

Happy Valentines

શરૂઆત

Sheek Kebab

Minced lamb cooked in tandoor on skewers, served with mint coriander chutney.

Garlic Chicken Tikka

Marinated in mustard oil, fennel and tandoori masala

Fish Pakora

Indian white fish (similar to haddock) coated in a lightly spiced batter.

Samosa Chaat (V)

Vegetable Samosas topped with chick pea dressing, garnished with yoghurt and red onion.

Potato and Aubergine Tikki (Vegan)

Lightly spiced potato and aubergine cakes finished with drizzle of tamarind chutney.

Onion Bhaji (V)

Popular Indian appetiser

મુખ્ય વાનગી

(choice of one)

Chicken Korma (n)

Popular mild curry cooked with an almond paste and cream.

Tikka Masala (n)

(Chicken, Lamb or Vegetable)

Popular mild fruity curry dish.

Chicken Naga

Spicy madras type curry using a unique East Indian chilli – Naga.

Chicken Shaslik

Succulent pieces of chicken tikka served on skewers with oven roasted green peppers and onions.

Lamb Sag Karai

Choice of tikka meat fused with spinach, cooked with, onions, tomatoes and garlic – medium dish.

Chilli Garlic Chicken

Spicy dish with simmered with ginger, chilli and fried garlic.

Balti Palak Aloo Daal (Vegan)

Vegetarian Balti with potatoes, lentils and spinach – medium

Lamb Biryani

Lamb stir fried with pilau rice and roasted spices served with vegetable curry sauce side dish.

પાન

(choice of one)

Naan

Plain, Peshwari or Garlic

Rice

Boiled, Pilau or Mushroom

Chips

For Third course you can either choose dessert or extra sundry or side dish of sag aloo or tarka daal.

દેશી વાનગી

Raspberry Cheesecake

Banoffee Stack

Crumb base, layers of chocolate and banana parfait ice cream. Topped with decadent toffee sauce