

MENU - A

Price **£42.95** Per Person

Afghani Special Lamb

Spring lamb cooked with garlic and ginger paste, chopped fresh green chillies and coriander ground with black peppers, garnished with brown onions and a touch of yoghurt.

Chicken Tikka Massala

Pieces of spring chicken marinated in spices, grilled in tandoori, then cooked with special yoghurt and tomato sauce.

Lamb Chops

Juicy lamb chops marinated with herbs, tandoori spices, barbecued in a clay oven.

Chicken Tikka

Succulent boneless pieces of chicken marinated in a mix of ginger, garlic, lemon juice, spices and seasoning, grilled in the clay oven.

Jeera Rice

Rice cooked with cumin seeds.

STARTERS

- ◆ Papadoms
- ◆ Fish Pakora
- ◆ Lamb Chops
- ◆ Chicken Tikka
- ◆ Vegetable Somosa

MAIN COURSES

- ◆ Chicken Tikka Massala
- ◆ Afghani Special Lamb
- ◆ Saag Aloo
- ◆ Tarka Daal or Daal Makhani
- ◆ Pilau Rice
- ◆ Jeera Rice
- ◆ Mixed Naan (Plain / Garlic/ Peshawari)
- ◆ Cucumber Raita
- ◆ Special House salad

DESSERTS

- ◆ Ice Cream
- ◆ Tea or Coffee



MENU - B

Price | **£39.95** | Per Person

Lamb Seek Kebab

Tender lamb minced with onion, fresh garlic, ginger, coriander leaves and other fresh herbs, skewered and grilled in a clay oven.

Papdi Chaat

Wheat biscuits with chickpeas, potatoes, tamarind sauce and yogurt.

Chicken Shonar Bangla

Slices of spring chicken marinated on a Tandoori grill then cooked with special Bangla red chilli sauce, onions, tomatoes and green peppers in a hot sauce.

Lamb Rogan Josh

Medium tender lamb cooked with spices and garnished with tomatoes and green peppers.

Special House Salad

Cucumber, carrot, tomato, red onion, ginger, cumin seeds and green chillies mixed with mustard oil.

STARTERS

- ◆ Papadoms
- ◆ Fish Pakora
- ◆ Lamb Seek Kebab
- ◆ Papdi Chaat
- ◆ Vegetable Hara Kebab

MAIN COURSES

- ◆ Chicken Shonar Bangla
- ◆ Lamb Rogan Josh
- ◆ Mixed Dry Vegetables
- ◆ Tarka Daal
- ◆ Pilau Rice
- ◆ Naan (Garlic/Plain)
- ◆ Cucumber Raita
- ◆ Special House Salad

DESSERTS

- ◆ Ice Cream
- ◆ Gulab Jamun



MENU - C

Price | **£36.95** | Per Person

Vegetable Pakora

Crisp golden potato, aubergine and onion bites cooked with a selection of spices in a gram flour batter which are deep fried.

Meat Somosa

Minced lamb filled samosa, served with tamarind sauce.

Butter Chicken

A rich and creamy dish with butter, very mild with almond and cashew nuts.

Karahi Lamb

Medium or hot. Marinated in spices and cooked in medium rich gravy with tomatoes, capsicum and served from the iron karahi.

Tarka Daal

Spiced lentils with garlic.

Mixed Vegetable Curry

Assortment of vegetables cooked in a curry sauce.

STARTERS

- ◆ Papadoms
- ◆ Chicken Tikka
- ◆ Meat Somosa
- ◆ Papdi Chaat
- ◆ Vegetable Pakora

MAIN COURSES

- ◆ Butter Chicken
- ◆ Karahi Lamb
- ◆ Mixed Vegetable Curry
- ◆ Tarka Daal
- ◆ Pilau Rice
- ◆ Plain Naan
- ◆ Special House Salad

DESSERTS

- ◆ Vanilla Ice Cream



MENU - D

Price **£32.95** Per Person

Vegetable Hara Kebab

Vegetable roll of young spinach leaves, green bananas and split peas.

Vegetable Somosa

Mixed vegetables filled samosa, served with tamarind sauce.

Karahi Paneer

Medium or hot. Marinated in spices and cooked in medium rich gravy with tomatoes, capsicum.

Makhani Daal

Black lentils in a butter sauce.

Seasonal Stir-fried Green Vegetables

Baby potatoes, courgettes, carrots and tomatoes tossed with cumin seeds and crushed red chillies served in a wok.

Aloo Jeera

Potatoes cooked with butter, cumin seeds, slightly spiced.

VEGETARIAN

STARTERS

- ◆ Papadoms
- ◆ Papdi Chaat
- ◆ Vegetable Hara Kebab
- ◆ Vegetable Somosa
- ◆ Vegetable Pakora

MAIN COURSES

- ◆ Karahi Paneer
- ◆ Makhani Daal
- ◆ Seasonal Stir-fried Green Vegetables
- ◆ Aloo Jeera
- ◆ Boiled rice
- ◆ Cucumber Raita
- ◆ Plain Naan

DESSERTS

- ◆ Indian Kulfi

