



2 COURSE £25

3 COURSE £28

Dinner Set Menu

STARTERS

Pakoras

Deep fried potato & aubergine dumplings coated in lentil batter. *VE*

or

Kebab Lejawab

Lamb mince mixed with a special recipe of herbs & spices

MAINS

Mukhun Murgh

Murgh tikka, cooked in the clay oven and finished in a mild tomato sauce

or

Tarka Dal

An exciting mix of moong & masoor lentils, topped with a garlic & ginger sauce

and

Shahi Palak

Spinach leaves & sautéed paneer cooked with ground spices & finished with paneer

Served with a selection of rice and bread.

DESSERT

Gulab Jaman

Round balls of dried milk, fried & dipped in syrup

or

Kulfi

Almond & pistachio kulfi

Prices inclusive of VAT - Does not include service

