



Esther's Manna House is a new cookery school specialising in Indian and Fusion dishes. We are delighted to open our door for people to experience taster dishes of our food at lunchtime during Aberdeenshire Restaurant week. You will see our cooking techniques and be able to ask questions on the day. We are a very small school with an informal setting. We would like to invite you to come and see us in person and taste some of our food that we teach from this venue.

LUNCH MENU FOR 5TH - 9TH NOV 2024

Vegetable Balti Chaat: £8.00

A vegetarian dish originating from Northern India. "Chaat" means something which is finger licking good! This dish is a combination of chickpeas, sprouts, potatoes, red onions, tomatoes and spices. Served with toppings of chutney and sauces which when eaten together brings this street food alive.

Suitable for all including Veg, GF & Vegan.

Chicken Balti Chaat: £10.00

Chicken balti chaat is similar to a vegetarian chaat however, the spice blend brings together a combination of chicken being the star ingredient along with chickpeas, sprouts, potatoes, red onions, tomatoes and spices. Served with toppings of chutney and sauces which when eaten together brings this street food alive.

Suitable for GF & Non-Veg

Masala Dosa: £10.00

Originated in the Southern India Masala Dosa is a popular delicate crisp crepe pancake made from a fermented batter of rice and urad (white) lentil. Masala is made of potatoes that are cooked with a delicate balance of spices which is served inside the crepe along with coconut chutney.

Suitable for all Inc Veg, Vegan, GF

Onion Bhajiya (pakoras) with 2 dips: £9.00

Delicious delicately spiced onions with gram flour batter made as pakoras served with our tomato dip and date and tamarind dip and kachumber (salad)

Suitable for all Inc Veg, Vegan, GF

Chicken Pakoras: £10.00

Chicken strips spiced coated with gram flour batter. Served with date and tamarind dip and a second sweet and tangy tomato sauce and salad (kachumber).

Suitable for Non-Veg & GF

Fusion Cullen Skink: £9.00

If you are a fish lover or not - you will love this dish. Esther's twist on the traditional cullen skink served with your choice of bread and butter.

Suitable for Non-Veg & GF

Butter Chicken: £16.00

Esther's butter chicken served with cumin rice, rotli and kachumber salad.

Suitable for Non-Veg & GF

Prawns with Coconut and Mango: £16.00

Esther's prawn dish cooked with coconut and mango with a subtle hint of spices served with cumin rice and kachumber salad.

Suitable for Non-Veg & GF

PUDDINGS/DESSERTS

Kheer: £7.50

Indian Rice pudding served with vanilla ice cream. An Indian rice pudding - a creamy and fragrant pudding with milk, cream, rice, cardamom, sultanas and pistachios.

Unsuitable for those allergic to nuts and lactose.

Carrot Halwa (Gajar Ka Halwa): £ 7.50

An Indian dessert served with vanilla ice cream.

A northern Indian pudding made with carrot, nuts, cardamoms and milk.

Unsuitable for those allergic to nuts and lactose.

Drinks:

Tea & Coffee £1.60

Juice and soft drinks - £2.00

We are offering a **10% discount** to any class that you may book whilst visiting us. To book your place for this unique taster lunch and the opportunity to meet us and ask culinary questions please visit <http://esthermannahouse.com> or call 07460760290 or email; info@esthermannahouse.com



Let's
Cook