

escape into a taste of india with a fusion of exotic spices and flair all dishes are served purdy medium, but can be adjusted in spice, mild, medium or hot.

नोकिविहरू बनवे वील्ड

Poppadum Roasted (each) 100/-

Comes with free pickle tray: Lime Pickle, Tamarind, Chilli and Mint Yoghurt.

<u>starters</u>

Chili Garlic Chicken Wings 750/-

Hot Spicy Chicken Wings Smothered in Chillies and Garlic.

Tandoori Chicken Wings 750/-

Chicken Wings Marinated in Yoghurt, Ginger, Garlic and Spices. Cooked in our Tandoor.

Tandoori Malai Tika 750/-

Boneless Chicken Marinated in Ginger, Garlic, Yogurt and Spices. Cooked in our Tandoor. Served with Cashew Nuts.

Chicken Reshami Kebab 800/

Chicken Mince Kebab infused with Herbs and Spices. Cooked in our Tandoor.

Tandoori Chicken Tikka 950/

Diced Boneless Chicken Marinated in Yoghurt with exotic Herbs and Spices. Cooked in our Tandoor.

Tandoor Fish 850/-

Pieces of Fish Fillet Marinated in Herbs, Garlic, Ginger and Spices. Cooked in our Tandoor.

(V) Vegetable Bhajia 650/-

Deep Fried Seasonal Vegetables Coated in Garam Flour and Spices.

(V) Tandoor Paneer Tikka

Cubes of Cottage Cheese Marinated in Ginger, Garlic and Spices. Cooked in our Tandoor.

Tawa Chicken 950/-

Boneless Chicken with Tomato, Onion and Spices. Cooked on our

Jeera Chicken 950/-

Chicken Cooked in Jeera Ginger, Garlic and Turmeric.

Methi Chicken 950/-

Boneless Chicken in Methi Sauce -Tomato, Onion, Ginger, Garlic and Spice.

Butter Chicken 950/-

Our most popular main course. Tender Cubes of Chicken in a Rich Butter Spicy Sauce. A North Indian Delicacy.

Chicken Biryani 1,200/-

Chicken Pieces in a Thick Rich Sauce. Served between Layers of

arıan

Butter Paneer Masala 950/-

Cottage Cheese Cooked in a Cashew Nut Sauce with Herbs, Tomato and Butter.

Palak Paneer 950/-

The Punjabi Favourite. Cottage Cheese Cooked with Rich Finely Shredded Spinach and Spices.

Aloo Ghobi 700/-

Organic Potato and Cauliflower Florets. Cooked with Indian Spices.

Malai Kofta 950/-

Vegetable and Cheese Kofta in Royal Spicy Tomato Sauce.

Dal Makhani 650/-

Whole Black Indian Lentils and Kidney Beans Cooked in Cream and Spices.

Yellow Dal 650/-

Yellow Lentils Cooked in Traditional Spices.

Plain Jeera Rice 400/-

Basmati Rice Cooked with Cummin

Vegetable Rice 400/-

Organic Seasonal Vegetables Cooked with Basmati Rice and Spices.

main courses

Masala Fish 950/-

Pieces of Fish Cooked in a Tomato, Butter, Onion and Spice Sauce.

Tawa Fish 950/-

Pieces of Red Snapper Cooked on our Tawa with Herbs and Spices.

Purdy Prawn Curry 1,800/-

Fresh Mombasa Prawns Cooked in a Rich Thick Coconut Sauce.

The Indian Tandoor is an authentic Indian Clay Oven shaped like a barrel and fired by charcoal. All items cooked in a Tandoor contain low fat.

Mutton Masala 950/-

Boneless Mutton Cooked in a Thick Tomato Onion Sauce.

Tawa Mutton 950/-

Boneless mutton with tomatoes and spices cooked on a Tawa.

tandoori breads

Naan Bread 150/-

Piping Hot Traditional Naan Bread Fresh From our Tandoor.

Roti Naan 150/-

Flat Wholemeal Bread Fresh From the Tandoor.

Turbo Naan 150/-

Naan Bread Stuffed with Fresh Chilli's. Not For The Faint Hearted.

Garlic Naan 200/-

Naan Bread Topped with Fresh Garlic and Herbs. Brushed with

Butter Naan 180/-

Piping Hot Naan Bread Fresh From our Tandoor Brushed With Butter.

Cheese Naan 250/-

Naan Bread Stuffed with Indian Cheese, Chopped Onions and Special Masala.



Stay online whilst you dine with our free wifi. 9998887776



Starters

Get your visit off to a flyer

Purdy's Zanzibar Fish Soup 800/-

A fragrant lightly spiced coconut soup, with red snapper, prawns and calamari. Served with crusty bread and butter.

(V) Roasted Red Tomato Soup 650/-

Homemade and warming with a swirl of cream and basil sprinkle. Served with crusty bread and

butter.

(V) Deep Fried Camembert 750/-

Wedges of melting camembert dipped in a crisp bread crumbs & served with kei apple jelly.

Prawn, Feta & Coriander Samosa's

Lightly spiced, served with our home made sweet chilli jam (5

(V) Brie and Sundried Tomato Samosas 750/-

Served with our home made chilli jam (5 pieces).

Grilled Calamari Rings 750/-

Fresh Kenyan calamari tossed with lime juice, olive oil and a hint of garlic.

(V) Falafels in Homemade Pitta Bread

North African style falafels served with our cucumber, dill and yoghurt tatziki dip.

Tandoori Tikka Salads

1,150/-

(V) Paneer, Fish or

Chicken

From A Touch of Spice, served

on a fresh salad, organic onions,

avocado, tomato and greens

with a raita dressing.

Chicken Shwarma

wrapped in homemade

pitta 850/-

A middle eastern garlic chicken

served with a

savoury yoghurt sauce on a bed

of organic greens.

Salads

Healthy choices fresh from our Organic Farm with the help of our friends the Organic Farmers Market

(V) Grilled Goat Cheese Salad 950/-

A wheel of grilled seared goats cheese with oven caramelised garlic, served with a fresh salad of home grown beetroot, avocado, tomato and organic greens.

(V)Haloumi Salad 1,100/-

Grilled haloumi, served on a bed of Lebanese couscous, roasted butternut, tomato, avocado and organic greens.

Purdy's Chicken Breast, Avocado and Bacon Salad 1,000/-

Served on a bed of organic greens, with Purdy's famous vinaigrette.

Burgers Stacked with flavor

200g Minced Beef Burger 1,000/-

Best beef minced with herbs and caramelised onions.

200g Minced Chicken Burger 1.200/-

Plump chicken breast minced with herbs.

Go Large! Add An Extra Burger for 400/-

(V) 200g Purdy Home made Falafel Vegetable Burger

North African herbed chickpeas crushed with onions and spices.

Build Your Own Burger Why Not Add Some **Toppings:**

Fried Egg, Gherkins, Mushrooms, Homemade Caramelised Spicy Onion Jam, Tomato Relish 100/- each Cheese, Bacon 150/- each

Purdy Mains

Prepared With Pride Just The Way You Love Them Choose from chips, mashed potatoes or couscous and garden vegetables or salad as an accompaniment..

Purdy's well hung steaks! 250g Fillet Steak 1,600/-

Choose Your Favourite Sauce: Creamy Blue Cheese, Rich Black Pepper, Creamy Mushroom, Béarnaise.

(V) Spinach and ricotta ravioli with Mushroom Sauce 1,000/-

Homemade pasta stuffed with our organic spinach and ricotta, served with a rich creamy mushroom sauce.

Pan Fried Porcini Mushroom Chicken Breast 1,600/-

Served with a Rich Creamy Porcini Mushroom and Wine Sauce.

Lemon Chicken Strips 950/-

Tossed with Lemon. Olives and homemade sun-dried tomatoes.

Chicken Kiev 1,500/-

Our classic plump chicken breast stuffed with butter, garlic, rolled in breadcrumbs & deep fried.

(V) Vegetable Lasagne 850/-Just like your mama used to make.

(V) Home-made fresh Tagliatelli with a choice of: Rich porcini mushroom, cream and wine 950/-

(V) Freshly Tossed Tomatoes, Basil & Roasted Garlic 700/-

Light and fresh from our garden.

The kitchen is open 10:00am to 10:00 pm seven days a week.

All prices include VAT (16%), Catering Levy (2%) and Service Charge (10%). The first two go to the Government and the last one is shared amongst all of the Purdy Arms Staff. Our three kitchens are very busy places containing nuts, gluten and other allergens. If you have a food allergy, please tell us before your order – our menu descriptions don't mention all ingredients.

We will do our best but bear in mind that dishes ordered from different kitchens may not arrive at the same time.

Note also that fish dishes may contain small bones.

Seafood

Fresh from the coast

Pizza's

Cooked in our traditional wood fired pizza oven.

Grilled King Fish with Herbs and Olive Oil 1,250/-

Line caught King Fish tossed with homegrown herbs and virgin olive oil.

Grilled Red Snapper with Mint and Orange Sauce 1,200/-

Fresh snapper Pan tossed with spearmint, butter and freshly squeezed orange juice.

Classic Purdy English **Battered Fish and Chips** 1,100/-

Fresh snapper fillet deep fried in our light batter and served with traditional tartar sauce. A firm favourite.

(V) Queen Margherita

750/-

Mozzarella Cheese, tomato and

fresh basil leaves.

Purdy Mighty Meaty

1,100/-

Mozzarella Cheese, tomato,

pepperoni, sausage, meat balls

and shredded pork.

Parma Ham And

Mushroom 1,100/-

Seafood Gratin 1,600/-

Fresh catch of prawns, sea fish & calamari in a rich cream and wine sauce grilled with breadcrumbs

Grilled Whole Calamari 1,500/-

Whole scored calamari griddle seared and served with tartar sauce and a wedge of lemon.



Desserts

Kids Fuel

For The Under 12's. Served with couscous, mashed

potatoes or chips and vegetables or carrot sticks.

Time to spoil yourself.

Purdy's Chocolate Mousse 600/-

Homemade beef burger or

vegetarian burger 650/-

Crumbed Mini chicken breast

fingers stuffed with cheese 650/

Homemade Fish fingers 650/-

Decadent, boozy and full of chocolate!

Crème Brule 600/-

Classic, creamy and addictive!

Chocolate Roulade 600/-

Our famous chocolate and cream sponge roll with a dollop of ice cream.



Make Your Own Pizza 750/-

Why not make your own pizza to be

cooked in our wood fired pizza oven.

Purdy Plate Of Chips 300/-

Purdy Ice Cream

One Scoop 150/-

Two Scoops 250/-

Ask what flavours we have today.

Purdy Arms chocolate marshmallow samosas 700/-

Five decadent samosas filled with sweet

delight.

Planning a function? How about a kids' birthday party or a Christmas party for your office?

Contact us:

0712 007 001/0732 007 001 info@purdyarms.com www.purdyarms.com



feta, olives and avocado. Toppings?

Mozzarella Cheese, tomato, parma ham, olives and avocado.

Chicken, Butternut & Rosemary 950/-

Mozzarella Cheese, tomato, chicken, butternut and rosemary.

Quattro Stagioni 1,000/-

Mozzarella Cheese, tomato, ham, mushrooms, olives and artichokes.

Fancy Some Extra

Spicy Salami Diavola

1,000/-

Mozzarella Cheese, tomato, spicy

salami, fresh chillies and

oregano.

Bacon, Feta, Olives &

Avocado 1,100/-

Mozzarella Cheese, tomato,

Olives, mushrooms, pineapple, avocado, capers at 100/- each Cheese, artichokes at 150/-Anchovies at 200/-Salami at 250/-