



**PONDI**

## SMALL BITES

## AVOCADO MESS

Black Chickpeas, Pomegranate, Corn,  
Yoghurt Dressing & Papadums. (V+GF)  
95

## DUCK RILLETTE

Sour Cherries, Duck Jus Curry, Hoagie Crisp.  
188

## ESCARGOT GRATIN

Sambal Breadcrumbs, Chilli Garlic Coconut,  
Cabbage Slaw.  
168

## KATHMANDU MEATBALL MOMO

Timur Chicken, Sesame Gravy, Coriander  
Dressing. (6pc)  
110

## PRAWN &amp; LEEKS SAMOSA

Blueberry Relish. (2pc)  
110

## VEGETARIAN

## BAKED AUBERGINE

Flowering Cauliflower, Coriander Chutney,  
Semi-Dried Capers. (VG+GF)  
185

## SWEET POTATO &amp; RICOTTA PILLOWS

Tempered Coconut Dressing,  
Mushroom Relish,  
Sweet Potato Chips. (GF)  
150

## PONDI THALI

Fragrant Rice, Sunny Side Up, Assorted Seasonal  
Pickles and Condiments. (VG)  
140

## MAINS

## GRILLED BUTTER CHICKEN

Leeks, Scallion Salsa.  
¼, ½, Whole  
188 / 368 / 528

## CURED SALMON

French Beans, Tomatoes, New Potatoes,  
Anchovy Brown Butter. (GF)  
230

## STUFFED CALAMARI

Smoked Pork Belly, Fenugreek Leaves, Clams,  
Fino Sherry, Pistachio. (GF)  
190

## ROASTED LAMB FILLET

Black Cumin Gravy, Braised Cabbage,  
Pomegranate and Mint Chimichurri. (GF)  
290

## CHARGRILLED STEAK AND FRIES

Steak of the Day, Vadouvan Béarnaise Sauce,  
Peri Peri.  
MP

## SIDES

BASMATI 35  
FLATBREAD 35  
GOUEGERE 55  
PERI PERI FRIES 55

## DESSERT

## SPICED CARROT CHEESECAKE

Cream Cheese, Toasted Pistachio,  
Vanilla Ice Cream.  
78