



PAPI'S PICKLES

PAPI'S PICKLES TIFFIN AND DOSA BAR POP UP @ THE LIDO CAFE

[df] = dairy free

[gf] = gluten free

[v] = vegetarian

SNACK

Seasonal Papi's Pickles with Sri Lankan flatbread - £3.50

TIFFIN

Sri Lankan mutton rolls a traditional short eat made from free range lamb, onions, fennel seeds, garlic + chillies, wrapped in filo pastry. Served with a burnt garlic + mint chutney - £5.50

Masala baby aubergines stuffed with ginger, garlic, sesame seeds, poppy seeds, peanuts, fresh coconut and tamarind. Served in a bed of lemon rice - £5.50

Edible pastry chaat bowls filled with Seeni Sambal, made with onions, tamarind, jaggery, cardamom and chillies. Topped with fresh yoghurt and mint - £4.50

DOSA BAR

Masal dosa

Dosa: a South Indian crepe made from a fermented rice and black lentil batter, served with a choice of two fillings: spiced sweet potato and slow-cooked free range chicken filling

or

Sautéed fresh cod with onions, tomatoes, ginger, garlic and spices

Served with peanut sambar (a traditional peanut and tamarind sauce), coconut milk rice, Bengal gram dhal chutney, and seasonal Papi's Pickles - £12

[gf] [df]

Mysore dosa

Dosa made from a spicy three lentil batter, filled with grated paneer, onions and freshly ground spices. Served with pineapple sambar, coconut milk rice, keerai (spinach, chilli + coconut) chutney and seasonal Papi's Pickles - £12

[gf] [v]

DESSERT

Pondicherry pancakes, made with semolina, flour, sugar syrup and saffron

or

Sakkari pongal, made with rice, moong dhal, milk, jaggery, cashew nuts, green raisins and cardamom

Served with Anjeer (fig + honey) ice cream - £6

All our food is made fresh using the best local, seasonal and organic ingredients. We're also a social enterprise, our profits are reinvested in providing employment opportunities for South Indian and Sri Lankan women, please come and chat to us to find out more!



PAPI'S PICKLES

PAPI'S PICKLES @ MARKET HOUSE, BRIXTON

Weekdays 5.30 – 9.30pm, 13 April - 8 May

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SNACK

£3

Seasonal Papi's Pickles and applam
(crispy wafers made from urad dhal)

SHORT EATS // STARTERS

£3.50

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 mint and yoghurt sauce

Edible chaat bowls: a savoury mix of potatoes and chickpeas nestled in an edible wafer bowl, and drizzled with fresh tamarind, coriander and yoghurt sauces. Served with pomegranate (v)

Sri Lankan fish balls: made with sustainable mackerel, onions, potatoes and spices. Served with a fiery tomato relish

Onion pakoras and cashew pakoras: served with fresh coconut chutney (v)

Courgette fritters: battered in rice and gram flour. Served with a cauliflower and onion relish (v)

SHARING PLATTERS

£9

Mutton rolls, edible chaat bowls and courgette fritters

Onion pakoras and cashew pakoras, Sri Lankan fish balls and mutton rolls

MAINS

£9.50

South Indian masal dosa: a sourdough crepe filled with a spiced slow-cooked chicken, potato and onion filling. Served with vadai (savoury dhal doughnuts) and sambar (a hot lentil, onion and tamarind sauce), fresh coconut chutney and seasonal cauliflower fry // v = potato masal filling

Slow cooked Chettinad style lamb curry: served with rice flavoured with onion and fennel, aubergine raitha, seasonal cauliflower fry and applam

Sri Lankan puttlu with seasonal fish curry: steamed cylinders of rice, coconut and spinach with a seasonal fish, chilli and coconut curry. Served with lightly sautéed seasonal purple sprouting broccoli, aubergine raitha and applam // v = potato, chilli and coconut milk curry

Please order food at the bar + look out for our specials!

www.papispickles.com /// www.markethouse.co.uk
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SOUTH INDIAN + SRI LANKAN /// UNWINEWSW17

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SNACKS

Bowls of sharing appalam (crispy wafers made from urad dhal) served with seasonal Papi's Pickles - **£2.50** [v][gf][df]

Edible chaat bowls - edible pastry bowls filled with potatoes and chickpeas, drizzled with tamarind, coriander + yoghurt sauces, and served with pomegranate - **£3.50** [v]

Cashew + onion pakoras served with fresh coconut chutney - **£3.50** [v][gf][df]

SMALL PLATES

Kichadi - a semolina based dish made with onions, carrots, beans, chillies, ginger and cashew nuts, served with fresh coconut chutney - **£4.00** [v][df]

Sustainable Sri Lankan mackerel fish balls - made with sustainable mackerel, onions, potatoes and spices. Served with a fiery tomato relish - **£4.50** [df]

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 - **£5.00**

LARGE PLATES

Slow-cooked, free range Chettinad style lamb curry, served with rice flavoured with fennel seeds, appalam and cucumber salad - **£8.00** [gf][df]

South Indian fish curry - seasonal fresh fish cooked in tamarind water with onions, tomatoes, ginger, garlic, chillies and freshly ground spices. Served with rice flavoured with fennel seeds, appalam and cucumber salad - **£8.00** [gf][df]

Wambatu - a traditional Sri Lankan curry, made with aubergines, spices, onions and tomatoes cooked in coconut milk. Served with rice flavoured with fennel seeds, appalam and cucumber salad - **£7.00** [v][gf][df]

DESSERT

Pistachio kulfi + jelabi - Indian ice-cream made with freshly condensed milk, demerara sugar, saffron and pistachios, served with jelabi, a sweet pretzel soaked in sugar syrup - **£5.00**

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.