



STARTERS

- Seekh Kebab (*Lamb Mince, Garlic, Ginger, Indian Aromas*) (GF) 🌶️
- Saffron Malai Tikka (*Chicken Breast, Cream, Touch of Saffron in rich flavours*) (GF)
- Masala Fried Fish (*Fish Telapia, Gram Flour, Garlic with Indian Herbs*) (GF) 🌶️
- Chilli Paneer (*Indian Cottage Cheese with Mixed Peppers Indo Chinese Glaze*) (v) (GF) 🌶️🌶️
- Chilli Mogo (*Cassava with Mixed Peppers in Indo Chinese Sauce with thick glaze*) (v) (GF) 🌶️🌶️

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MAINS COURSE

- Methi Chicken (*Chicken Breast, Fenugreek leaves with Indian Spices*) (GF) 🌶️
- Rogan Gosht (*Lamb, Authentic North Indian Style with Tomato, Onion and Chilli flavours*) (GF) 🌶️🌶️
- South Indian Fish Curry (*Stone Bass with Authentic Madras Indian Flavour*) (GF) 🌶️🌶️
- Palak Paneer (*Indian Cottage Cheese, Spinach, Authentic Indian Style*) (GF) 🌶️
- Maharani Daal (*Black Lentil with Kidney Beans, Touch of Cream, Garlic and Tomato Rich Flavour*) (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

- Gujar 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, Saffron, Malai, Badam and Pistachio*)

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

2 Course £25.95 and 3 Course £30.95