



Tamarind Feast

70pp

minimum 2 guests

6 of our favourite dishes 70pp

A thali of our favourite dishes, served with rice and paratha

Small Plates

No.5 paratha, black garlic [1 piece]	10
Vetkoek, Durban lamb curry, achaar [1 piece]	12
Braised cabbage, chickpea yoghurt, Hing tadka spice	12
Cumin potatoes, Kashmiri	14
Spiced cauliflower, fried chickpea, vadouvan, Kerala mix	14

Large Plates

Sega wat, spicy Ethiopian beef stew, Dosa	42
Lamb rump, spiced tomato chutney	40
Goan fish kodi, banana leaf steamed fish, coconut rice	39
Peri peri chicken, tamarind glaze, burnt kumara	33

Dessert

No.5 burnt chai cheesecake	20
Chef Ankita's bacon maple ice cream and waffles	24
Gehwar rabri, gold	27

Inspired by the vibrant spices and aromatic herbs of Modern Indian and African cuisine. Our menu showcases bold and dynamic flavours that intrigue the palate and hypnotise the soul.

The background of the cover is filled with golden-yellow line art illustrations of tamarind. In the top left, there's a branch with large, ovate leaves and a single seed. In the top right, a branch with pinnate leaves and two long, curved tamarind pods is shown. In the bottom left, another branch with pinnate leaves and two long, curved tamarind pods is depicted. In the bottom right, a branch with large, ovate leaves and several seeds is shown. The central text is overlaid on this background.

N°5
TAMARIND

MODERN
INDIAN AFRICAN CUISINE