

£20.00 per person

STARTERS

Murg Purluft

Delicately spiced chicken, layered with Shahi Jeera & fresh coriander giving a mild but full flavoured succulent chicken.

Patiyala Seekh

Tenderised Seekh of lamb mince in specially selected spices, cooked in the tandoor.

Aloo Tikki with Tamrind Sauce

Crispy pan fried potato patties.

Onion Bhaji

Onion slivers in crispy batter.

MAIN COURSE

Goan Fish Curry

The famous Goan speciality. Fish simmered in a medium spiced tangy coconut milk and whole Goan red chillies and mustard.

Lamb Rogan Josh

Tender leg of Lamb, slow cooked in light, spicy sauce with fennel.

Murg Makhani Madhwali

Marinated chicken char grilled & cooked in a rich tomato & honey sauce

SIDE DISHES

Saag Aloo

Potato with spinach.

Peshawari Pindi

Chick peas cooked overnight on tandoor and finished with butter and ground whole spices.

RICE

Rice/Pilau Rice

BREAD

Naan/Garlic Naan

£25.00 per person

STARTERS

Hazari Kebabs

Chicken chargrilled in the Tandoor with a marinade of Cumin, Ginger, Cashew nuts & Cream.

Shahjani Pasliya

Tender Lamb chops marinated in layer of tandoori massala.

Panjab Da Baag ni Kukad

Succulent chicken quarters Tandoor cooked on the bone with our own blend of tang laden spices.

Bhute Ke Kebabs

Sweet corn, potato and cottage cheese patty in a mix of spices.

Parsi Macchi Tikka

Cod loin marinated in crème fraiche fresh herbs and a hint of onion.

MAIN COURSE

Salli Jardaloo Murg

Sweet and sour chicken in a medium sauce with apricots and fine vermicelli garnish.

Pudina Ghosth

Tender British Lamb cooked with fresh mint and whole Indian spices in a light spicy sauce.

Sumundar Ki Shaan

Fresh cod cooked in a light Kerelan sauce to a medium spice.

Makhani Chussa

Chargrilled chicken in a mild tangy marinade, cooked in a rich makhani sauce.

SIDE DISHES

Malai Kofta

Crushed potato and cottage cheese dumplings in a rich onion and spiced sauce.

Cholle Massala

Chick Peas cooked in a medium strength sauce.

RICE

Mutter Pulou Rice

Basmati Rice cooked with green peas and whole garam massalla.

Naryal Rice

Indian Basmati rice with roasted coconut, peanuts and lemon.

BREAD

Selection of Naan Breads