

ROOTED IN GUYANA

MADE IN LONDON

CUTTERS

A TASTE OF GUYANA

MENU

CURRY BOWLS

All served with a choice of handmade roti or dhal puri.

CHOOSE FROM

GOAT - £11.00

Slow cooked curried goat, chana and potato, pumpkin and spinach, basmati rice, coconut choka.

VEGETARIAN - £10.00

Curried chana and potato, pumpkin and spinach, basmati rice, coconut choka

CUTTERS

PHOLOURIE - £5.50

Light, fluffy split pea fritters seasoned with roasted cumin and herbs.

POTATO BALLS - £5.50

Seasoned mashed potato with a savoury spiced filling, dipped in a split pea batter and fried until golden.

FISH CAKES - £6.50

Saltfish cakes with herbs and spices, fried until crisp.
A guyanese favourite.

Traditional condiments: Wiri Wiri Pepper Sauce, Mango Sour, Tamarind Sour

THE PEPPER POT EXPERIENCE - £13

Traditional Beef Pepperpot

Slow-cooked Guyanese beef in rich cassareep and warming spices, served with fresh Guyanese bread. A taste of one of Guyana's oldest dishes, rooted in Indigenous Amerindian culinary traditions.