

## Food

In additions to delicious cocktails, we offer a range of Indian food. Food that you would not typically find in an Indian restaurant. The food is served tapas style and is designed to be shared. It is a mix of street food and home-style cooking.

We offer Set Menus that we have curated to give the full itu ill food experience and they work really well for sharing and also works well when you can't decide what to get!

Food service closes at 9pm however the nibbles are available till late. All plates are subject to availability.

## Tapas Plates

Plates are designed to be shared and mixed and matched.
Food service closes at 9pm however the nibbles are available till late. All plates are subject to availability.

CHICKPEA AND PEANUT MASALA (VG) (GF)
Roasted peanuts and chickpeas tossed with tomatoes, onions, coriander, lemon juice and chilli

BUTTERED AALOO (V) (GF)
Potato chunks tossed in house made cumin butter.
ALOO CHAAT -DELHI STYLE (VG) (GF)(NF)
Fried potato pieces tossed in spicy and sweet chutneys with coriander.
CHILLI GARLIC BREAD (V) (NF)
Flaky Kerala Porotta (South Indian bread) served with house made delicious chilli garlic butter .

## BREAD WITH DIPS (V)

Kerala Porotta (South Indian bread) served with house made chutneys and yogurt.

DAHI PURI (V) (NF)
Crispy mini shells ( puri) filled with potatoes, yogurt and spicy chutneys.

## PAPDI CHAAT (V) (NF)

Crispy flour crackers ( papdi) topped with potatoes, tomatoes, chickpeas, tangy and spice chutneys, yogurt and spices.

SAMOSA CHAAT (V)
Little parcels of flaky - yet - tender pastry, stuffed with spiced potatoes cut into bite size pieces and topped with chickpeas, yogurt and chutneys

CHICKEN CAFREAL (GF) (DF) (NF)
A traditional Goan dish, bonesless chicken thighs marinated in a delicious mint and coriander marinade served with a yogurt drizzle
(Add Bread + 4 )

## BUTTER CHICKEN FONDUE

Delicious Butter Chicken Sauce served with Grilled Chicken and Kerala Porotta ( South Indian bread)

GOAN LAMB MEATBALLS (GF)(NF)(DF)
Lamb meatballs flavoured with coconut and spices served in a coconut, curry leaf and tomato sauce. (Add Bread + 4)

BENGALI SWEET PUMPKIN (VG) (GF) (DF)
Pumpkin cooked with traditional Bengali five seed spice mix and jaggery.

VEG/NON VEG DISH OF THE DAY
As per specials board check with staff
$V$ Vegetarian VG Vegan GF Gluten Free NF Nut Free DF Dairy Free

Note: We are unable to guarantee the absense of allergens, please notify staff of any allergies as soon as you arrive and at the time of booking.

## SET SHARE MENUS

We have curated a couple of set menus that give the full ill ill food experience and work really well for sharing. Also works well when you can't decide what to get!

## CHEFS SELECTION

Minimum 4 people
KHAKRA (VG)
PEANUT MASALA (VG)
DAH PURI (V)
PAPDI CHART (V)
BENGALI SWEET PUMPKIN (VG)
DISH OF THE DAY (Veg or Non Veg option)
(Sample Selection subject to Availability)

## MEATLOVERS

Minimum 4 people
KHAKRA (VG)
CHICKEN CAFREAL with Bread
LAMB MEATBALLS with Bread BENGALI SWEET PUMPKIN (VG)
BUTTER CHICKEN FONDUE with Bread
DISH OF THE DAY (Veg or Non Veg option)
(Sample Selection subject to Availability)

## THE ILO IL EXPERIENCE

 Minimum 2 people

