

STARTERS

VEGETARIAN

Idli Sambhar (Garlic)

Steamed rice cakes served with south Indian sambhar

Onion Bhajia (Garlic)

Spicy, crispy Indian fritters, made with onions, herbs and gram flour, deep fried

Samosa Veg (Gluten , Garlic)

Filo pastry stuffed with a mixture of potatoes & green peas

Bhel Poori (Dairy , Gluten, Garlic)

Puffed rice, chopped onion and tomato in tangy tamarind sauce, garnished with coriander & sev

Papri Chaat (Dairy , Gluten, Garlic)

Crispy flat puris (papdis) topped with potato, chickpeas, onion with green chutney, sweet chutney, curd and crispy sev

Paneer Tikka (Dairy , Garlic)

Indian cottage cheese marinated in yogurt spices and grilled in tandoor

NON VEGETARIAN

Samosa Lamb (Gluten , Garlic)

Filo pastry stuffed with a mixture of Lamb, potatoes & green peas

Tandoori Chicken (Full/Half) (Dairy , Garlic)

Chicken marinated in yogurt, spices and grilled in tandoor

Chicken Tikka (Dairy , Garlic)

Pcs of chicken marinated in yogurt, spices & grilled in tandoor

Chicken Malai Kebab (Dairy , Garlic)

Boneless chicken, marinated in a yogurt, white soft cheese and spices, cooked in tandoor

Lamb Chops (Dairy , Garlic)

Lamb chops with fresh herbs, yogurt, spices, grilled in tandoor

Lamb Seekh Kebab (Dairy , Garlic, Eggs)

Minced lamb blended with fresh herbs, yogurt, and spices, cooked in tandoor. Served with salad.

Mixed Kebab Platter (Dairy , Garlic, Eggs)

Selection of chicken, lamb, monk fish kebab cooked in tandoor, served with salad

Tandoori Jhinga (Fish, Dairy , Garlic, Eggs)

King prawn marinated in yogurt, spices and grilled in tandoor

Haryali Fish Tikka (Fish, Dairy , Garlic, Eggs)

Monkfish marinated in spices and grilled in tandoor

MAIN COURSES

VEGETARIAN

Dal Makhani (Dairy, Garlic)

Delicacy from Punjab, black lentils & kidney beans cooked slowly for hours in cream and butter

Tarka Dal (Garlic)

Red lentils cooked with onion, garlic and spices

Saag Aloo (Garlic)

Delicious and creamy spinach with potato curry

Aloo Chole (Garlic)

Chickpeas & fried potatoes, cooked in onion & tomato

Aloo Baigan (Garlic)

Diced potatoes, aubergine, cooked in onion & tomato curry

Mutter Paneer (Dairy, Garlic)

Indian cottage cheese and green peas in a mild-spicy tomato based gravy

Palak Paneer (Dairy, Garlic)

Chopped spinach and Indian cottage cheese, cooked with spices & cream

Paneer Makhani (Dairy, Garlic)

Indian cottage cheese marinated in yogurt with spices, cooked in tandoor, simmered in a creamy tomato sauce & butter

Khumb Hara Pyaz (Garlic)

Button mushrooms and spring onions come together to make a delightful dish (Dry)

Bhindi Masala (Garlic)

Ladies fingers with onions and spices (Dry)

Sukhi Shubz (Garlic)

Garden fresh mixed vegetables & spices (Dry)

Bombay Aloo (Garlic)

Potatoes cooked with spices & curry

LAMB

Lamb Rogan Josh (Garlic)

Tender pieces of lamb cooked in browned onions gravy, yogurt, garlic, ginger and aromatic spices

Lamb Dhansak (Garlic)

Boneless lamb with vegetable and lentils

Lamb Kadai (Garlic)

Kadai Ghost is one of the famous dish from mughal times.

Saag Gosht (Garlic)

Tender pieces of lamb, selected spices with spinach

Lamb Bhuna (Garlic)

Tender pieces of Lamb with spices in bhuna curry

CHICKEN

Chicken Tikka Masala (Garlic)

Marinated chicken pieces in yogurt with spices, cooked in tandoor and simmered in a creamy tomato sauce

Methi Murgh (Garlic)

Hyderabadi delight made with fresh fenugreek leaves & chicken

Chicken Korma (Dairy , Nut , Garlic)

North Indian dish, simmered in a creamy fragrant sauce with onion, garlic, ginger and coconut powder

Chicken Madras (Garlic)

Hot chicken curry– Hot /Very hot /extra hot

Kadai Chicken (Garlic)

Chicken cooked in red gravy with spices and peppers

Chicken Jalfrezi (Garlic)

India's version of stir-fry, made with curry spices and mixed peppers

Chicken Dhansak (Garlic)

Chicken pieces with vegetable and lentils

SEA FOOD

Goan Fish Curry (Fish, Dairy, Nuts, Garlic)

Aromatic fish curry with cool coconut milk & lots of spices

Prawn Bhuna (Fish, Garlic)

Marinated tiger prawn cooked with tomato sauce, onion, ginger, garlic, garnished with coriander and spring onion

Jhinga Hara Pyaz Masala (Fish, Garlic)

Tiger prawns cooked with roasted peppers, spring onions & spices

BIRYANI

Chicken Biryani (Garlic)

Basmati rice cooked with pieces of chicken and spices

Lamb Biryani (Garlic)

Indian basmati rice cooked with lamb pieces and spices

Mixed Vegetable Biryani (Garlic)

Indian basmati rice cooked with vegetables, spices, saffron & fried onions

RICE

Peas Pilao

Basmati rice with peas & spices

Mushroom Rice (Garlic)

Basmati rice with mushroom & spices

Steamed Basmati Rice

NAAN BREADS

Bread Basket (Gluten)

Paratha, Plain Naan & Peshwari Naan

Naan (Gluten)

Oven baked leavened flatbread

Butter Naan (Gluten, Dairy)

Garlic Naan (Gluten, Dairy, Garlic)

Peshawari Naan (Gluten, Dairy, Nuts)

Coconut - stuffed

Keema Naan (Gluten, Garlic)

Lamb -stuffed

Cheese Naan (Gluten, Dairy)

Cheese - stuffed

Aloo Kulcha (Gluten, Dairy)

Potato & peas stuffed bread

Tandoori Roti (Gluten)

Wheat Flour Bread

Lachedar Paratha (Gluten)

Layered wheat flour bread

ACCOMPANIMENTS

Papadum (Big / Mini) (Gluten)

Wafer thin crisps made from lentil flour, deep fried

Cucumber Raita (Dairy)

Chopped cucumber in yogurt & spices

Mango chutney / Mixed pickle (Gluten, Dairy, Nut, Sesame, soya, Mustard)

Mint chutney (Dairy)

Sweet chili sauce / Extra Hot Chili Sauce

DESSERTS

Gulab Jamun (Gluten, Nuts, Dairy)

Melt-in - mouth fried dumplings, traditionally made of reduced milk, soaked in rose flavoured sugar syrup

Gajar Halwa (Gluten, Nuts, Dairy)

Indian sweet made with Carrot, milk, butter, sugar

Suji Halwa (Gluten, Nuts, Dairy)

Indian sweet made with semolina, butter, sugar & saffron

Rasmalai (Gluten, Nuts, Dairy)

Dumplings made from milk thickening, soaked in sweetened, milk delicately flavoured with cardamom

Ice Cream (Gluten, Nuts, Dairy)

(Vanilla / Mango / Strawberry / Kulfi)