



ਇੰਟਰੀਅਰ ਰੈਸਟੋਰੈਂਟ ਵਾਕ ਫੋਰ ਲੈਨੂ

£30.00pp

ਅਰੀਵਲ ਬੈਵਰੇਜ਼

Cocktail or Mocktail of your choice

ਫ਼ਾਵਰਾਈਟਸ v

Poppadoms - Served with mango chutney, mint sauce and spiced onions.

ਐਪਟੀਜ਼ਰਜ਼

Please choose one starter

Chandi Malai Tikka

Morsels of boneless chicken breast marinated overnight with soft cream cheese, dill, cardamom powder and finely chopped green chili, finished in the tandoor.

Raunaq-E-Seekh

A traditional skewer of finely minced lamb delicately flavored with fresh coriander, roasted cumin, mint and spring onions.

Aloo Palak ki Tikki vgn

Pan fried Indian potato cakes filled with asafetida tempered with baby leaves of spinach and spices.

Vegetable Bhajia vgn

Crisp nuggets of onions, seasonal vegetables and spices delicately coated in batter and deep fried.

Shingara

Mashed potato sautéed with curry leaves, mustard seeds and onions. Wrapped in a triangular homemade pastry and deep fried. vgn

ਮਾਇਨ ਟੌਪਾਈਟਸ

Please choose one main dish.

Murtagh Tikka Makhni

An exciting twist to the ever-popular tikka of succulent chicken served in a smooth and velvety masala sauce.

Kndari Murghi Merch (HOT)

Chicken juliennes cooked in a thick spicy sauce with fresh mint, coriander and chillies:

Lamb Rogan Josh

Finest cuts of lamb cooked on slow fire with finely chopped onions and tomatoes, enriched with whole spices and yogurt.

Bhindi Achari vgn

Freshly diced okar, lightly spiced with garlic, ginger and cumin. Finished with shallots, lime pickle and garnished with fresh coriander.

Daal Makhani v

Black lentils cooked overnight on a slow fire, mixed with ginger, garlic, fresh tomato puree and a touch of fresh cream and butter.

ਸ਼ੀ ਫ਼ਾਵਰਾਈਟ ਵਾਕ ਫੋਰ ਲੈਨੂ ਫ਼ਾਵਰਾਈਟ ਓਫ਼ ਪ੍ਰੋਪਰ ਚੋਰੀਟੋਟ.