



फ़ेज़े़ फ़ोद, टूक़े़द दैली

“An eggs-clusive weekly special featuring the first dish I ever made at a very early age, when my parents legally only trusted me with breakfast.”

Freshly cooked • Homemade • Full of flavour

Have a look & pick your favourites!

The Roti, Rice & Curry Club



fresh food, cooked daily

Weekly Menu

21st – 25th SEPTEMBER

*Home-cooked Indian tiffin. Dinners only, fresh from scratch every evening—no reheats.
A healthy alternative to takeaway. W6, Hammersmith.*

Orders & enquiries: 07539 048324





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*Each meal is **£15.00** per portion (Introductory Pricing).*

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Served with basmati rice and salad of the day.

While you can order until 9:00am daily, the night before is ideal so we can prep your fresh tiffin from scratch each morning.

MONDAY

EGG MUTTAI MILAGU (PEPPER EGG CURRY)

Filled with a burst of aromatic spices for a tasty start to your week — boiled eggs simmered in a fiery black pepper masala.

Or

YELLOW PEAS CURRY

Humble peas, big flavour — yellow peas slow-cooked with onion, tomato and warming spices.

MASOOR DAL TADKA

Simple, comforting, done right — red lentils tempered with cumin, garlic and dried red chilli.

SOUTH INDIAN ONION PALYA

A South Indian classic, quick and fragrant — onions stir-fried with mustard seed, curry leaf and coconut.

TUESDAY

EGG TOMATO CURRY

Tangy, hearty, and full of comfort — eggs simmered in a rich, spiced tomato gravy.

Or

MATAR KE CHOLE

A green twist on a curry-house favourite — green peas cooked chole-style with ginger, garlic and garam masala.

GUJARATI KADHI

Sweet, sour and silky smooth — yoghurt-based curry with a hint of jaggery and curry leaf tempering.

CONTAINS DAIRY

DAHI BAIGAN

Aubergine meets creamy yoghurt — roasted aubergine folded through a lightly spiced yoghurt curry.

CONTAINS DAIRY

WEDNESDAY

EGG CURRY MASALA

A rich, spiced classic — boiled eggs in a deeply spiced onion-tomato masala.

Or

KIDNEY BEAN CURRY (RAJMA)

Punjab's favourite, done the slow way — kidney beans simmered in a thick, spiced tomato gravy.

KHATTA MOONG

Tangy split moong with a gentle kick — moong dal cooked with tamarind and a light tempering.

ONION CAPSICUM MASALA

Crunchy, colourful, quick to love — onions and peppers tossed in a light masala.



THURSDAY

KADAI EGG MASALA

Bold, smoky, restaurant-style — eggs cooked kadai-style with peppers, onion and coarsely ground spices.

Or

BLACK EYE BEANS CURRY (LOBIA)

Earthy beans, gently spiced — black eye beans simmered with onion, tomato and everyday spices.

CHANA LAUKI

Chickpeas and bottle gourd, a homely pairing — chana dal cooked soft with lauki and mild spice.

LASOONI PALAK

Garlic-forward, green and good for you — spinach cooked down with plenty of garlic and light spicing.

FRIDAY

EGG SALAN

A rich, nutty send-off to the week — eggs in a peanut-and-sesame based salan gravy.

CONTAINS NUTS, SESAME

Or

CHIKKAD CHOLE

Thick & creamy chickpeas — chickpeas slow-cooked to a thick, hearty consistency.

DAL FRY

Three lentils, one comforting bowl — a mix of toor, moong and masoor dal, tempered and finished with ghee.

CONTAINS DAIRY

AALOO GARLIC/BUTTER

Simple, buttery, irresistible — potatoes tossed in garlic and butter.

CONTAINS DAIRY

ALLERGEN WARNING: PREPARED IN A KITCHEN THAT HANDLES NUTS, DAIRY, GLUTEN AND SOY

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Please note: if you or a family member has a food allergy or intolerance, please inform us before finalising your menu choices.

PAYMENT TERMS

Cash or bank transfer (bank transfer preferred).

Account name: **FORTUNA RESOURCES**

Sort code: **60-19-39**

Account number: **32426690**

