



"Athithi Devo Bhava"

(The guest is god)

Prepare for something truly special...

Exceptional & exquisite: This is Herb

Exclusively vegan, our restaurant has already gained a reputation for a high quality and innovative menu focused on Kerala herbal cuisine.

We offer a unique culinary experience here in the heart of Leicester, the spiritual home of British curry.

With fresh ingredients, herbs and spices, we pay genuine attention to the principles of healthy and healing cuisine. After all, this is the most delicious and diverse of Indian cooking styles: Kerala was known as the spice capital of the world and offers one of the world's most aromatic, colourful and culturally rich cuisines.

*At Herb, we've lovingly recreated recipes from our own village for a truly authentic flavour, all with the help of Kerala-born chefs, headed by the talented **Ramdas Krishna & Manu George.***



UK'S 2nd BEST OF BEST AWARD WINNER 2023

**WE ARE PROUD TO BE 13TH POSITION
AWARD WINNER GLOBALLY 2023**



www.herbrestaurant.co.uk

Herb Menu

01 Pre Meal Snacks and Pickles. £4.95

An authentic kerala chayakkada (kerala tea shop) special high tea snacks which are freshly made and displayed in glass cup boards for afternoon tea breaks and to munch during the church or temple festive moments. The homemade tomato chutney, lemon pickle and mango pickle are the unique accompaniments.

Murukku- This crunchy,crispy Keralan snack made from rice and black gram batter, contains cumin.

Pappada vada-pappadoms are dipped in a special batter of rice flour, sesame seeds and deep fried in oil to perfection.

Nentharaka varuthathu- banana slices seasoned with turmeric, salt and deep fried.

Pappadoms – plain, flat, thin, crispy snacks made from black gram lentils, rice and deep fried.

Childrens Menu

- Potato Chips - £3.25
- Ney Roast Dosa £4.95
- Cheese Dosa £5.29
- Potato Chips with Cheese £3.95



Soup

02 Thakkali Rasam £4.45

A traditional tangy tomato soup, blended with black pepper, coriander, cumin, turmeric and tamarind. **This tangy soup contains mustard.**

GF/NF,V OPTION AVAILABLE ONLY ON REQUEST

03 Herb Soup £5.65

A fusion soup made with an even balance of spices from east and west blended with fresh Carrot puree, Curry leaves, Basil, Coriander leaves, tarragon, thyme and black pepper, flavoured with coconut milk.

GF/NF/V

A discretionary 10% service charge will be added to your bill for groups of 9 or more.

GF- suitable for GLUTEN FREE
NF- suitable for NUTS FREE
V- suitable for VEGAN

We can prepare the most of the Menu on above choices but please speak to one of our senior member about your dietary/ intolerances in advance.



Starters



04 Herb Mix vegetable platter £12.75

Marinated and grilled baby corn, asparagus, aubergine, courgette, mushroom, cherry tomato, grilled onion and chickpea fritters served with chutneys.

GF/NF, V OPTIONS AVAILABLE ONLY ON REQUEST

05 Idli £5.95

Gently steamed rice and lentil cake served with sambar and chutney.

GF/NF/V

06 Chilli Idli £6.85

Soft pillowy steamed rice cake incorporated with ginger and various herbs, tossed with pepper, onion and aromatic Keralan spices

GF/NF/V

07 Bhel Puri £6.95

An assortment of crushed crispy pastry, seasonal potatoes, dates, garlic and puffed rice coated in a sweet and sour tamarind chutney. Served cold

V

08 Dahi Batata Puri £7.75

"Puris" stuffed with seasoned potatoes, dates, tamarind chutney, garlic soaked in yoghurt and garnished with coriander chutney, dates, tamarind chutney and mixed ground spices. Served cold

NF

09 Uzhunnu Vada £6.45

Delicious golden fried lentil doughnuts, fluffy in the middle and crispy on the outside, served with sambar and chutney.

GF/NF/V



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Starters

10 Banana Boli £6.65

This is an unavoidable snack for the people in Kerala during the tea break. Banana slices are dipped in rice flour batter with black sesame seeds and crispy fried, served with chutneys

NF/V

11 Adipoli Tofu £7.95

Bean curd diced and cooked with onion, tomato and Kerala spices flavoured with black pepper. Tofu is a replacement meat dish for vegetarians, has low calorie count and relatively large amounts of protein.' A great accompaniment for modern Brahmin to go with Wine'.

GF/NF/V

12 Paneer Pepper Fry £7.95

A Kerala style stir fried Indian cottage cheese cubes, pepper, onion and chilli sauce.

(VEGAN AVAILABLE ONLY ON REQUEST) GF/NF

13 Chilli Kappa £6.79

An invention of Portuguese travellers in Kerala during historic period. Fried fresh mogo (tapioca) chips sautéed with chilli, onion, pepper, ginger, garlic and special homemade chilli salsa.

GF/NF/V

14 Madhura Kizhangu Varattiyathu £7.45

Boiled sweet potato sautéed with chilli, onion, mustard, ginger, garlic, curry leaves and a dash of tomato sauce.

GF/NF/V

15 Oats vegetable cutlet. £7.69

Kerala style crunchy snack finger food with mix of mashed potato oats and vegetables made into patty crumb fried to perfection.

NF/V



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Dosas

Dosa is a typical part of South Indian diet. It is made from a mixture of soaked lentil and rice, ground together and fermented overnight. All dosas are accompanied with sambar and coconut chutneys.

16 Plain Dosa £6.89

Rice and Lentil pancake

GF/NF/V

17 Masala Dosa / Paper Masala Dosa £9.99/£11.95

This is perhaps the most famous South Indian Brahmin dish. A rice and lentil pancake with a traditional filling of seasoned potatoes, onions and peas.

GF/NF/V

18 Paneer Dosa/Paper Paneer Dosa £12.65/£13.75

Rice and lentil pancake filled with cottage cheese, capsicum, potatoes, carrot, peas, green chillies, ginger and onions

GF

19 Dosa Pav Bhaji £11.79

Rice and lentil pancake laced with 'pav bhaji masala' filled in with blend of potatoes and a special chef masala, cooked to perfection.

GF/NF/V – option available only on request

20 Spinach Dosa £12.89

An innovative dosa from rice and urad lentil with potatoes fortified with spinach purée and rice flakes.

GF/NF/V

7th Midland food drink and hospitality
awards for vegan/Vegetarian restaurant of the
year 2024



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Dosas

21 Herb Dosa £14.45

Chef Speciality, signature Dosa dish from Herb Concept filled with potatoes and 'boquet garni' seasoning.

GF/NF/V

22 Nair Masala Dosa £13.85

Speciality dosa filled with potato masala and brushed inside with spicy red chutney and butter lining.

GF/NF/V – option available only on request

Uthappam

"Uthappams" are similar to 'dosas' and are made from lentils and rice fermented over night. But they are cooked on both sides to perfection by our HERB'S Chefs and come with various toppings and mustard.



23 Mix Uthappam £10.95

Uthappam which embodies a blend of garden fresh vegetables, chopped and sprinkled, cooked to perfection.

GF/NF/V

24 Masala Uthappam £10.95

This pancake would interest our Guests specially who would love to add a bit of FURY in their tongues. The Uthappam has a blend of garden fresh vegetables sprinkled with chefs potpourri of blended lentils and chilly called 'mulaga podi' (gun powder)

GF/NF/V

25 Herb Uthappam £11.75

Herb master Chef -Ramdas's speciality Uthappam with a potpourri of herbal flavours from Chefs mix, predominantly Basil, Coriander and Fenugreek leaves.

GF/NF/V

Pre Theatre Menu

(Serve from 3.30 pm to 7.00 pm)

26 Vegan Pre Theatre Thali 18.75

Rasam Soup and Seven varieties of vegetable tapas feast dishes with bread and rice.

GF/NF/V



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Herb
Kerala Herbal Cuisine

Sambar Combo

It is a perfect vegan dish, steamed rice and lentil spongy cake(idli) or lentil doughnuts(vada) dipped into the hot vegetable sambar combo is a complete south indian herbal breakfast or lunch.

27 Idli Sambar £9.95

GF/NF/V

28 Vada Sambar £9.95

GF/NF/V

mains

29 Herbed Kathrika Vazhattiyath £11.69

Aubergine cooked with onion, tomato, paneer, green chilli, ginger, garlic, and spices.

GF/NF/V OPTION AVAILABLE ONLY ON REQUEST

30 Pavakka Pachadi £10.89

This mildly spiced dish from Kerala cuisine, a palate pleasing blend of BITTER GOURD with coconut, and yoghurt gravy, tempered with mustard, whole red chilli and curry leaves.
(Taste a bit bitter)

GF/NF

31 Koonu Curry £10.55

Mushrooms cooked in delicately flavoured herbs, ginger, garlic, cumin powder and poached in coconut milk.

GF/NF/V

32 Herbal Parippu £7.95

Chefs special lentil cooked in a thick garlic sauce, and tomatoes flavoured with curry leaves and tempered with mustard seeds and asafoetida.

GF/NF/V

33 Green papaya stew £12.95

A unique dish with a blend of diced papaya, Keralan spices, fresh shallots paste in a thick velvety coconut sauce, tempered with mustard and curry leaves.

GF/NF/V

34 Brahmins Avial £9.95

A distinctive vegetarian dish from popular Kerala Hindu cuisine. Pan sautéed vegetables with coconut, drum stick and spices, a must in the Kerala festivals.

GF/NF/V

35 Cheera Kizhangu £8.89

A delicious poached spinach and potato curry, cooked with home blended Kerala spices.

GF/NF/V

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Mains

36 Cheera Paneer £11.85

Lightly spiced fresh spinach cooked with fresh homemade cottage cheese.

GF/NF

37 Kadala curry £10.45

Black chickpeas cooked in a roasted coconut sauce and mildly spiced.

Best with appam

GF/NF/V

38 Vegetable Korma £9.45

Fresh vegetables cooked in a creamy sauce of roasted cashew nuts and coconut. GF/V

39 Channa Masala £9.95

Chickpeas cooked in a spicy and tangy tomato-based sauce with fresh spices, ideally eaten with batura bread.

GF/NF/V

40 Cheera Aspharagus Thoran £14.79

Fresh local produce of asparagus and spinach sautéed with, onions, ginger and fresh grated coconut. Seasoned with herbs and served with Herb lentil curry.

GF/NF/V

Herb Specials

41 Pothichoru Bijo Biriyan £16.45

A Traditional Kerala Biriyan. Our Chefs prepare a steamed, mixed rice dish contains garden vegetables, cottage cheese, aromatic herbs and spices wrapped in banana leaves served with raita, lemon pickle and poppodoms.

GF, NF OPTION AVAILABLE ONLY ON REQUEST

42 50/ 50a. Okra/Paneer Pollichathu £18.49

A delicacy from 'Achukutty's gourmet book- (Our Mom's ethnic home recipe) comes a traditional Christian family culinary surprise. Your choice of either fresh baby okra or Indian cottage cheese, steamed to perfection, wrapped in a banana leaf with herb spices served with chickpea fritters and salad. NF, VEGAN OPTION AVAILABLE ONLY ON REQUEST

43 Pidiyum Kurumayum/ Kadalayum £17.45

'Pidi' is an authentic household festive dish from Kerala Kananaya and Jewish history. Rice dumplings and paneer cooked in coconut milk flavoured with cumin and curry leaves served with chickpea curry/ kuruma.

GF

44 Jackfruit Ularthiyathum Kadala Curryum £17.89

Chakkampuzha's Healthy Diet- Mashed raw jackfruit, cooked with coconut, garlic, green chillies cumin, curry leaves, mustard seeds and turmeric.

Served with Keralan Black chickpeas curry.

GF/NF/V

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Herb Specials

45 Millet & Quinoa Uppuma £15.45

Millet (Quinoa) is a substitute for most grain-based recipes, naturally gluten free and full of nutrients. Millets upma, blended with black gram lentils, quinoa, tomato, onion, ginger, coconut and curry leaves, served with kadala / kurma curry.

VEGAN OPTION AVAILABLE ONLY ON REQUEST (GF/V)

The Herb 'SADYA' Thali

The typical feast served as a three course meal starting with the soup. Followed by a neatly arranged little bowls of dishes in tapas style, side dishes, bread, and rice along the circumference in a large plate, and the dessert as a final course which is a complete all-in-one package meal that's favourite with guests anywhere.

46 Herb Special Thali £22.45 (three course menu)

Rasam Soup, followed by main course of eight varieties of vegetable tapas feast dishes with rice and bread and final course of Payasam dessert.

GF/NF/V OPTIONS AVAILABLE ON REQUEST

47 Slim Thali £16.85

A single course. Seven varieties of vegetable tapas feast dishes with bread and rice.

GF/NF/V OPTIONS AVAILABLE ON REQUEST

Side Dishes/Salads

48 Herb Kayal Salad £10.65

Mango, avocado, guava, lettuce, crushed pepper dressed with lemon juice.

GF/NF/V

49 Herbed Quinoa Salad £9.98

A Chef's innovative healthy salad with Quinoa, Spinach, Carrot, Coconut, Lemon, Coriander leaves and chef's secret dressing.

GF/NF/V

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50 Payar Banana Thoran £7.29

Dry cooked Long Green Beans and Plantain tossed up with mustard, onion, ginger, garlic green chilli, fresh coconut and curry leaves.

GF/NF/V

51 Jeera Aloo £6.45

A scrumptious dry potato preparation stir fried and flavoured with cumin.

VEGAN OPTION AVAILABLE ONLY ON REQUEST

GF/NF

52 Potato Palya £5.95

Potatoes cooked with home blended south Indian aromatic spices.

GF/NF/V

53 Mini Salad £3.45

(Cucumber, onion, lemon, tomato & chilli)

GF/NF/V

54 Sambar £5.45

Fresh vegetables cooked with lentil and homemade south Indian spices.

GF/NF/V

55 Raitha £2.49

Special accompaniment made with carrots, cucumber & yogurt

GF/NF



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Breads & Rice

56 Poori £3.39

Fluffy fried breads made from wheat flour.

V/NF

57 Batura £3.69

Large fermented fluffy fried bread

NF

58 Chappatti £2.69

Round, flat wholemeal bread

NF/V

59 Paratha £2.95

A Kerala speciality - wheat dough layered and coiled in to a coir mat shape then cooked on the griddle

NF

60 Appam £2.95

Appam is the soft pancake made from yeast fermented rice batter, with a soft spongy middle, which is laced with crispy edges.

NF/GF/V

61 Kallappam £2.85

Rice and coconut soft pancake with a hint of garlic

NF/GF/V

62 Plain Rice

Plain white basmati rice £3.79

NF/GF/V

63 Thenga Choru £3.99

Plain rice mixed with fresh coconut, urad dal, cashew nut & curry leaves

GF/V

64 Veg Pulao £4.35

Basmati Rice prepared with mixed vegetables and vegetable ghee)

NF/GF/V

65 Herb rice £4.59

Basmati rice ,coriander, mint, spinach, fenugreek, ginger

NF/GF/V



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Desserts

66 Gulab Jamun £5.45

Milk based dumplings fried and preserved in sugar syrup.

NF

67 Jaggery Dosa with Ice Cream £5.79

Golden butter crepe smothered with warm sugarcane, served with Vanilla Ice Cream

GF, V-OPTION AVAILABLE ONLY ON REQUEST

68 Ada pradhaman £4.95

'Payasam' prepared with rice flakes in almost all kerala houses during any celebrations. Its originally a divine 'prasadam' at Temples, made with rice ada, jiggery, cardamom, milk, ghee, cashew nuts, raisins, coconut slices and milk.

GF, V OPTION AVAILABLE

69 Carrot Halwa with Ice Cream £5.59

Warm carrot fudge infused with cardamom and studded with nuts and raisins served with ice cream.

GF

70 Banana Roast (V/N) £5.85

Popular Kerala sweet plantain stuffed with rice flakes and coconut filling served vanilla ice cream.

71 Kulfi £4.99

Delicious, smooth Indian ice-cream made with flavour of Mango/Pistachio/Malai

72 Ela Adda with Ice Cream £5.69

Sweet coconut-jaggery stuffed rice cakes steam cooked in banana leaves, a traditional delicacy from Kerala, served with ice cream.

GF/V

Ice cream

73 Choice of Vanilla, Chocolate, Strawberry, Coconut. £4.25

74 Vegan Vanilla £5.29 | suitable for vegans

Tea & Coffee

- Espresso/Double £2.50 / £2.75
- Cappucino/Latte/ Hot chocolate £2.95
- Irish Coffee £4.45
- Cochin Coffee - £3.25 (Keralan Cappuccino)
- Chuk Kappi (Ginger Black Coffee) £2.65
- Hot Thulsi Tea £2.50
- Hot Lemon Tea £2.50
- Hot Pepper Mint £2.50
- Hot Green Tea £2.50
- Hot Munnar Cardamom Tea £2.75
- Hot Masala Tea £2.95
- Hot Turmeric Tea- £2.75
- Ginger mint ice tea- £2.75
- Herb Flower Tea £3.99

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