

SMALLER PLATES

NANDU MELAGU g,sf £9
Soft shell crab in a bed of string hoppers on a shallot, dry chilli and mixed peppercorns sauce

KUKUL DEVIL £7
Buffalo chicken wings, spicy devil sauce, curry leaves
*Unsuitable for gluten & seafood allergies

VAZHAIKAI BAJJI vg £4.5
Chickpea battered plantain served with kara chutney

UNUSUM PAGODA v,d £4.5
Crispy kale with sweetened yoghurt, tamarind and pomegranate

NADU HOUSE SALAD vg £4
Fresh greens with grapefruit dressing and pickles

SUTTA ERA sf £9
Whole grilled tiger prawns, star anise, fennel, red peppercorn

LAMB ROLLS g £7
Pastry rolls stuffed with lamb, mashed potato and colombo spices

SPRING GREEN PORIYAL vg £4.5
Green beans and spring greens tempered with mustard, coconut and moong dahl

URULAI PODITHOOVAL vg £5
Deep fried potato tossed with golden garlic and spices

KAL DOSA vg £4.5
Fluffy rice pancakes served with chutney and sambar

HOPPER v
Coconut milk rice batter pancake served with sambol
PLAIN vg £4 **EGG** £4.5

STRING HOPPERS vg £4.5
Rice flour press noodles served with sambols

RICE & BREADS

Coconut Rice £3.5
Tamarind Rice (n) £3.5
Matta Rice £3.5
Steam Rice £3
Parottas (v,d,g) 2 pieces £4.5

NADU RECOMMENDS

Minimum of 2 or whole table

TASTE OF NADU

£35 per person

Plantain Chips

Kukul Devil

Lamb Rolls

Mixed Kothu

Kal Dosa with Sambar and Chutney

Coconut Rice

Black Pork Curry and Kukul Baedapu

VEGETARIAN TASTE OF NADU

£30 per person

Plantain Chips

Vazhakai Bajji

Unusum Pagoda

Veg Kothu

Kal Dosa with Sambar and Chutney

Coconut Rice

Vambatu Moju and Aviyal

Add your choice of Dessert to share for £4

CONDIMENTS

vg £1.5

COCONUT SAMBOL

Shredded coconut with red onion and chilli

SENI SAMBOL

Onions and dried chilli cooked with oil and sugar

KARA CHUTNEY

A blend of dried red chilli, lentils and mustard seed

COCONUT CHUTNEY

A blend of coconut, chilli, lentils and mustard seed

MINT & CORIANDER CHUTNEY

A blend of mint, coriander and green chillis

LARGER PLATES

AETA MIDULU £7.5
Beef bone marrow, smoked coriander, turmeric, golden coconut

BLACK PORK CURRY £14.5
Pork belly slow cooked with kokum in grandma's spice blend

ROKI ELUMAS £14
Slow cooked lamb with a lemongrass, ceylon cinnamon and caramelised onion sauce

KUKUL BAEDAPU £12
Tender boneless chicken thighs in a sauce of colombo spices and coconut milk

MORINGA SAMBAR vg £6.5
Moringa stew with a spicy extract of dal and tamarind

AVIYAL vg £7.5
Braised Ceylon vegetables, moringa, creamed coconut and black cumin

VAMBATU MOJU vg £8.5
Aubergine and kokum with shallots, garlic, sundried tomatoes and coriander

KAJU KARI vg,n £8.5
Cashew nut, green peas, ground spices in a rich creamy sauce

NELUM KOLA MALU £14
Griddled King fish steak with roasted garlic, mango and shallots in a tangy sauce

ISSAN POL sf £12.5
Shrimp in a fresh turmeric coconut sauce infused with mustard and fennel

VEG KOTHU v,g,d £7.5
Shredded layered bread with mixed vegetables, spring greens and pandan leaves

MIXED KOTHU g,d £9
Shredded layered bread with chicken, lamb, mixed seafood, spring greens and pandan leaves

SHARE AND TEAR DOSA vg £9.5
48hrs fermented crispy rice pancake served with chutneys and sambar



WHAT IS IT...?

KOKUM

Kokum is a fruit related to the mangosteen, and it is native to India. The dried fruit is used as a fruity souring agent and when infused in curries results in a tartness that matches really well with other spices

MORINGA

A plant that is often called the drumstick tree or the miracle tree which is native to India but also grows in other parts of Asia, Africa and South America. With nutritional properties of vegan bone marrow it has a fibrous outer casing which can be chewed down and discarded after releasing the juicy centre

CHUTNEYS VS SAMBOLS

Our chutneys here at Nadu are blended with a more paste-like texture whereas our sambols are chunkier, more like salsas

TEAR & SHARE VS KAL DOSA

Nadu's Tear and Share dosa is a thin, crispy pancake spanning nearly a meter, our Kal Dosa's are smaller, fluffier pancakes which take their name from the dosa pan which is traditionally made from stone

KUKUL

Kukul is the Sri Lankan word for chicken



FOOD

COLOMBO TO CHENNAI

'Nadu' means 'Land' in Tamil and our menu is a celebration of Tamil and Sinhala cuisine, originating from Tamil Nadu and Sri Lanka, two regions bound by sea travellers for centuries.

Our menu has been carefully crafted to showcase honest food full of exotic flavours, using local produce and traditional Tamil and Sinhala techniques, stretching from Colombo to Chennai.

We hope you enjoy the taste of our Nadu

NADU

ALLERGIES OR DIETARY REQUIREMENTS?

Ask your server for our full allergen list
(sf) - shellfish (d) - dairy (g) - contains gluten
(n) - contains nuts (v) - vegetarian (vg) - vegan

