












GLAZE

RESTAURANT

STARTERS

- Achari Chicken Tikka (Chicken Breast, Indian Pickle, Toss with Indian Herbs) (GF) 
- Lamb Seekh Kebab (Lamb Mince, Ginger, Garlic Cook in Cloves) (GF)
- Masala Fried Fish (Tilapia Fish, Gram flour north Indian Authentic flavour) 
- Chilli Paneer (Indian Cottage Cheese with Mixed Peppers Indo Chinese Glaze) (V) (GF) 
- Hara Bara Kebab (Spinach Paneer Potato Patties) (V) 

MAINS COURSE

- Achari Chicken Masala (Chicken Breast, Indian Pickle, Ginger & Garlic with Indian Aroma Curry) (GF) 
- Lamb Korma (Lamb, Cashew nuts, Yogurt in Indian Rich Gravy) (GF) 
- Moilee Salmon (Salmon, Coconut Milk, Tomato based gravy) (GF) 
- Palak Paneer (Diced Cottage Cheese Cooked in Creamy Spinach Sauce) (GF) 
- Daal Makhani (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, Lachha Paratha £2.00

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, Saffron, Malai, Badam and Pistachio)

2 Course £25.95 and 3 Course £30.95

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

