CURRY AT THE MURRAY

STARTERS

Chicken Pudina Tikka

Tender chicken breast marinated in mint, hung yoghurt, fresh cream, black pepper, garlic, and garam masala, then griddle-cooked until lightly charred, smoky, and succulent.
Contains: Dairy, Mustard

Prawns Jeerem & Meerem

Deshelled king prawns marinated in a Goan blend of crushed black pepper and cumin, then grilled for a smoky, citrus-spiced finish.
Contains: Shellfish

Aloo & Anar Chaat

A refreshing combination of potato and pomegranate, fresh herbs, and tangy chutneys, inspired by the vibrant flavours of Indian street food.
Contains: Dairy-free & Gluten-free on request.

VEGETARIAN STARTER PLATTER

Baby Corn Jeerem & Meerem

Baby corn marinated in a Goan blend of crushed black pepper and cumin, then grilled for a smoky, citrus-spiced finish.

Cauliflower 65

South India's much-loved crispy snack — cauliflower coated in a spiced gram-flour batter and fried until golden.
Contains: Gluten

Aloo & Anar Chaat

A refreshing combination of potato and pomegranate, fresh herbs, and tangy chutneys, inspired by the vibrant flavours of Indian street food.
Contains: Dairy-free & Gluten-free on request.

MAIN COURSE

Chicken Malabar Curry with Parotta

A traditional Kerala-style boneless chicken thighs curry gently simmered in coconut milk with curry leaves, green chillies, and aromatic spices. Light, fragrant, and full of delicate coastal flavours, served with flaky parotta.
Contains: Dairy, Mustard, Gluten-free option available with rice instead of parotta.

Goan Beef Amsol with Parotta

Slow-cooked diced Dumfriesshire beef with dried kokum, onions, peppers, and warming spices, creating a rich sweet-and-tangy Goan curry, served with flaky parotta.
Contains: Dairy, Mustard (Gluten-free option available with rice instead of parotta)

Mangalorean Fish Curry with Parotta

A traditional Mangalorean-style fish curry gently simmered with coconut, tamarind, curry leaves, green chillies, and aromatic coastal spices. Rich, tangy, and delicately spiced, with authentic Mangalorean flavours, served with flaky parotta.
Contains: Dairy, Mustard. Gluten-free option available with rice instead of parotta.

Mushroom & Pea Mapas Curry with Parotta

Mushrooms and green peas gently cooked in a delicate coconut milk curry with curry leaves and mild spices, inspired by the comforting flavours of Kerala, served with flaky parotta.
Contains: Dairy, Mustard, Gluten-free option available with rice instead of parotta.

DESSERTS

Shahi Tukda with Kewda Rabdi

Golden, ghee-crisped brioche finished with orange zest and green cardamom, fresh pomegranate, and fragrant kewda rabdi.
Contains: Gluten, Dairy, Egg, Nuts

Pistachio Kulfi

Traditional slow-churned frozen semifreddo with toasted pistachios and saffron.
Contains: Gluten, Dairy, Egg, Nuts

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THE MURRAY ARMS