

STARTERS

Aloo Tikki with Chana (v)

Small round lightly fried patty stuffed with potatoes, peas and natural spices served with chickpeas

Paneer Tikka (v)

Tandoori Masala and then grilled Chunks of Paneer

Vegetable Parcels (v)

Filo pasted parcels filled with vegetables

Hare Bare Kebab (v)

Kebabs made of green vegetables

Spring Rolls (v)

Chinese light bites, filled with crisp vegetables wrapped in filo pastry

Vegetable Samosa (v)

Folded triangle parcels filled with Spicy vegetables

Paneer Pakora (v)

Cottage cheese with tomato and chutney fried in batter

Gobi Manchurian (v)

Cauliflower florets in chinese batter coated with classic Indo Chinese sauce

Veg Hakka Noodles (v)

South eastern Chinese noodles with an Indian touch

Chilli Garlic Mogo (v)

Deep fried cassava tossed in special chilli garlic sauce

Honey Chilli Sesame Mogo (v)

Deep fried cassava with honey glaze and chilli sauce garnished with sesame seeds

Masala Mogo (v)

Deep fried cassava tossed in an aromatic ginger & garlic based spice mix

Achari Chicken Tikka

Diced boneless chicken marinated in yogurt with pickle spices, cooked on skewers in a charcoal fire clay oven

Chicken Tikka

Diced boneless chicken marinated in yogurt with subtle spices and herbs, cooked on skewers in a charcoal fire clay oven

Malai Chicken Tikka

Diced boneless chicken marinated in yogurt and cream cheese and spices, cooked on skewers in a charcoal fire clay oven

Jeera Chicken

Chicken cooked with roasted cumin seeds

Jeera & Hing Wings

Cumin and hing spiced, marinated buffalo wings

Spring Lamb Chops *

Lamb chops marinated in special spices and cooked over charcoal

Sheekh Kebabs

Tender minced lamb with onions, coriander and green chillies cooked over charcoal on skewers

Amritsari Fish

Fish marinated in delicious spices, then deep fried

Chilli Paneer (v)

Cured cheese coated with spices, herbs and gram flour, deep fried, Chilli sauce

Chilli Chicken

From the street of Delhi , popular indo – Chinese dish

Chicken Manchurian

Tender pieces of chicken in chinese batter coated with classic Indo Chinese sauce

Chicken Hakka Noodles

South eastern Chinese noodles with tender pieces of chicken with an Indian touch

Garlic Prawns *

Wild Catch Tiger prawns with subtle hint of garlic

Tempura Prawns *

Prawn sticks in tempura batter

Satay Chicken

Satay spiced chicken on a stick , served with peanut dip

Duck Spring Rolls

Shredded duck with spring onion and hoisen sauce in filo pastry roll

** Items will incur a small extra cost*

MAIN COURSE

Aloo Gobi (v)

Cauliflower and potatoes cooked with garlic, onions, herbs and spices

Bombay Aloo (v)

Potatoes cooked in tomatoes and Seasoned with mustard seeds

Chana Masala (v)

Chick peas cooked in herb spices

Masala Aloo Bengun (v)

Small fresh aborigines cooked with potatoes with herbs

Rajmah (v)

Kidney beans steamed with tomatoes Ginger, garlic, onions and spices

Vegetable Jalfrezi (v)

Fresh mixed vegetables cooked with Chopped tomato, bell peppers, ginger, garlic, onion & herbs

Bombay Mushroom Masala (v)

Taka Tak spiced mushrooms

Masala Bhindi (v)

Fresh okra cooked with onions, garlic, ginger and coriander

Palak Paneer (v)

Cottage cheese and fresh spinach tossed in onion, tomatoes and ground ginger

Saag Paneer (v)

Fresh Saag cooked Indian style with cottage cheese

Shahi Paneer Lababdaar (v)

Homemade cheese cooked with cherry tomatoes in a fine garlic butter & a delicate creamy sauce

Mutter Paneer (v)

Special cheese and peas cooked with fresh ginger garlic, onions, and coriander

Tarka Daal (v)

Split chick pea lentil curry cooked with herbs & spices

Toor Daal (v)

Yellow colour lentil curry seasoned with cumin, herbs & spices

Makhani Daal (v)

Black lentils cooked with cream & butter with ginger, garlic & Fresh tomato sauce.

Dhaba dal (v)

Classic dhaba style dal as served in Indian road style cafes

Palak Daal (v)

Classic daal infused with spinach

Methi Chicken

Chicken cooked with fenugreek leaves & cooked in a Masala sauce

Chicken Bhuna

A thick textured dish with aromatic spices and herbs

Chicken Tikka Masala

chicken, ginger, garlic, green chillies, herbs in a thick sauce

Karahi Chicken

Medium hot chicken cooked with spices tossed in a Karahi

Butter Chicken

Boneless chicken in a traditional tikka marinade. Broiled in tandoor cooked in red deghi mirch and tomato gravy

Karahi Gosht *

Medium hot lamb cooked in spices and Tossed dry in an iron Karahi

Rogan Gosht *

Lamb cooked with tomatoes green, peppers and served in a spicy sauce

Lamb Dopiazza *

Lamb cooked with onions and spices

Palak Lamb *

Lamb cooked with fresh spinach and special spices

Keema *

Minced lamb cooked with green peas

Indo Chinese & Thai:**Veg fried rice (v)**

Finely chopped, green beans , onion , peppers , cabbage , carrots wokked and spiced with rice

Egg Fried Rice

Classic rice dish

Veg Green Curry

Seasonal south east Asian veg in a traditional Thai green curry sauce

Red Chicken Curry

Diced chicken with green beans cooked in a traditional Thai red curry sauce

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RICE/BREAD/DESSERT

Rice/Bread/Raita

Plain Pilau Rice

Plain Basmati rice Flavoured with roasted cumin seeds

Lamb Biryani *

Basmati rice and boneless pieces of Lamb sautéed in herbs and spices

Chicken Biryani *

Basmati rice, boneless chicken sautéed in herbs & spices.

Vegetable Biryani *

Fresh vegetables sautéed in herb with basmati rice

Tandoori Naan

Unleavened bread touched with butter

Puri

unleavened bread , deep fried

Bhatura

Leavened bread , deep fried

Cucumber & Onion Raita

Yogurt served with onion and cucumber

Plain Raita

Plain yogurt

Cucumber & Jeera Raita

Yogurt with cumin seeds & pieces of cucumber

Bundi Raita

Yogurt with bhundi (small yellow balls) made from gram flour and fried

Tomato & Cucumber Raita

Yogurt with fresh pieces of tomatoes & cucumbers

Carrot & Onion Raita

Yogurt with shredded carrots and chopped onion

Desserts

Kulfi – Malai/ Mango/ Badam/ Pistachio *

Authentic, homemade Indian ice cream prepared from milk, cream

Gajar Halwa

Carrot pudding made from finely grated carrots cooked in milk with cashews, raisins, almonds and cardamoms

Gulab Jamun

Brown colored deep fried milk cake balls with milk and honey in a thick sugar syrup served hot

Rasmalai

Homemade cheese balls in sweetened milk and flavoured with rose water and nuts

Kheer

Traditional Indian dessert made with basmati rice and flavored with almonds, nuts and raisins and topped with pistachios

Ice Cream

Variety of flavors

Fresh Cut Fruit

Assorted fresh fruit

Jalebi

Batter of flour and milk, deep fried into golden, curly crisp rings soaked in sugar syrup

Chocolate Samosa

A crispy triangular pastry filled with Belgian chocolate and deep fried

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