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About us

East India Cafe is a restaurant based in the historic Montpellier area of Cheltenham but as you step through the doors you will be transported to another time and place - India during the British Raj period between 1858 and 1947.

Head Chef Litu Mohiuddin and his team take recipes and creations from that era and transform them with contemporary twists, combining the freshest produce from local suppliers and farmers with home-grown herbs, freshly-ground spices and ingredients from far-flung places to provide diners with a mouth-watering and authentic taste of Anglo-Indian cuisine.

Diners in the intimate restaurant, charmingly decorated with vintage art and antiques, can indulge in such favourites as Railway Lamb Curry, made with 14-day mature Cotswold lamb, from the seasonally-changing A La Carte menu or take a culinary journey through the Indian subcontinent with the sumptuous seven-course tasting menu - a true gastronomic treat.

Whatever they choose, East India Cafe's mixologists will have a drink to perfectly complement their meal among the extensive range of wines, cocktails, fruit punches and - of course - gins. The preferred tipple of the British Raj, the world-famous gin and tonic is East India Cafe's signature drink and the restaurant has its own house variety to enjoy.

For those wanting an even more interactive dining experience, the hugely-popular monthly master-classes provide a hands-on opportunity to prepare a themed meal with the chefs, find out more about each dish's history and discover how to recreate them at home before sitting down to enjoy the finished feast.

Since opening its doors in 2014, the East India Cafe has quickly established itself as one of Cheltenham's top three restaurants on TripAdvisor thanks to its "first-class service", "friendly staff" and "the best Indian food you will ever eat".

THE INDIAN EN

At the heart of the community

The East India Cafe prides itself on working with regional suppliers to source the best local produce. Martin's Meats, an award-winning butchers in Cheltenham, provides the restaurant with Cotswolds Lamb, longhorn beef, free-range chickens and other meats not usually associated with Indian cuisine such as guinea fowl. Vegetables are supplied by DJ Perks & Sons, based just 13 miles away in Staverton.

Herbs are grown in Litu's home garden and also in the window boxes that decorate the restaurant, while spices are prepared using a flat grindstone in the tradition way known as shell bata in Bangladesh. The grinding action allows unique flavours to develop and adds to the intensity and aroma of the food.

The restaurant currently stocks three tonics and 15 different types of gin for its signature drink, including the East India Cafe's own house gin - an innovative combination of gram masala, cumin, aniseed, ginger and nutmeg to represent our chefs' love of spices. Distilled in the Cotswolds, it has been well received by critics for its smooth, clear and elegant note







Litu Mohiuddin - Head Chef and partner

It was while working with a number of renowned chefs in fine dining and fusion cuisine establishments that Litu Mohiuddin first had the idea for East India Cafe. Taking his inspiration from the British Raj lifestyle, he opened the restaurant in November 2014.

"There are fewer fine-dining Indian restaurants in the UK than with any other cuisine and I felt passionately that there was a place for refined Anglo-Indian food and presentation," he said.



"I wanted to take dining history, work with it and bring it back to life. The Raj period in India was a golden period of fusion cuisine and a beautiful way to cook, mixing Indian spices and flavours with British herbs and fresh produce. That is what we are recreating here but we are also adapting and modernising the dishes, innovating recipes and techniques.

"It was while I was working as chef manager for a multi-cuisine restaurant in Kings Cross that I really began to understand how different cuisines could be infused together to make tasty and good food. That is when I decided to set up my own restaurant.

"I've worked in and managed Rosette restaurants and fine-dining Indian restaurants, and have been honoured to work with Michelin Star chefs. It was an incredible experience to take inspiration from them."

Entirely self-taught as a chef - his "food bible" is *McGee on Food and Cooking* by Harold McGee - Litu also took inspiration from his childhood in Bangladesh.

"Because you are surrounded by water and jungle, the key is sustainability, recycling and reusing," said Litu, who was born and raised in Khulna. "It is a diverse, salty environment where it is very hard to grow vegetables and there are long periods of the year where you are not going to get much rain. The cooking reflects that - you use a lot of pickling, marinating and preservation, and you eat seasonally. We use those same techniques and approaches at East India Cafe.

"My father is a farmer and working with him gave me a little knowledge. I also cooked a lot with my mom - she and my wife are my inspirations, they are both brilliant cooks. I have always loved cooking, it makes people happy and puts a smile on their face."

THE INDIAN

Prepared for Sir William Wilso

Litu loves seeing the joy that food brings, not only through serving the customers but also during the monthly masterclasses which give him the opportunity to share his expertise in Anglo-Indian cuisine. "Masterclasses give us knowledge, teach us to practice seasonal and sustainable cooking, and allow us to meet and share cookery art with the enthusiastic cooks."

Litu Mohiuddin Resume

East India Cafe, Cheltenham - Head Chef

November 2014 - present

Key tasks: Research and development, recipe and menu creation, food preparation, managing the kitchen budget and staff, running monthly masterclasses.

India Dining, Warlingham, Surrey - General Manager

July 2013 - October 2014

Key tasks: Day-to-day management of a two AA Rosette restaurant; working with Head Chef to develop season and promotional menus; team development; kitchen audit; preparation and presentation of masterclasses.

Amirah's Kitchen, Wandsworth, London - Chef de Partie

March 2012 - June 2013

Key tasks: Food preparation and menu development on the street food section; sauce preparation; assisting with other sections as required.

Kitchin N1, Kings Cross, London - Kitchen Manager

January 2008 - January 2012

Key tasks: Supervised a team of ten chefs in a multi-cuisine buffet restaurant with a seating capacity for around 300 customers; advised on preparation work and presentation; menu development; standardisation; stocktaking and ordering.

Education

Wrexham Glyndwr University 2011 - 2012 Masters of Business Administration (MBA)

Blake Hall College, London 2009 - 2011 Post Graduate Diploma in Business Management (PgD BM)

I have also attended and successfully completed a number of online short courses related to Food Production; Anglo Indian Cuisine; Fundamental Indian Cooking Art; Food and Our Future; Sustainable Food Production; and Our Hungry Planet: Agriculture, People and Food Security. BENGAL

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Mouths of the Gang





Tasting Menu

7 courses for £55.55 per person | £85.55 with drink pairings

Appetiser of the day Chef's selection of winter produce East India Cafe house Gin, Tonic and Botanicals

From the Street of Kolkata

Deconstructed Chicken Samosa chatt, artichoke, Basil oil Continue with Gin and Tonic

From the Street of Hyderabad

Meat stew, Haleem masala roux, ginger, aniseed butter croutons Golden Mile Sauvignon Blanc, Marlborough, NZ

From the Bengal's Fisherman Boat

Tiger prawn, kasundi, ginger & cumin, malai, watermelon Cantarutti Pinot Grigio, Friuli, Italy

From the street of Rajabazar

Venison, celeriac & turkey bacon slaw, Goan peri peri Carla Chiara Malbec, Mendoza, Argentina

Interval

Catch of the day 65*, black onion seeds, lemon and mango sorbet, nimki

From the Kitchen of Indian Railway

14-day matured Cotswold lamb, hung curd, bhuna trio lentil, kachumber, pilaf Parker Station Pinot Noir, Central Coast, USA

From Temple's Kitchen

Lal mohan, gin & tea apricot, poached papaya, kulfi *Gin & Tea Martini*

*We like sustainably caught wild fish; please speak to a server about our catch of the day

Minimum 2 people. Entire table only.

75 ml of wine is served on 3rd, 4th & 5th course, 125 ml of wine is served on 7th course. Food allergies and intolerances: Before ordering please speak to our staff about your requirement. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.

THE INDIAN EMPIR

Prepared for Sir William William

Vegetarian Tasting Menu

7 courses for £49.95 per person | £79.95 with drink pairings

From the Kitchen of Dak-Bungalow

Garlic & rosemary, sweet potato, parmesan East India Cafe house Gin, Tonic and Botanicals

From the street of Kolkata

Deconstructed Vegetable Samosa, artichoke, Basil oil Continue with Gin and Tonic

From the street of Tamil Nadu

Soya chunks, haleem masala, Asian ginger, aniseed butter croutons Golden Mile Sauvignon Blanc, Marlborough, NZ

From the Jamat Khana

Trio lentils, puffed rice, onion bora, beetroot puree Cantarutti Pinot Grigio, Friuli, Italy

From Memsahib and Khansamas' kitchen

Paneer shaslik, roasted aubergine vorta, herb chutney Werner Dry Riesling, Mosel, Germany

Interval

Gloucester Cheese tikki, lemon and mango sorbet, nimki

From The Kitchen of Vegetarian Raj

Kala Chana, asparagus, kadai spice, mango raita, papad Parker Station Pinot Noir, Central Coast, USA

From Temple's Kitchen

Lal mohan, gin & tea apricot, poached papaya, kulfi Gin & Tea Martini

Minimum 2 people. Entire table only.

75 ml of wine is served on 3rd, 4th & 5th course, 125 ml of wine is served on 7th course. Food allergies and intolerances: Before ordering please speak to our staff about your requirement. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.

Pagoda P!

Seasonal menu

2 courses for £32.95 | 3 courses for £35.95

Starters

Catch of the day*

Basil and mint, onion seeds batter, cherry tomato, okra

Tiger Prawn

Ginger and cumin masala, hariyali, malai and kasundi

Lemon Duck Tikka

Gressingham duck, lime & lemongrass, almond, sustainable chutney**

Venison Medallion

Juniper and star anise, celeriac and turkey bacon, Goan peri peri

Winter Vegetable Tiffin

Paneer Shashlik, onion bhaji, aubergine vorta, beetroot chutney

Samosa chatt Salad

Deconstructed Chicken or Vegetable Samosa, artichoke, watermelon

Mains

All are served with Afghani Pilaf and Paratha to share for the table

Railway Lamb Curry

14-day matured Cotswold lamb, EIC mix masala, hung curd, raisins and sultanas, bhuna lentils, kachumber Cooked on the bone to enhance flavour, this dish was served on the East Indian Railway which opened in 1867

Hyderabadi Haleem

West County Brisket, Haleem masala roux, ginger and cucumber Originally an Arabic dish which was introduced to the Hyderabad State by Chaush people during the rule of the Nizams. During the Raj, the dish become very popular as it was served at festivals

Vegetarian Haleem

Soya Chunk bhuna, haleem masala, wheat & sago broth, horseradish This version of Haleem was created in Hyderabad pista house with the help of 100 hallem connoisseur chefs

THE INDIAN EMPIR:

Prepared for Sir William William

Whole Sea Bass

Wild Sea Bass, vine tomato, curry leaf butter, madras gravy Usually cooked on steamer kitchens during a journey from southern India to British Ceylon

Angry Chicken Rezala

Free-range Thigh Rezala, spinach & cumin bhaji, feta & pepper kachumber A Royal Mughal dish became famous during the rule of Last King of Bengal Tipu Sultan

Winter Vegetable Basket

Kala Chana, asparagus, Kadai spice, mango raita, cheese tikki, papad A quintessential vegetarian dish served in temples as a special meal

Desserts

Lal Mohan

Dry milk cake, gin and tonic apricot, toffee apple, ginger curd Lal Mohan is commonly known as Gulab Jamun in the UK. The history of Lal Mohan goes back to medieval India. Rumour has it that it was accidentally created by the chef of Mughal emperor Shah Jahan.

Chocolate Truffle

Kashmiri chilli, dark chocolate, chocolate pencil, chocolate ice cream Makar Sankranti marks the transition of the Sun into the zodiac sign of Makara (Capricorn) on its celestial path. It is the Indian harvest festival and celebrations are held to mark the arrival of spring. Sweets are made for the celebrations using the fresh harvested ingredients.

Gin & Tea Poached Papaya

House Gin, coriander biscuit, walnut, pistachio kulfi During the Mughal period in the 16th century, the mixing of dense evaporated milk packed into metal cones and immersed in slurry ice, resulted in the invention of Kulfi. Our moderntake on gin and tea with milk and pear, a delightful combination.

Halva

Pumpkin & chana lentils, Kulfi, salted caramel popcorn The dish is mostly prepared during the festivals of India, particularly Diwali, Holi, Eid al-Fitr and Raksha Bandhan. It is an indulgent dessert for the elite lived in India during Raj.

*We like serving you sustainably caught wild fish. Speak to your server about catch of the day. **Sustainable chutney' is made with unused micro herbs as part of our sustainable food production practise.

> Pagoda P! Hounda Roef : Lipht House

Set lunch menu

2 courses for £17.95 | 3 courses for £19.95

Amush Bouch

Three beans & velpuri masala chatt, raita

Appetiser

Chef's selection of winter produce Garlic & rosemary, sweet potato wedges, permasan, peri peri

To start with

Paneer shashlik, lentil bora, aubergine vorta, beetroot puree Tiger prawns, kasundi, malai and green spices, carom seeds, melons Gressingham duck, lime & lemongrass, almond, sustainable chutney**

Main

14-day matured Cotswold lamb, EIC masala, bhuna lentils, Afghani pilaf Catch of the day^{*}, spinach & potato bhaji, Madras gravy Kala Chana, asparagus, kadai spice, mango raita, papad Soya Chunk bhuna, haleem masala, wheat & sago broth, horseradish

Sweet

Kashmiri chilli, dark chocolate, pencil, chocolate ice cream Lal mohan, gin & tea poached papaya, pistachio kulfi

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Prepared for Sir William William

THE INDIAN

After Dinner Menu

Tea

'Tea for 2' is a concept in which we encourage our dinners to drink together and pay a single price – £3.95

Black

Assam

A dark, twisted leaf with golden tips produces a burgundy infusion with robust flavours, brewed with bay leaf and served with milk and honey.

French Earl Grey

A medium-bodied black tea mix with pretty petals and notes of fruit, brewed with roasted fennel seeds and brown sugar.

Green

China Jasmine

A blend of green tea and jasmine produces a light yellow infusion with a delicate jasmine scent, brewed with hint of basil.

White

Ayurvedic Chai A mystical blend of herbs and spices laced with white and green tea and pink peppercorns. Enjoy with milk and honey.

After-dinner cocktails

Baileys With East India masala gin, roasted coffee and gold dust

Khalua Cinnamon reductions, dark chocolate, nutmeg

> Amaretto Orange, angostura bitters, limoncello

Frangelico Elderflower, yellow banana syrup, chilli kiss tea

> Pagoda P! Pagoda P!





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Gin list

All are served 50ml with tonic, botanicals and a surprise spoon

East India Cafe Gin – £8.95

The innovation represents our chefs' love of spices, the combination of cumin, aniseed, ginger and nutmeg in distilling then flavoured with fresh baby coriander, kaffir lime and bay leaf – topped up with Mediterranean tonic. An experience not to be missed!

Tanqueray No.10 – £9.95

This claims to be the first gin to use fresh rather than dried peels. The impression is of a slightly confused bachelor lost in a seraglio. Our colleagues' favourite. We served with mix of natural tonic, lemonade, grapefruit, half chorused juniper berry and parsley.

Cadenhead's Old Raj Red – £9.95

Its most notable claim to fame is the use of a small amount of saffron post-distillation, giving it a light lemony hue. Served with strong Indian tonic water, orange, mint and saffron.

Langley No 8 – £9.95

Langley's gin refers to the eight secret botanicals used and distilled in West Midlands. It's quite crisp with coriander, celery and spice. Served with tonic, celery, lemon and basil.

Beefeater 24 - £9.95

Beefeater changed the term of G&T which becomes Gin and Tea. The original base uniquely flavoured with Japanese Sencha and Chinese green tea. Our serving style boosts this remarkable gin with another level of flavouring by adding clementine, rosemary and bay leaf with a hint of French Earl Grey.

Fifty Pounds – £9.95

The name comes from the third Gin Act of 1736 which impose £50 licence on gin retailers. The pallet is fat and sweet with lots of sage and lavender as the juniper becomes more assertive. Served with liquorice, raspberry, mint and sage which cut through the classical oiliness of the botanicals.

THE INDIAN EMPIR:

Prepared for Sir William William

Cotswold Dry Gin – £9.95

Ten botanicals left for 12 hours to allow the flavour characteristic to fully infused and distil with refined Cotswold water. Served with grapefruit, lemon zest, juniper and bay leaf.

Sipsmith V.J.O.P – £9.95

The idea of Very Junipery Over Proof (V.J.O.P) Gin is to add the juniper in three ways to extract different notes from the same ingredients. This is not the gin for the faint-hearted or those who like things on the perfumed side. Hence we top up with elderflower tonic, jelly, lemon and more junipers.

Gin Mare - £9.95

This is one of the most unusual of the New Gins, claiming to be a true Mediterranean, so we mirror the flavour by adding olives, thyme and rosemary with Mediterranean tonic and celery.

G'Vine - £9.95

G'Vine is made from the noble and smooth grape spirit. It is a smooth and sophisticated canvas for a fine selection of ten botanicals gently distilled with the exclusive vine flower. Served with grape, kiwi and raspberry.

No. 209 Gin - £9.95

It pens a beautifully aromatic nose of predominantly citrus and floral notes with a hint of spiciness, served with crisp and clean Q tonic and added flavour of Satsuma slice, rosemary and coffee beans.

Punch Bowl

Bombay Presidency punch - £29.95

Adapted by David Wondrich from "Order Book of the Bombay Government", August 13, 1694. The earliest description of this Punch is made with plum jigger, lime, Sri Lankan coconut flower "Ceylon Arrack", rum nutmeg and garnished with fruit punch jelly and topped with lots of East India Gin. Joy Ho!

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Wine list

Sparkling Wine

Terra Serena Prosecco, Veneto, Italy – Glass £4.95, Bottle £19.95 Lively perlage, intense scents of white flowers & apple, fresh, elegant, soft, pleasantly sugary.

Terra Serena Rosé Spumante, Veneto, Italy – £22.95 Light pink color with cyclamen tints, fine & persistent perlage, fruity with strawberry scent.

Champagne

Claude Renoux Blanc de Noirs Brut N.V, France – £45.95 Crisp white fruit, fresh and lively, releasing fresh vegetable notes with a fine finish that is both tangy and tonic.

Laurent Perrier N.V, France – £62.00 Pale gold with fine and persistent bubbles. A fresh, delicate nose showing good complexity with hints of citrus and white fruit.

White - Fresh & Zesty

Finca Cerrada Viura, La Mancha, Spain – Glass £4.50, Bottle £17.50 Pale colour with green reflections, fruity aromas & a natural pinprick sensation, harmonious & silky (vegan, organic).

> Gruber Roschitz Gruner Veltliner, Austria – £25.95 Yellow apple, pineapple with wild meadow herbs. Elegant acidity, a fine structure for ripe fruit.

Werner Dry Riesling, Mosel, Germany – £28.50 A classic Mosel Riesling - raciness, fruit, bite, elegance and lightness. Very refreshing.

THE INDIAN EMPLI

Brepared for Sir William William

White - Round & Aromatic

Cantarutti Pinot Grigio, Friuli, Italy – Glass £5.25, Bottle £21.95 Pale yellow colour with pink reflection, wild flowers & lime, crisp, elegant and fresh.

Golden Mile Sauvignon Blanc, Marlborough, NZ – £29.95 Tropical fruits with subtle herbaceous flavours. The dry, lingering palate springs to life with zingy and zestful characteristics synonymous with the Marlborough region.

Pouilly-Fume Les Charmes, Loire, France – £39.95 Flint, gooseberry and grass. Crisp lemony finish.

White - Oaky & Complex

Anane Chardonnay Reserva, Maule Valley, Chile – £27.50 Aromas of tropical fruits with citrus, fruity flavours combine with a balanced minerality & freshness.

Georges Burrier Macon-Villages, Burgundy, France – £32.50 An eight-month aging on fine less, white flowers & fruit bouquet, fresh & elegant with citrus hints.

Domaine Jacumin Chateauneuf-du-Pape Blanc, Rhone, France – £62.50 Hand-picked grapes, soft, inviting aromas of white flower & citrus, full & textured palate of peach, apricot and ripe pineapple.

Red - Light & Fruity

Le Chiantigiane Sangiovese, Tuscany, Italy – Glass £4.50, Bottle £17.50 Hand picked, macerated for 5-6 days, fruity, well-balanced flavour, hint of red berries & floral notes.

850 Douro Red, Douro Valley, Portugal – £22.95 Sweet red and black fruit, fine and velvety, intense, live and delicious.

Parker Station Pinot Noir, Central Coast, USA – £28.50 Aromas of bing cherry, raspberry, red plum, lively acidity, flavour of berries & tea leaf.

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Pagoda P! Houada Rose - Light House

Red – Bold & Spicy

Finca Cerrada Tempranillo, La Mancha, Spain – Glass £5.75, Bottle £24.50 Purple red, fruity aromas or Tempranillo, fresh, complex and harmonious in mouth.

Maverick "Breechens" Shiraz, Barossa, Australia – £35.00 Brooding savoury & spicy, pepper & black cherry, soft, smooth and a length of plum flowers.

Red – Rich & Smooth

Carla Chiara Malbec, Mendoza, Argentina – Glass £6.25, Bottle £26.50 A bouquet of red fruits, chocolate & coffee notes, elegant flavours of black fruits and liquorice.

> Chateau Crabitey, Graves, Bordeaux, France – £42.50 Intense bouquet, black berried fruits, well balanced, velvety and elegant lingering finish.

Amarone Classico Superiore, Ceari, Italy – £49.95 Gloriously luxuriant wine with dark cherry and a little marzipan that combine to elevate this wine to deliver powerful sweeter fruits and balanced tannins.

Rosé

Inu Sauvignon Blanc Rosé, Maule Valley Chile – Glass £4.25, Bottle £17.50 Fresh aromas of white flowers & fine citric notes combine with green apples. Crisp and fruity.

Chateau de Nestuby Rosé, Provence, France – £25.50 Delicate yet expressive, ripe red berries, white peach and flowery aromas such as rose and Jasmine.

THE INDIAN EMPIRI

Prepared for Sir William William

Dessert & Fortified

Bottle Woodstock Botrytis Semillon, Australia (37.5cl) – Glass £6.25, Bottle £26.00 Bright gold with tints of green, ripe pear & apricot jam; sweet & clean, lingering and balanced acidity.

Chateaux Haut-Maynes Sauternes, France (37.5cl) – Glass £7.50, Bottle £30.00 The wine has aroma that reflects the minerality of the soil with a hint of citrus fruit. It is well balanced with candied fruits and peach aromas. Long length with subtle spice flavours.

Cálem Tawny 10-Year-Old Port – Glass £6.75, Bottle £35.00 Bouquet of dried fruits, wood notes and delicious hints of chocolate. Smooth & velvety, long and delightful finish.

Mouths of the Ganges

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Beer

Cobra - £3.25 330ml, £5.95 660ml Premium & smooth Indian lager

Kingfisher - £3.25 330ml A clean, refreshing lager, hint of citrus and herbs, perfect for spicy food

Juices and Soda

Orange Juice £1.95 Pineapple Juice £1.95 Coke £1.95 Diet Coke £1.95 Lemonade £1.95

Water

Blenheim Place Still Mineral Water 700ml £2.45 Blenheim Place Sparkling Mineral Water 700ml £2.45

ARABIAN



What they say

East India Cafe is ranked in Cheltenham's top-three restaurants on TripAdvisor, receiving five-star ratings and rave reviews from customers including...

"What an absolute joy, the whole dining experience was amazing from the beautiful fragrance, the very friendly staff, the stunning food which was absolutely delicious, to the lovely owner."

"The East India Cafe exceeded all of my expectations... we had a wonderful evening, eating amazing food, drinking lovely wine in a very pleasant environment."

"This is no ordinary Indian restaurant, it is in a different class altogether... the presentation, the flavours, the staff and the ambience were all outstanding."

"Best Indian food I have ever tasted, spices and flavour combinations were delicious."

"Had heard so many great things about East India Cafe and it certainly doesn't disappoint!"

East India Cafe has also received outstanding reviews from magazines and bloggers...

"It was a menu full of tasty twists and turns, sometimes surprising and always delicious. There's a real cleverness to the way that the spicing is handled, so that there's always enough, but never so much that it outshines the main ingredient, and all of the dishes we tried would be worthy of a place on a fine dining menu anywhere – not just an Indian restaurant." -Crumbs Cotswolds.

"An impressive synthesis of Anglo/Indian fare" - Food Magazine.

"What a gem of a place. We feel so chuffed to have an authentic yet contemporary Indian Restaurant on our doorstep... I've worked and eaten in 1 and 2 Michelin Star restaurants for two decades and the service matches that of the best I have had." - Jack's Kitchen. THE INDIAN_

Friday 17th November 2017

KHOTAN

Prepared for Sir William Wilson Hun Cheltenham Standard

News Editor at large Eastern Promise

Forget sloppy chicken tikka masala, vegetable curry and a bit of Bombay aloo. Think more - fine dining using the very best local ingredients and you'll be experiencing Indian cuisine on another level.

AT the East India Cafe on Cheltenham's "Prom there's some Indian reasure hidden-away in a basement. This is no cafe, it's a contemporary Indian cuisien that's got the hang of 'fashionable' Anglo-Indian food'. Head ehef Litu Mohiaddin, who has spearheaded the business since the launch in 2014, has created a menu with its roots in traditional Anglo-Indian cuisine from the British Raj period, with a contemporary twist. The new menu feature dishes such a Railway Lamb Curry with 14 days matured Cotswold lamb- a classic name from the railway where it was served to British officials. Or the laIfteri style Gressingham guinea ford superme, with heritage carnot, kohlrahi, pak. choi na luchi, ingpired by the JaIfrezi recipes that originally appeared in

cookbooks of the British Raj as a way of using up leftovers. However, the 'Blonde' and I plumped for the seven-course tasting menu which sounds daunting but isn'. Getting tasting menus right it's casy. It's a balance that requires great judgement about quality and quantity versus taste and palate. It's a culinary high wire act without a safety net for any chef worth his whites. Every course managed to outdo the previous. It's a like a good film or a book...always leave them wanting more. From the meat stew, through to the Beef Kofta, every dish was cooked by a very talented hand that had a light touch on the spices and on your senses. Believe me, I've had a shed-load of curry in the past, but nothing touched this. The star of the show for ne was the Tiger Prawa Kasandi with Autumn Herb Chutney, Carom Seeds and believe

it or not. ...Watermelon. Yes, Watermelon. You wouldn't think, for one minute that combination goes together, but it does in a spicy, spectcaual way. The presentation skills of the chef were also beaming as less became more, with each dish beautifully crafted to perfection. No metal containers on candle-lit burners here, more like small works of art. The service in this bijou basemant is attentive without being clawing. In fact, all the staff were a delight and hugely knowledgably about the food they were serving. Nobedy enjoys: howering staff who overfill wine glasses at the merest twith of a dince. So, to have service that's not intrusive is a treat. The interior design of The East India Cafe is influenced by British Raj style with living rooms full of colonial antiques in the lounge area. Oh... and when they

replace your cutlery for every course they do so wearing a white glove. Nice touch? Seven course tasting menu £55.55 per person with house wine at under £2.00 Set lunch menu on Fridays and Set lunch menu on Fridays and Saturdays 12-3pm, with 2 courses for £17.95 and 3 for £19.95. Tei; 01242-300850 www.eastindiacafe.com enail info@eastindiacafe.com



"Expect fresh ingredients and tasty, healthy dishes. The restaurant is full of colonial antiques and vintage art, creating a contemporary yet quirky setting to enjoy your meal." - Cotswold Life.

"East India Cafe is a welcoming and pleasant restaurant with an exciting menu. Cooking is very strong, especially on the main courses which are really special. The amuse bouches and various other bits and pieces added interest and a bit of theatre to dining here, making it good value too." - Critical Cheltenham.



THE SPICE IS RIGHT

INSPIRED BY A DISH FROM THE BRITISH RAJ PERIOD, THIS TASTY CURRY BY **LITU MOHIUDDIN** TAKES A WHILE TO PREPARE, BUT IS WELL WORTH THE EFFORT

28 CRUMBSMAG.COM





RAILWAY LAMB CURRY SERVES 4-6

INGREDIENTS

For the special mixed masala: 2 tsp mixed rock, cooking and black salt 3 medium dried red chillies 1½ inch cinnamon stick 1 tsp turmeric powder 1 tbsp coriander seeds 3 black cardamom pods 5 cloves 1 tbsp cumin 1 tsp crushed black pepper 2 tsp of mixed dried garlic and ginger granules 2 small dried plums with hard shell

For the whole garam masala:

3 cardamom pods 2 bay leaves 4 cloves 1 inch cinnamon stick

For the curry:

special mixed masala (recipe above) 3 tbsp ginger and garlic paste 2 tbsp full fat Greek yoghurt ½ tbsp turmeric powder 3 tbsp ghee 1½ kg leg of lamb, cubed ½ kg of lamb bone 175-200ml vegetable oil whole garam masala (recipe above) 4 large cooking onions, finely sliced 1 tsp paprika 1 tbsp tomato purée 1 tsp raisins 1 tsp sultanas The East India Café takes recipes and creations from India during the British Raj period, a legendary era of culinary innovation, and transforms them with contemporary twists.

Combining the freshest produce from local suppliers and farmers in the Cotswolds with home-grown herbs, freshly-ground spices and ingredients from far-flung places, the restaurant provide diners with a mouth-watering and authentic taste of Anglo-Indian cuisine.

Among the favourite dishes for customers and chefs alike is the legendary Railway Lamb Curry, a dish first served on the East Indian Railway, which opened in 1867. The East India Cafe version is a hugely popular part of both the seasonal á la carte menu *and* the restaurant's renowned seven-course tasting menu.

Here, owner and head chef Litu Mohiuddin shares that famous recipe. Check out eastindiacafe.com for side dishes, plus details of their monthly masterclasses.

METHOD

1 Prepare the special mixed masala by separately roasting all the ingredients, except for the salt, turmeric and dried plums, in a pan over a low heat. Be careful not to burn the spices.

2 Finely grind all the ingredients and mix together.

3 Mix two tablespoons of garlic and ginger paste, Greek yoghurt, turmeric, 1 tbsp of ghee and half of the special mixed masala together in a large bowl.

4 Add the lamb and the bone to the bowl and mix well, then put in the fridge to marinade for at least 12 hours.

5 Heat a large, thick-based non-stick saucepan over a high heat, then add five tablespoons of vegetable oil and 2 tablespoons of ghee.
6 When the fat is hot, add the whole garam masala and heat until the aromas are released, but be careful not to burn.

7 Add three of the onions and sauté until golden brown.

8 Add 1 tablespoon of garlic and ginger paste and stir continuously until the mixture is semi-smooth.

9 Add the remaining special mixed masala and fry for one minute.10 Mix the paprika and tomato purée with two tablespoons of water to form a paste. Add the paste to the pan and cook on a medium heat for a couple of minutes, stirring continuously.

11 Put a lid on the pan and reduce the heat to low. Cook for a further five minutes until the oil rises to the top.

12 Add the marinaded lamb and mix well. Put the lid back on and simmer on a low/medium heat for an hour, stirring every 20 minutes.13 While the lamb is cooking, stir the raisins and sultanas in warm water until they soften. Drain and set aside.

14 In a separate pan, fry the remaining onion until they're golden brown and crispy.

15 Put half of the crispy onion in a food processor with the raisins, sultanas and 2-3 tablespoons of the sauce from the cooking pot. Pulse a few times to make a smooth paste.

16 Add the paste to the pan with the lamb, cover, and continue cooking until the lamb is tender – around a further 30 minutes.

17 When the meat is cooked, add the remaining fried onion, stir, and cook for five minutes.

18 Turn off the heat, but leave the pan covered until the oil rises to the top.

19 Serve with rice and your favourite side dishes.

eastindiacafe.com



warner's headline sponsor Budgens

15 years celebrating Cotswold Food & Drink

We celebrate the excellence of our food and drink producers and restaurateurs with a Royal message in a star-studded event at The Centaur, Cheltenham Racecourse

ostwold Life celebrated the 15th annual Food & Drink Awards in the magazine's 50th anniversary year in a star-studded event at Cheltenham Racecourse. Editor Mike Lowe welcomed the 450 guests while Dame Janet Trotter, the Lord Lieutenant, read out a congratulatory

message from HRH The Prince of Wales.

The evening was compèred by Countryfile presenter Adam Henson and the Cotswold Food Hero Award recognised the contribution of the late Barbara Moinet, founder of Kitchen Garden Foods, with a video from Cotswold chef Rob Rees MBE, now based in Australia.



Mike Lowe welcomes guests



Cotswold Life Food & Drink Awards 2017 at The Centaur, Cheltenham Racecourse



Adam Henson during the Awards



Dolcetti Ice Cream tasting station



Canapés from Love Bites Bespoke Canapés



Jack Harries and Dr Dawn Harper



Monrusha, Shamsul and Saleha Krori of The Curry Corner



Warner's Budgens









NEWCOMER OF THE YEAR Sponsored by Cotswold Delights Ltd

Winner: Wilder, Nailsworth

Highly commended: Temple Guiting Shop & Tearoom, Temple Guiting / The Bottle of Sauce, Cheltenham

BUTCHER OF THE YEAR #FLOWERSTUDIO

sponsored by Donna Beaver @ The Flower Studio

Winner: Jesse Smith Butcher,

Cirencester & Tetbury Highly commended: Andy Creese Butchers, Newent / Country Quality Meat, Nailsworth

LOCAL TEA/COFFEE SHOP OF THE YEAR

sponsored by Emp@rium Emporium Gift Shop

Winner: Café au Chocolat, Tewkesbury

Highly commended: Henry's Coffee House, Minchinhampton / Roots Coffee & Community, Gloucester



BEST INDEPENDENT RETAILER

sponsored by Cotteswold Dairy

Winner: Hobbs House Bakery, Chipping Sodbury Highly commended: Broadway Deli, Broadway / Ross & Ross Food, Chipping Norton



BEST FARM SHOP sponsored by

Winner: Court Farm Shop, Cheltenham

Highly commended: Over Farm Market, Over / The Organic Farm Shop, Cirencester

CHEESE OF THE YEAR



Winner: Cerney Ash, Cerney Cheese,

sponsored by

North Cerney

Highly commended: Single Gloucester, Simon Weaver Cotswold Organic Dairy, Upper Slaughter / St Eadburgha, Gorsehill Abbey Cheese, Broadway





FOOD PRODUCT OF THE YEAR sponsored by Royal Three Counties Show

Winner: Gluten Free Sticky Lemon Pudding, The **Cotswold Pudding Company, Poulton**

Highly commended: Cotswold Butter, Cotswold Butter Co., Broadway / Jess's Ladies Organic Farm Milk. Jess's Ladies. Hardwicke

BEST ALE, BEER OR CIDER The Midcounties Co-operative

sponsored by The Midcounties Co-operative

Winner: Medium Cider, Pearson's Cider, **Bourton-on-the-Hill**

Highly commended: Steady Rolling Man, Deva Brewing Company, Cheltenham / Yubby Bitter, Yubberton Brewing Co., Chipping Campden

DRINKS PRODUCT OF THE YEAR

Winkworth

sponsored by Winkworth

Winner: Pear Juice, Bentleys, Newent

Highly commended: Classic Cuvée, Three Choirs Vineyards, Newent / Elderflower Liqueur, Gibson's Organic Liqueurs, Westwell

BEST LOCAL SUPPLIER/PRODUCER

CHENMOORE @ CHOPSTICKS ChenMoore Chopsticks sponsored by

Winner: Kitchen Garden Foods, Stroud

Highly commended: Cotswold Gold, Broadway / Nom Nom Cupcakery, Brimscombe



BEST COTSWOLD PUB

sponsored by NFU Mutual Moreton-in-Marsh & Cheltenham

Winner: The Plough Inn, Ford

Highly commended: The Boat Inn, Ashleworth / The Hog at Horsley, Horsley



FAMILY DINING AWARD sponsored by Martin Green

Traditional Decorating Ltd

Winner: The Inn at Welland, Welland

Highly commended: The Golden Cross Inn. Cirencester / The Red Lion, Long Compton

CUSTOMER SERVICE AWARD

JONNY-ROCKS LTD

sponsored by Jonny-Rocks Chauffeurs

Winner: Buckland Manor, near Broadway

Highly commended: Eckington Manor, Eckington / The White Spoon, Cheltenham

RESTAURANT OF THE YEAR

Peter Hickman sponsored by Peter Hickman Hairdressers

Winner: The Chef's Dozen, Chipping Campden Highly commended: East India Café, Cheltenham / The Wild Rabbit, Kingham

CHEF OF THE YEAR

Arthur David sponsored by Arthur David

Winner: David Everitt-Matthias, Le Champignon Sauvage, Cheltenham

Highly commended: Gareth Fulford, Purslane, Cheltenham / Jon Howe, Lumière, Cheltenham

2017 COTSWOLD FOOD & DRINK HERO

HAZLEWOODS sponsored by Hazlewoods

Barbara Moinet

Barbara Moinet, who died in February aged 59, was no stranger to the Cotswold Life Food and Drink Awards. Kitchen Garden - the Stroud-based company she'd founded back in 1989 - is a phenomenal success, now exporting its handmade preserves, chutneys, jams, marmalades, sauces, mustards and dressings all over the world. The loss of this much-loved, highly-respected, hugely-talented entrepreneur has impoverished the Cotswold food scene. And for that reason, we wanted to mark her achievements with our highest award: food and drink hero.

Barbara began Kitchen Garden with a punnet of blackberries, picked from the hedgerows of Chalford Hill: made into iam in her own kitchen and sold through the local butcher's shop. Her success - achieved with business partner and husband, Robin - lay in her lack of compromise. "Make a product taste as good as if you had made it at home," was her unwavering mantra. Vision; courage; principle; kindness: these are words forever associated with Barbara.



ou won't find a tikka masala on the menu at East India Cafe. Or a korma. Or a jalfrezi. There are no piles of poppadoms, nor are there naans. And there's not an onion bhaji in sight. Doesn't sound like your average Indian, right? Well, it's not. It *is*, however, something very good indeed.

Inspired by the British Raj – the period between 1858 and 1947 when the Indian subcontinent was under British rule – head chef and owner Litu has drawn on the favourite flavours and ingredients of both cultures to create a menu full of clever and complex fusion dishes.

There's a regular a la carte menu, but I'd recommend the seven-course tasting menu without a moment's hesitation. Not only does it give you the opportunity to try a wider variety of dishes, but – at just £49.95 – gives a lot of bang for your buck.

The menu changes seasonally, but will always include an intriguing selection of fish and meat dishes.

Our culinary journey began with a dish 'From the Memsahib's Kitchen' – a sweet, plump mussel, partnered with delicately spiced mackerel, which showed off the sensitive touch of those in the kitchen.

The mulligatawny soup 'From the Street of Hyderabad' which followed has been firmly etched in our memories ever since – for all the right reasons. Rich with the sweetness of lamb and heady with spice, the flavours almost bounced out





(FABULOUS FUSION) EASTINDIA CAFE

IF YOU'RE AFTER A LATE NIGHT CURRY LOOK AWAY, 'COS CHELTENHAM'S EAST INDIA CAFE AIN'T YOUR PLACE, SAYS EMMA DANCE. BUT FOR CREATIVE CUISINE WITH SUBCONTINENTAL SPICING, YOU'RE IN LUCK...

crumbsmag.com



of the bowl and smacked us around the chops, and I've been craving another go at some ever since.

A chicken dish 'From the Street of Kolkata' was a fresh and playful riot of textures and tastes, while yellowfin tuna, scallop tartare, gremolata and horeseradish salsa 'From the Fishermen's Boat' set our tastebuds tingling.

A Gressingham duck breast 'From the Street of Rajabazar' was served dangling from a skewer. But while the presentation may have been slightly bizarre, the cooking was spot on, with the meat perfectly pink and well-balanced spicing.

'From the Kitchen of the Indian Railway' came a dish of Cotswold lamb, hung curd, bhuna lentils and rice. At first glance it wasn't a million miles from the type of thing you might get in a regular Indian restaurant, but it was clear that the quality was infinitely superior.

Dessert came 'From Diwali Festival', with creamy kulfi and barbecued fruits offsetting the thick sweetness of lal mohan, and came accompanied by ginlaced mint tea – a nod to the gin and tonic, a favourite of the British Raj.

It was a menu full of tasty twists and turns, sometimes surprising and always delicious. There's a real cleverness to the



way that the spicing is handled, so that there's always enough, but never so much that it outshines the main ingredient, and all of the dishes we tried would be worthy of a place on a fine dining menu *anywhere* – not just an Indian restaurant.

So, no: East India Cafe *ain't* the place for your run-of-the-mill Ruby. It's way, way better than that.

* EAST INDIA CAFE, 103 Promenade, Cheltenham GL50 1NW; 01242 300850; eastindiacafe.com



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http://www.northcotswoldslifestyle.co.uk/cheltenhams-east-india-cafelaunches-autumn-menu-with-roots-in-british-raj-india/

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http://www.cotswoldlife.co.uk/food-drink/restaurants-in-cheltenham-20-of-the-tastiest-places-to-go-1-5358694

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Critical Cheltenham – East India Café review http://www.criticalcheltenham.com/east-india-cafe/

Food Magazine – 48 Hours in Cheltenham http://www.food-mag.co.uk/48-hours-in-cheltenham/

Jack's Kitchen – East India Café review <u>http://www.jackskitchen.co.uk/food-review-east-india-cafe-</u> <u>cheltenham/</u>

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Awards and listings



Michelin Guide 2018

"Steep candlelit steps leads down into a magical basement setting, where you're greeted by lovely aromas. Anglo-Indian cooking features home-grown herbs, home-ground spices and prime local meats. They also make their own gin."

Harden's

Harden's Best UK Restaurants Listed in 2017 and 2018 guides



ARABIA

Cotswold Life Food & Drink Awards 2017 Finalist, Restaurant of the Year



Taste of Gloucestershire Awards 2016 *Finalist, Best Eating Out Establishment*

THE INDIAN IN

Masterclasses at the East India Cafe

East India Cafe is not just dedicated to serving delicious food, we also offer patrons a hands-on opportunity to prepare it themselves during our hugely-popular monthly Masterclasses.

On the final Sunday of each month, our team of chefs move from the kitchen to cook up a banquet of fine food in front of our guests, who all get the chance to help out. We share the history and inspiration behind each dish as it is prepared, then sit down together to enjoy an extra special dining experience. Our guests are also provided with recipe cards and a goody bag with ingredients and spices, allowing them to recreate the dish at home.

Each month's Masterclass is themed around India's many colourful festivals and the fantastic food traditionally eaten during each one. Eight guests can attend and they regularly sell out, with the Masterclasses providing the perfect gift for a foodie or a memorable group activity on a hen weekend.

East India Cafe also provides bespoke private Masterclasses for families, friends and businesses - a terrific (and tasty) team-building exercise.



2018 Masterclasses

KROTA

Sankranti Puja - 28th January, 2018 Saraswati Puja - 25h February, 2018 Holi - 25th March, 2018 Bengali New Year - 29th April, 2018 Buddha Purnima - 27th May, 2018 Eid UI Fitr - 24th June, 2018 Eid UI Adha - 29th July, 2018 Raksha Bandhan - 26th August, 2018 Muharram - 30th September, 2018 Durga Puja - 28th October, 2018 Diwali - 25th November 2018 Christmas - 2nd December 2018



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