£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**
Marinaded chicken marinated in tandoori spices, 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 Jardalo Murg**
Sweet and sour chicken in a medium sauce with apricots and fine vermicelli garnish.

**Pudina Ghosh**
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 massala.

**Naryal Rice**
Indian Basmati rice with roasted coconut, peanuts and lemon.

**Bread**
Selection of Naan Breads