

KAL DOSA

★ FESTIVE SET MENU ★

Christmas the South Indian way

£25
2 COURSES
PER PERSON

£35
3 COURSES
PER PERSON

2 NOVEMBER – 24 DECEMBER

Including a glass of Prosecco

Choose one dish from each course

WELCOME

A glass of Prosecco Azzillo Brut, Italy

SMALL PLATES

Crispy Szechuan Cauliflower VG · G
Florets in a spicy, tangy Indo-Chinese chilli glaze

Honey Chilli Potato V · G*
Crispy wedges tossed with garlic in a sweet, spicy sauce

Black Pepper Chicken G*
Stir-fried with crushed black pepper and curry leaves

Byadagi Chilli Beef G*
Tender beef strips, Byadagi chillies and curry leaves

LARGE PLATES

Kori Gassi D
Mangalorean chicken in a rich, spiced coconut sauce

Malabar Fish Curry D
Fish in a tangy coconut sauce, the Malabar coast way

Karaikudi Lamb Curry
Braised lamb in roasted coriander and spicy coconut

Kaikari Korma D · N
Seasonal vegetables in a mild, creamy korma

EVERY LARGE PLATE COMES WITH

Tadka dal VG · Pulav rice VG · Malabar paratha VG · G

DESSERT

**Jalebi with
Vanilla Ice Cream** D · G
Crisp golden spirals soaked in syrup, served warm

Ada Pradhaman D · N
Kerala's festive pudding: rice ada, jaggery, coconut milk

VG Vegan · V Vegetarian · VG* Vegan available · D Dairy · G Gluten · G* Gluten traces · N Nuts

A discretionary 10% service charge will be added to your bill, which is distributed to the team. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

16 The Promenade, Gloucester Road, Bristol BS7 8AE

0117 924 4969 · kaldosa.co.uk

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