicken Tikka</b> 🍷🍷 7	13	<b>Dill Salmon Tikka</b> 🍷🍷 9	17	<b>Kaveri Champen</b> 🍷🍷 8	15			
Boneless chicken marinated in tangy tandoori spices and grilled to perfection in the tandoor oven		Fresh salmon flavoured with indian spices and then grilled in the tandoor, accompanied with puffed rice		Lamb chops marinated in ginger-garlic paste, yogurt, paprika and cooked in a clay oven.				

## Biryani

Marinated pieces of meat cooked with aromatic spices to perfection and baked in extra long basmati rice. Served with raita.

<b>Kaveri's Chicken Biryani</b> 🍷🍷 13	<b>Kaveri's Lamb Biryani</b> 🍷🍷 14	<b>Vegetable Biryani</b> 🍷🍷 11
Hyderabadi Chicken Biryani	Hyderabadi Lamb Biryani	Hyderabadi Lamb Biryani

## Dosa

<b>Paper Roast</b> 🍷🍷 7	<b>Plain Dosa</b> 🍷🍷 6	<b>Egg dosa</b> 🍷🍷 8
Thin Crepe	Thin crepe	Thin crepe topped with egg
<b>Ghee Roast</b> 🍷🍷 8	<b>Oothapam</b> 🍷🍷 6	<b>Green Chilli and Coriandar dosa</b> 🍷🍷 8
Cone shaped thin Crepe topped with desi ghee	Thick crepe	Thin crepe topped with green chilli and coriandar
<b>Set Dosa 3 pcs</b> 🍷🍷 8	<b>Gun Powder Podi dosa</b> 8	<b>Hot Chutney dosa</b> 🍷🍷 9
Set Dosa 3 pcs (thick crepe)	Thin crepe topped with Gun powder podi	Thin crepe topped with house made hot chutney
<b>Paneer dosa</b> 🍷🍷 9	<b>Masala dosa</b> 🍷🍷 9	<b>Chicken Kari Dosa</b> 9
Thin crepe filled with paneer masala	Thin crepe filled with flavoured mashed potatoes and vegetable fillings	Dosa made of three layer, thick crepe layered with egg omlettee and finished with minced chicken
<b>Onion Dosa</b> 🍷🍷 8	<b>Nutella/Chocolate /Jaggery Dosa</b> 🍷🍷 8	<b>Mutton Kari Dosa</b> 10
Thin crepe topped with finely chopped onion	Thin crepe topped with your choice of topping, a favourite go to for kids	Dosa made of three layer, thick crepe layered with egg omlettee and finished with minced mutton
<b>Tomato Dosa</b> 🍷🍷 8		
Thin crepe finely chopped tomatoes		






















## Kaveri Signature Curry

Made from finest ingredients and modern plated dishes

<p><b>Palak Kofta</b>     14 Rich and mouth-watering dish made with spinach and onion dumplings (koftas) cooked in a subtle tangy tomato, cashew nut and fenugreek flavoured creamy sauce</p> <p><b>Lau Mussallam</b>   14 Marrow stuffed with potatoes and cheese, and simmered in a caramelized onion, yogurt, tomato and cashew nut sauce.</p> <p><b>Chicken Lababdar</b>   15 Boneless pieces of oven roasted chicken cooked in red pepper, tomatoes, ginger, coriander leaves and cream sauce.</p>	<p><b>Smoky Laal Maas</b>  17 Lamb chops cooked in fiery aromatic sauce made with smoked chillies, tomatoes and spices, a quintessential Rajasthani delicacy.</p> <p><b>Scottish Lamb Shank</b>  18 Pot roasted to melt in the mouth, lamb shank braised with onions, tomatoes, yogurt, mace and black cardamom.</p> <p><b>Chennai Fish Curry Kaveri Spl</b>  17 Tracing back its roots to coastal Tamil Nadu, this coley fish dish is exquisitely prepared with coconut extract, tamarind juice, garlic and green chillies</p>	<p><b>Malabar Salmon</b>   18 Kerala style preparation of pan fried salmon cooked in coconut milk sauce tempered with mustard seeds and curry leaves.</p> <p><b>Thengapaal Tharavu (Duck)</b> 17 Seared duck breast served with tomato curry sauce flavoured with roasted coconut, melon seeds and curry leaves.  </p> <p><b>Lauki Jhinga (Tiger Prawns)</b>   17 Succulent tiger prawns cooked Indian marrow curry infused with lemon and coriander in Bengali home style cooking.</p>
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## Curry Bowls

Made from finest ingredients and modern plated dishes























<p><b>Chicken Korma</b>  11 Tender chicken breast fillets stewed coconut milk, cream and special South Indian spices.</p> <p><b>North Indian Jalfrezi</b> 13 Flavorful, spicy, succulent curry made with onions, green chillies, red and green peppers made with your choice of chicken or lamb.</p> <p><b>Ceylon Chilli Garlic</b>  13 Traditional Chicken or lamb tikka simmered in a thick, moderately spiced sauce made with chillies and garlic - Spice level can be accommodated to your palate.</p> <p><b>Dalcha Gosht</b> 13 Lamb cooked with black lentils and cinnamon curry sauce, an unique hyderabadi dish</p> <p><b>Bhindi Bhaji (semi-dry)</b>   7 Okra cooked with finely chopped tomatoes and Indian spices to give it a palatable texture and taste respectively.</p>	<p><b>Lamb Rogan Josh</b> 13 Classic Kashmiri lamb dish slow cooked in sauce made with onions, tomatoes, and aromatic spices</p> <p><b>Aloo Gobi</b>   7 Aloo Gobi is a classic Indian main dish or side that marries perfectly tender potatoes and cauliflower with a blend of spices.</p> <p><b>Punjabi Chick Peas</b>   8 Popular Indian street food with rich, complex flavors. chickpeas are cooked in a spicy, flavorful onion-tomato gravy.</p> <p><b>Saag Gosht</b>   13 Tender pieces of lamb cooked in a delicately spiced sauce made with spinach, tomatoes and fenugreek.</p> <p><b>Chicken Tikka Makhani</b>   13 A popular dish, boneless chicken tikka cooked in tandoor with fenugreek, spices, and cream.</p>	<p><b>Bombay Potatoes</b>   7 boiled potatoes tossed with a spicy mix of onions, tomatoes, spices and curry leaves</p> <p><b>Saag Chana</b>   8 classic Indian curry made with chickpeas, spinach, onion, tomato, ginger, garlic, and warm spices.</p> <p><b>Dal Tadka</b>   6 Popular Indian lentil dish brimming with spices and is the best wholesome comfort food. Lentils are cooked in aromatics and Indian spices with a creamy texture finish</p> <p><b>Paneer Makhani</b>    9 Delicious Indian curry, loved by many, Paneer cooked in tomato and cashew sauce</p>
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## Parotta

Kaveri's signature dish Crispy flaky Indian flatbread freshly made in-house by traditional method

<p><b>Parotta</b>   3</p> <p><b>Chilli Garlic Parotta</b>   5</p> <p><b>Egg Veechu</b>  5</p> <p><b>Garlic Parotta</b>   4</p> <p><b>Chicken kothu Parotta</b>  9</p>	<p><b>Egg Kothu Parotta</b>  7</p> <p><b>Mutton Kothu Parotta</b>  10</p> <p><b>Veg Kothu Parotta</b>   8</p> <p><b>Special kothu parotta</b>  11 egg, chicken and lamb</p>
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<p><b>Sundries &amp; Rice</b></p> <p><b>Steamed White Rice</b> 4</p> <p><b>Mushroom Rice</b>  6</p> <p><b>Pilau Rice</b>  6</p> <p><b>Lemon Rice</b>  5</p> <p><b>Plain Naan</b>    4</p> <p><b>Garlic Naan</b>    5</p>	<p><b>Cheese Naan</b>    6</p> <p><b>Chilli Garlic Naan</b>    6</p> <p><b>Peshwari Naan</b>    6</p> <p><b>Tandoori Rotti</b>  4</p> <p><b>Keema Naan</b>    5</p>
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## Desserts

<p><b>Rasamalai Tiramisu</b>   8</p> <p><b>White And Dark Chocolate Mousse</b>   7</p> <p><b>Gulab Jamun Lime Cheese Cake</b>     7</p> <p><b>Chai Panna Cotta</b>  7</p> <p><b>Ada Paal Payasam</b>    7</p> <p><b>Gajar Halwa</b>    7</p> <p><b>Vegan Brownie With Vanilla Ice Cream</b>  7</p> <p><b>Trio Ice Cream</b>  7</p>
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## Allergy Content

 Gluten  Tree Nuts  Eggs  Molluscs  Soy  Milk  Vegetarianian  Peanuts  Vegan  
 Celery  Fish  Crustaceans  Sesame  Mustard  Lupin  Sulphur Dioxide Suphtes

Please Note : Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirement.  
Fish may contain small bones.

All Price are inclusive of VAT A discretionary Service Charge of 9% Will be added to your bill.