



SOUTH INDIAN + SRI LANKAN /// STREET FOOD MENUS

[df] = dairy free
[gf] = glutenfree
[v] = vegetarian

BOROUGH MARKET

STARTERS - £4.50

Edible chaat bowls – a savoury mix of wild rice, quinoa + chickpeas nestled in an edible bowl, drizzled with fresh tamarind + yoghurt sauces and served with pomegranate [v]

Sri Lankan mutton rolls – a traditional Sri Lankan short eat, made from free range lamb, onions, fennel seeds, garlic and chillies, all wrapped up in filo pastry. Served with a yoghurt and cumin dip

MAINS - £6 / £6.50

Masal dosa, Appam (hoppers) or egg appam – a soft pancake made from a fermented rice + coconut batter. Served with mixed vegetable sambar, a spicy South Indian stew, made with carrots, beans, onions, tamarind, coconut and spices, and Bengal gram dhal chutney [v] [gf] [df]

SUMMER NIGHTS

STARTERS - £4.50

Chicken pakoras – chicken marinated in homemade coriander sauce, mixed with onions, green chillies, ginger, garlic + spices, battered in rice + gram flour [gf] [df]

MAINS - £6 / £6.50

Masal dosa – quintessential South Indian street food. A naturally fermented rice + urad dhal crepe, filled with a smashed potato + onion filling, and served with sambar, a lentil, onion + tamarind stew, and coconut chutney [v] [gf] [df]

SOMERSET HOUSE UTOPIA FAIR

STARTERS - £4.50

Jar of fresh Papi's Pickles (100g) with Sri Lankan flatbreads [v] [df]

Paneer + wild rice snackpot – paneer marinated in fresh coriander sauce, sautéed with onions and peppers, served with wild rice flavoured with fennel [v] [gf]

MAINS

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KERB'S ALCHEMY FESTIVAL

Uthappam stack – dense South Indian pancakes made from a naturally fermented rice + urad dhal batter, topped with a choice of the following fillings, and served with coconut chutney [v] [df] [gf]

- Freshly grated coconut + jaggery [gf] [v]
- Paneer spiced with onions, chillies + grated green mangoes [gf] [v]
- Onions, peppers, tomatoes, olives + green chillies [gf] [df] [v]

South Indian kichadi – semolina cooked with organic onions, carrots, green beans + cashew nuts served with wambattu, Sri Lankan, aubergines, onions, tomatoes + tamarind [v] [df], served with a Sri Lankan mutton roll

Kulfi + Jelabi - Indian ice-cream made from milk, pistachios + demerara sugar. Served with jelabi, a crunchy wafer made from organic plain flour + saffron, and soaked in a sugar syrup

Please ask us for a list of ingredients used in each dish if you have any allergies, and we will do our best to cater for you.