



**THE NAUGHTY
NAWAAB OF NOTTINGHAM'S**



PLAYFUL SOUTH-ASIAN CHAI PARTY

Somewhere around the late 1800's, the protagonist of our story embarked on a world tour sampling delicacies at every stop he made. Gathering new recipes and friends along the way, he threw parties left, and he threw parties right. Our menu pays ode to a character who surveyed a menu through his monocle and decided that it could do with a little more quirk.

POP UP

APRIL 7 & 21, MAY 5 & 19

3 PM - 6 PM

THE DEMPSEY PROJECT, 9 DEMPSEY HILL



**THE
DEMPSEY
PROJECT**

@madonionslicer @thedempseyproject

CHAI PARTY MENU

THE NEVER ENDING POT OF MASALA CHAI

A bottomless pot of slow-cooked Darjeeling milk tea, cheered on by the gentle applause of warm spices in the background. Known to have accompanied the Nawaab's many gregarious conquests around the world.

THE ACHAARI SANDWICH

The Nawaab's first trip overseas saw him smuggle a little jar of spicy Hyderabadi mango pickle to remind him of home. He carried that very jar to the Nottingham Cricket Club and introduced its contents to Chef Ramsay's Classic Afternoon Salad. And the world's first Achaari Sandwich was born! Chicken and vegetarian options available.

THE KEEMA POT PI

A spicy little pot pie that is 3.14% better than any other pot pie you've tasted. The Nawaab took the most delightful little snack in the West and made it delightfuller. Is delightfuller a word? Ah yes. The Nawaab was known to invent both recipes and words. Lamb & vegetarian options available.

THE VINDALOO PAO

Tangy, tantalising Pork Belly or Young Jackfruit Vindaloo served with a gently toasted Bombay Pao. Leave it to our well-traveled Nawaab to bring the flavours of Goa, Lisboa and Mahim together.

THE BANARASI BEEDA KEBAB

A cheeky little Cottage Cheese Kebab from Benares, with a very grown up betel leaf playing chaperone. An ode to the Nawaab's favourite band - The Beatles. Tell your server that you appreciate that regal pun, and the Nawaab will award you an acre of land somewhere.

THE JHINGO STARR / TARO TUK TUK

Crisp, semolina crumbed prawns. It's no secret that The Beatles would jam at the Royal Palace every other night. Legend has it, our Nawaab personally cooked one hundred of these beauties for the band one night. How did he do it? He got by with a little help from his friends. The vegetarian parallel to this bite, is a wonderfully crisp Taro Tuk Tuk. Just hail one and wait for it to pull up.

THE MASALA CROQ UETTE

As the Nawaab traveled through France, he encountered the delicate Croquette. One Shiraz-soaked evening, he decided to stuff it with wildly flavoured fillings, green chilli and cilantro, and the rest is history. Lamb & beetroot options available.

THE DIP END OF THE POOL

*Tomato Pachadi Hummus
Pineapple Pepper Chutney
Temper Tantrum Tzatziki*

A trio of exotic condiments & crudités primed to elevate the Nawaab's afternoon tea. The only thing that could possibly elevate this party higher, is the trunk of Taimur - the Nawaab's beloved elephant.

THE CLEMENTINE RABRI

The Naughty Nawaab was a connector, a collaborator and a great one for playing Cupid. The marriage he officiated between creamy North Indian Rabri & tart Algerian Clementines is truly a love story for the ages, and the perfect way to wrap up this little adventure.

\$58++ per pax, 2 pax minimum

