





## STARTERS

Lassani Murg Tikka (*Chicken, Garlic, Marinated with Yogurt*) (GF) 

Lamb Glaffi Kebab (*Lamb Mince with Mixed papper, Coriander,, Aromatic Hearb*) (GF) 

Masala Fried Fish (*Tilapia fish coated with Gramflour, Indian Herbs*) (GF) 

Mogo Chips with Garlic (*Kacavas with touch of Garlic, Chilli toss with butter*) (v) (GF) 

Chilli Paneer (*Indo & Chinese sauce toss with Indian Cheese*) (v) (GF) 

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## MAINS COURSE

Muglai Lamb Korma (*Lamb of the Bone in Rich Indian Gravy, Raisins, Nuts*) (GF) 

Haralai Murg (*Chicken with Fresh Coriander and Mint Flavour*) (GF) 

Madras Fish Curry (*Stone Bass with Mustard seed Hot Chilli and Tomato, Tamarin Sauce*) (GF) 

Rajma (*Red Kidney Beans, Ginger, Garlic, Tomato Sauce Toss with Indian Spices*) (v) (GF) 

Palak Paneer (*Spinach, Indian Cheese, Toss with Indian Spices*) (v) (GF) 

**(All India Main Courses are Served with Pilau rice)**

### Sides

Naan Bread, Garlic Naan, Lacha Paratha £2.00

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## DESSERT

Gajar Halwa (*Carrots Cooked in Milk*) (GF)

Gulab Jamun (*Milk, Flower, Sugar*)

Suji Halwa (*Semolina, Butter*) (GF)

Kulfi (*Indian Ice Cream with Nuts*) (GF)

Please Choose One of Kulfi Flavour (*Mango, Almond, Pistachio, Milk Cream*)

**For any specific dietary requirements or allergies, please ask a team member**

**2 Course £25.95 and 3 Course £30.95**