

ATCHA

EAT WELL . EAT INDIAN

BREAKFAST SPREAD



Poha Pot (Vg)

A classic Indian breakfast: flattened rice with potatoes, onions, peas, tomatoes, spices + a dash of lemon

£34.45 (Set of 10)



Cabbage + Kale Poriyal Pot (Vg)

Cabbage + kale sautéed with mustard seeds, coconut & curry leaves. Delicious and healthy!

£39.45 (Set of 10)



Semiyan Bowl (V)

Sweet vermicelli breakfast pudding, with dried fruit and almonds

£44.45 (Set of 10)



Egg Bhurji Wraps (V)

Masala egg "bhurji" – Indian style scrambled eggs

£29.45 (Set of 10)



Dhokla Tray (Vg)

A Gujarati savoury cake - soft, spongy and light - and full of flavour

£34.45 (Set of 10)



Veggie Samosa (V)

The humble triangular snack, served with tamarind chutney for dunking

£29.45 (Set of 10)



Vada Pao (V)

The iconic Indian breakfast burger. Deep-fried mashed potato served in a bun, with chutneys

£39.45 (Set of 10)



Mini Parathas (Vg)

Flatbreads stuffed with spiced potato, served with lime pickle

£34.45 (Set of 10)

DRINKS



Mango Lassi (V or Vg)

Made with fresh mango pulp and ground cardamom. Can be made vegan, with coconut milk

£39.45 (Set of 10)



Cold Brew Oat Chai (Vg)

Oat ice chai steeped in green cardamom and plenty of fresh ginger

£39.45 (Set of 10)

SANDWICH PLATTERS

Served in sharing platters of 5

The Cauli Sarnie (Vg)

Cauli sabzi, pickled ginger, masala cashew mayo, toasted in wholemeal sourdough. 480kcal. £37.45 (Set of 5)

The Paneer Sarnie (V)

Fresh paneer, mint + coriander chutney, red onion, tomato, mozzarella, chaat masala, toasted in wholemeal sourdough. 751kcal. £39.45 (Set of 5)

Atcha Club

Chicken tikka, streaky bacon, baby gem, tomato, red onion, tamarind mayo, toasted in wholemeal sourdough. 811kcal. £42.45 (Set of 5)

(V) = Vegetarian | (Vg) = Vegan

As our food is handmade in our kitchen every day, we cannot guarantee that it is 100% free of any allergen.

For all ingredient & allergen information, please see our website.