

Starters

(choice of one)

Sheek Kebab

Tender mince lamb cooked over charcoal

Fish Pakora

Lightly spiced white boneless fish in gram flour batter

Chicken Tikka

Marinated sliced chicken breast cooked in tandoor oven

Chicken Chaat

Finely sliced chicken tikka, cooked in a rich masala sauce then served in a poori.

Breaded Khumbi (V)

Fresh field mushrooms stuffed with a light spiced mixed veg stuffing covered in golden breadcrumbs

Onion Bhaji (V)

Popular Indian appetiser

Veg Samosa (V)

Mixed vegetables in a thin crispy pastry parcel.

Main Courses

(choice of one)

Tikka Masala (N)

Mild curry cooked in a fruity, creamy sauce.
(chicken, lamb or vegetable)

Chicken Korma (N)

Mild dish with hint of almond cooked in a rich, butter cream sauce.

Lamb Balti

Cooked with fresh ginger, onions and tomatoes – medium.

Chicken Karahi

Influenced by Punjabi style cooking – tender chicken cooked in blended sauce of herbs, spices, onions and tomatoes.

Chicken Madras (or Veg)

Spicy chicken dish cooked with fiery red chilli powder.
– veg option available

Special Biryani

Basmati rice mixed in with chicken, lamb and prawn.
Served with a vegetable curry sauce.

Prawn Jalfrezy

Spicy dish cooked with onions, green peppers and fresh green chillies.

Balti Palak Aloo Daal (V)

Lentils, potato and spinach cooked in medium spiced sauce.

Sundries

(choice of one)

Naan

Plain, Peshwari or Garlic

Rice

Boiled, Mushroom or Pilau