Introduction

The journey of food & its exploration in Britain began in 1991. The name Todiwala quickly became synonymous with exceptional Indian Cuisine inspired by Parsee tradition through the creation of Café Spice Namasté in 1995.

In 2011 Cyrus used his experience and reputation to open Mr Todiwalas Kitchen, a signature restaurant that blends traditional cooking methods with non-traditional ingredients to create fragrant, Pan-Indian dishes; the likes of which you cannot find anywhere else.

One of Cyrus’s goals has always been to bring his cuisine to a much wider audience and the Team has certainly achieved this. Mr Todiwalas Kitchen has stamped its mark, earning the highest praise for its unique dishes served within a stunningly beautiful atmosphere. Mr Todiwalas Kitchen offers diners the warmth and magic of “Todiwala Service” in an elegant West London setting.

Over the years Cyrus has been heavily involved with the Farming Community far and wide across the UK which has enabled the Kitchen to offer guests the very best in British Produce often not available to others; simply cooked in our style.

Mr Todiwalas Kitchen includes spectacular decor, inspired by 1950-1980s India, complete with antiques, trinkets and a life size wooden elephant (Roy) which dates back to the early 1900’s.

Come in, Stay a while,

Cyrus, Pervin and the Todiwala Team
Indian Street Food – Virtually the entire country’s external eating habits are dominated by street food. So much is the variety and so vast is the choice that if you ate one new thing each day it would take you a lifetime to cover the nation’s street delicacies. However I hail from Bombay (now Mumbai) and to me this is not only India’s commercial capital city it is the food capital too. Every street corner is buzzing from oily deep fried unhealthy tasty bits to braziers firing dices of meat and offal trying hard to meet the demands of their customers, to ‘Chaats’ or finger licking snacks, to crushes, milkshakes, juices, you name it Mumbai has got it, from the cheapest to the most expensive and having had the privilege of travelling widely my feeling is that no city in the world to me can match that. But styles differ, recipes differ, and names that are familiar may be totally different from expectations! In our starters we have tried to give you a taste that is India.

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask your server who will be happy to assist.
We recommend you try some of our FIRM FAVOURITES

We have designed a variety of PLATTERS & MEALS for individuals who would like to begin their meal with a burst of flavours and tastes. Please advise us of any allergies or particular preferences.

**Vegetarian Starter Platter**  
£9.95
Five tasting portions of vegetarian starters.

**Mr. Todiwala’s Starter Platter for Two**  
£18.75
Our most popular selection of four vegetarian and four non-vegetarian starters, including tikkas to share.

**Tikka Platter**  
£17.50
A tikka each of Barbary duck, Denham Estates venison tikka, Scotch beef, chicken tikka, paneer & salmon.

**The Mr. Todiwala’s Kitchen Menu**  
£46.50 per person
Relax and let us do all the hard work — including the ordering!  
*(Available until 9:30 pm)*

Five courses of chefs favourites including vegetable side dishes, rice, naan, raita, papad and chutneys, dessert & tea/coffee! Please inform us of any allergies or particular preferences. The first three courses will be served individually plated and the main course will be served in bowls. Dessert will be individually served.

And finally for the committed gourmands who would like to take their time...

**The Mr. Todiwala’s Gourmand Tasting Menu**  
£70.00 per person
*(Available until 9:30 pm)*

This menu represents a continuous array of tasting courses and is designed to take you on a culinary excursion packed with regions, flavours, tastes and creativity.

We will be happy to serve you more food if you feel that you can still eat more. On average this menu will stretch for roughly two hours and we therefore beg you to allow the time and patience to enjoy it.

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask your server who will be happy to assist.

Vegetarian  
Medium Spicy  
Hot & Spicy  
Fiery Hot
**Mr Todiwalas Pickle Tray**

£1.50 (per person)

Exclusive and always changing chutney & pickles handmade in-house. Using the finest British produce. Also for sale in jars at the restaurant.

**Selection of Papads**

£1.00 (per person)

Better known as pappadum in the UK, these are mostly made from lentils, rice or corn and therefore are usually gluten free.

The dosa is a crisp pancake made from a batter of fermented rice and white lentils, served with saambaar (a South Indian spiced vegetable and lentil soup) and fresh coconut chutney. Filled with a choice of either of the two fillings below:

**Masala Dosa**

£8.95

Filled with a traditional potato bhajee also known in India as dosa bhajee.

**Frankie Goat Dosa**

£10.25

Crisp White Lentil & Rice Pancake filled with diced Boer Goat cooked in a rich well Spiced Bombay style yoghurt based Sauce. Served with Sambaar (lentil pot pourri).

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**Parsee Community** – The Zoroastrian community of India arrived from Persia then known as Pars some 1400 years ago, hence the name Parsee. The cuisine, even though, has evolved over the centuries, is still predominantly non-vegetarian and has nuances within it from Gujarati, Goan and Maharashtrian cooking styles – the regions within which the Parsees mostly resided. Being a Parsee myself, it would be unfair if we did not have Parsee dishes on this menu; and the signature dish of our community is the Sunday roast – DHAANSAAK, which you can try here in its true form.

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask your server who will be happy to assist.

Vegetarian

Medium Spicy / Hot & Spicy / Fiery Hot
**Dahi Saev Channa Poori** £7.25

Crisp Puffed Poories filled with crushed potato and chickpeas, topped with spiced yoghurt, fresh green chutney, Date & Tamarind sauce and sprinkled with chickpeas vermicelli.

**Beetroot & Coconut Samosa** £8.25

A South Indian style filling of diced beetroot blended with diced potato, tossed with freshly grated coconut and sizzled with mustard seeds, curry leaves, cumin and chilli. This may sound unusual but, when cooked with coconut, the beetroot is an entirely different beast and tastes delightful. The potato here is primarily used to hold the beetroot dices together.

**Langoustine Patia** £10.50

Scottish Langoustine tails marinated in red masala, crumb-fried and served on hot sweet and sour Patia sauce.

**Keralan Crab Masala** £10.50

Cornish crab meat sizzled with black mustard seeds, green chilli, white lentils and curry leaves with minced shallot, tomato & fresh grated coconut.

Whilst we can and do prepare a host of other special starter items, we simply cannot list them all here for sheer reasoning to avoid making our menu look like an encyclopaedia. We do therefore recommend the starter platter so that we can then do justice in bringing to you a wider choice of some of our specials and offer you a selection of taste and flavours, which also keeps us on the edge of creativity.

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask your server who will be happy to assist.

Vegetarian

Medium Spicy | Hot & Spicy | Fiery Hot
Tandoor – Clay Oven

All our tikkas are cooked medium to medium rare for best results. However please let us know if you prefer rare. Please be patient with us as we only prepare your tikkas when you are ready to eat. All our tandoori main courses are served with a vegetable accompaniment of the day. Mr Todiwala’s Kitchen also wishes to inform our patrons that the use of any colouring in our kitchens has always been banned and therefore we cannot please those who expect our dishes to be brightly coloured or iridescent.

Our meat, fish and poultry are either organic, free range or friendly farmed and come from sustainable resources.

(The lower priced Tikkas below represent smaller starter portions)

Paneer and Vegetable Shaslik £17.50
Portobello mushroom, Indian whey cheese (Paneer), quarters of mixed peppers, tomato, sweet potato and onion, marinated in classical tandoori masala, skewered, chargrilled, and served with saffron rice and coconut curry.

Leeli Chutney Ni Salmon £10.95 / £18.75
Fillet of organically reared Wester Ross salmon marinated in Parsee style fresh green chutney, skewered and chargrilled in the tandoor. Whilst salmon is a great fish, it is not very spice friendly. However, this chutney is derived from my mother’s own family recipe. The family, as well as our regulars, who have eaten it hundreds of times before unanimously agree that it is the best way of marinating fresh salmon for grilling.

Saffron And Ginger Halibut £19.25
Good Quality Halibut is probably one of the finest fish for chargrilling. Organically raised halibut with a firm yet delicate flesh is marinated in a yogurt base with extract of Ginger and Iranian Sargol saffron, chargrilled & served with a Crisp Naan and Vegetables of the day.

Chicken Tikka £9.50 / £17.95
An all-time favourite, chicken tikka needs no introduction except that ours is not red in colour and is traditionally flavoured. (Served with accompanying tadka daal and steamed rice for main course only).

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask your server who will be happy to assist.

Vegetarian ☑ Medium Spicy / Hot & Spicy / Fiery Hot ☒

Contains Nuts ☐ Contains Gluten ☑ Halal ☑
**Keralan Duck Tikka** £9.95 / £18.95
Breast of Barbary Duck marinated in a Keralan “Syrian – Christian” style created by Mrs Matthew, a genius on old Keralan “Syrian – Christian” cuisine. Marinated simply in yoghurt with tamarind extract, crushed red chilli, toasted fennel, ginger, roasted cardamom, and, chargrilled to a medium rare. For those who do not know, Christianity and Judaism have been practiced in India long before the Western World had heard of their existence, and both synagogues and churches have existed from the 1st century AD, when trade first began by the Syrian and Baghdadi Jews and Christians.

**Venison Tikka Aflatoon** £9.95 / £18.95
This tikka has survived the test of time and we feel that it will be a great addition to this menu too. Influenced by the cooking exploits of The Maharaja of Sailana in Rajputana, who was an avid cook and often created great kebabs in the jungle, this being one of them; and probably one of the best ways to cook venison as demonstrated to me by my father several times during his many hunting trips in Rajasthan. Flavoured with a treble hit of anise with fennel, anise and star anise which gives this great venison from Michael & Cecelia's Denham Estates in Suffolk the right balance.

**Beef Tikka Laal Aur Kaala Mirich Masala** £12.95 / £25.50
The Duke of Buccleuch's Estates breed some of the best beef on the British Isles. A cross between the Aberdeen Angus and Scottish Long Horn the meat quality is exquisite, being well hung and matured for over three weeks. Cubes of the prime fillet are marinated with puréed red chilli, crushed black peppercorns, home ground mustard, garam masala and ginger. This one is ‘HOT’ and not to be taken lightly.

**Mr Todiwala’s Mixed Grill Platter With Curried Rice And Curry** £22.50
A taste of all of the above. A combination of each of the above tikkas, including Paneer & Portobello mushrooms, served with soft curried steamed rice.

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask your server who will be happy to assist.

Vegetarian 🥗
Medium Spicy 🌶️ Hot & Spicy 🌶️ Fiery Hot 🌶️
Goan King Prawn Curry and Organic Red Rice £19.25
If there is one combination of food in Goa that is eaten daily come hell or high-water, it is the classic Goan coconut curry. Cooked here with king prawns and served with unpolished rice and “KISMOOR” – a crumbled dried shrimp and onion salad, which must be sprinkled over the curry and rice for an even more sumptuous meal. The rice served is unpolished red kernel rice traditionally served with Goan curry (if you prefer Basmati rice instead, please do let us know).

Karimeen Polichattu £18.50
One of Kerala’s most popular fish dishes this is quite simply fillets of sea bass marinated in a spiced paste with chopped onions. Curry leaves and ‘Kokum’ (butternut berry) and Palm Vinegar. The fish is then rolled in banana leaf, first pan grilled and then finished in the oven. Served with a plain coconut curry and Roti.

Dum Ka Murg £18.50
This is traditionally a dish from the region of Hyderabad in South India where Persian influences in the cuisine were introduced by the Nizam. Clearly visible here in the preparation which is chicken breast marinated in pureed almonds, pistachio, cashew nuts, mint and coriander with fried onions green chillies and spices. This is then cooked very slowly in its own juices and served with saffron rice.

Goan - Goa was known by the earliest Hindus as “The Abode of Peace” and is often believed to be the very region where Hinduism was first established. Its greatest influence on cuisine is from and due to the Portuguese, who brought to Goa new products from their expeditions including varieties of chilli, the use of vinegar in cooking and fresh yeast for bread. If there be one state in India where bread is a must, its got to be Goa. Though very diverse, the Goan staple cuisine is the fish or prawn curry and red rice which is presented on our menu too.

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask your server who will be happy to assist.
**Malabar Chicken Curry With Steamed Rice**  
£18.50

Roll boned leg of chicken simmered in the favours of a rich red curry enhanced with toasted coconut, curry leaves, some fenugreek and mustard. Served with steamed rice.

**Murgh Makhani Pasanda**  
£18.75

The classic north Indian sauce ‘Makhani’, takes its routes from the princely state of Oudh where a great deal of India’s most popular Mughlai dishes were created and which led to the eventual creation of the ‘British Indian’ – and I repeat British Indian chicken tikka masala sauce. Ours is whole breast of chicken stuffed with Indian whey cheese blended with pistachio, crushed almonds & roasted fennel, partly grilled then simmered in the classic creamy tomato sauce, enriched with puréed cashew nuts and almonds, flavoured with shredded ginger, green chilli and crumbled toasted Quasoori Methi (sun dried fenugreek), served with saffron rice. Quasoor is a town in Pakistan renowned for its fenugreek and all sun-dried methi is now simply called ‘Quasoori’.

**Dhaansaak**  
£18.75

The is the Parsee Sunday Roast and unless health or poverty demands it is always made using Lamb, Goat or Mutton, which is why we do not add the meat in front of the word Dhaansaak. It is painstakingly made using five different lentils cooked with vegetables, which is then pureed together and blended with the lamb that has been cooked in a hot red masala. The dish is complete when served with Caramelised onion rice flavoured with star anise and cassia bark, spiced meat balls and a red onion salad. It is best enjoyed when the lamb and lentil dish is poured over the rice, the onion salad over that and then eaten.

This is how we grew up eating and preparing this dish. It does differ from the Bombay Dhaansaak, which uses ready-made masalas whilst ours goes back to my great grandmothers recipe and shows signs of adherence to our Persian heritage. Please do not confuse this dish with its namesake in Britain, as you will be grossly disappointed. This is the classical version and shows no adaption towards British Indian cuisine.

**Main Dishes continued overleaf...**
**Bhuna Pashula Bong**

The ever so classic of sub-continental Indian preparations, ‘Bhuna’ is often grossly misunderstood. ‘Bhuna’ the word simply means ‘roasted’ but is a classical gravy too and not necessarily hot. It is however made through a lengthy process of browning onions until caramelisation sets in, with whole spices, and condiments; puréed with yogurt and tomato. Shank of lamb here is first slow roasted then simmered in the gravy, served with pulao and chunks of fried potato to complete the dish.

**Vindalho De Carne De Porco**

There is no doubt that British pork is probably the best pork anywhere in the world. Belly and shoulder of organic British Lop (rarest of the rare British breeds) cooked in that most popular of terms in the UK, ‘Vindaloo’. ‘Vindalho,’ pronounced VINYUSH De ALYOOSH, would be its traditional Portuguese / Goan name and it would always be classically cooked with pork only. A Goan vindalho is not the mind blowing hot gravy as it has sadly been branded in the UK, but a rich, hot maybe slightly sweet and sour gravy, which is an ideal companion for pork, served with steamed rice. ‘Vindalho’ sadly is not a barometric term for chilli heat and we Indians do not understand it as such. (The Portuguese classically pickled the pork in wine vinegar and garlic, hence the name). Our pork is produced by Giles Eustice, President of the British Lop Pig Society.

**Beef Xacutti**

Pronounced “Tsakutti” if you wish to. This is one of the greatest Curries of the world and definitely the most exotic and aromatic. Hailing from Goa it takes twenty-one ingredients and three stages of cooking to fulfil its demands on the skill of the chef. Served with Steamed Rice.

**Non-Vegetarian Thali**

This is a complete meal comprising lamb, chicken, lentils, vegetables, raita, rice, an Indian Snack & Naan.
**Tadka Daal** £8.50

A combination of toor and masoor daal (yellow & pink lentils) cooked and sizzled with chopped garlic, cumin and red chilli. This process of sizzling is known as ‘tadka’, hence the name tadka daal.

**Baingan Bharta** £8.95

Smoked aubergine peeled after charbroiling, chopped and simmered with onions, tomato, garlic, green chilli and cumin, finished with fresh chopped coriander, beaten yoghurt and dices of fried aubergine. This is the Punjabi version of one of the sub-continent’s most popular of aubergine dishes.

**Aloo Gobhi Mutter** £8.95

A Rajasthani style combination of cubed potato, florets of cauliflower and green peas sizzled with mustard seeds, fenugreek, Kashmiri red chilli and cumin. Flavoured with ground ginger, garlic, cardamom and crushed coriander seeds.

**English Heritage Potato Bhajee** £8.95

In support of the rekindling of Britain’s rare heritage potato varieties, we bring you a blend of at least two in season. These are exclusively cultivated by Lucy and Anthony Carroll at their farm in Northumberland where they have been trying very hard in re-introducing some great varieties back into Britain. Depending on the season, you may enjoy Epicure, British Queen or Mr Little’s Yet Holm Gypsy, or one of several others including Burgundy red or blue, Yukon Gold or Ratte, Pink Fir – all depending on seasonality and availability, cooked and sizzled with mustard seeds, cumin and sliced onions, flavoured with garlic and fresh coriander.

**Cholay Paneer** £8.50

Chickpeas and Indian whey cheese simmered in a dryish gravy seasoned with crushed pomegranate seeds.

**Aloo Saagwalla** £8.95

Seasonal English Heritage potato, simmered in part puréed, part chopped, fresh, baby spinach. Sizzled with sliced garlic, red chilli, cumin and crumbled toasted fenugreek.

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask your server who will be happy to assist.

Vegetarian

Medium Spicy  Hot & Spicy  Fiery Hot
**Vegetarian Accompaniments**

**Bhindi Aur Mushroom Ki Jhalfraezi** £8.95

Shredded okra and shredded mushrooms, tossed with shredded green and red peppers, chilli, ginger and garlic, spring onions and tomato, tossed in a semi-dry masala as in true Jhalfarzi style, or better known as ‘Jhalfraezi’. The word simply means ‘to look like’ i.e. to look hot but it need not be so!

**Spinach & Split Pea Croquette in Goa Curry** £8.95

Crushed split yellow peas mixed with shredded spinach and ginger, formed in croquette, fried and simmered in a rich coconut curry. It’s Keralan name would be Cheera Wada Khozhambu.

**Seasonal British Vegetable Of The Day** £8.95

Please ask for details of the preparation and the vegetable offered.

**The Vegetarian Thali** £19.95

A vegetarian meal in itself, this is a platter comprising of three vegetable preparations, plus lentil, rice, roti, and raita.

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**Vegetarianism** – If there be one cuisine in the world that can truly represent vegetarianism, it’s got to be Indi! With an estimated 750 million vegetarians in the country how could one go wrong?! However the cuisine is so multi-faceted that an individual such as even myself would take over a thousand years to scratch the surface enough to say that I am an expert on Indian cuisine, of which vegetarianism is an integral part. In my mind there’s no individual who can claim to be an authority of Indian cuisine if defined within the sub-continent of India. Mr Todiwala’s Kitchen will endeavour to bring as much vegetarian choice using as much local produce as is possible.

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The Breads & Essentials

**Naan**
Made with refined white flour, eggs and milk. £3.95

**Roti**
Made with unleavened wholewheat flour. £3.95

**Peshawari Naan**
Stuffed with a blend of ground almonds, raisins, desiccated coconut and cream, and flavoured with cardamom. This naan has originated in the UK and has no resemblance to the naan served in Pakistan. £4.25

**Cheese & Chilli Naan**
This naan has a kick, and is quite addictive too. £3.95

**Garlic & Chilli Naan**
Stuffed with fresh chopped green chilli & garlic. £3.95

**Sada Chawal**
Plain steamed Basmati rice. £3.95

**Palav/Pulao**
Traditional saffron flavoured rice. £4.50

**Dhaan ‘Dhaansaak Rice’**
This is traditional Dhaansaak pulao made with browned onions that give it the classic brown colour and flavoured with star anise. £4.95

**Goa Rice**
Red unpolished rice, high in fibre and great in natural taste. £4.25

**Cucumber Raita**
A raita (or seasoned yoghurt) is more often than not a staple food for locals throughout the length and breadth of India. Hot and/or oily foods are digested more easily if accompanied by yoghurts and raitas, which also, of course, lend their own flavours as well as enhancing the flavours of the main dish. £4.25

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For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask your server who will be happy to assist.

Vegetarian 🌿
Medium Spicy 🌶️ Hot & Spicy 🌶️🌶️ Fiery Hot 🌶️🌶️🌶️