

Festive Menu 2011

APPETISER

Moong Pakori

Savory lentil balls served in a creamy yoghurt sauce and garnished with a tangy tamarind sauce

STARTER

Jheenga Chatpata

King prawn marinated in pickle and deep fried

Gosht Berry

Fried minced meat balls flavored with traditional Indian spices and herbs

Murg Lahusni Tikka

Fried Succulent mildly spiced chicken with a unique aroma of garlic and baked in the tandoor

Shimla Mirch Pinjori

Green pepper stuffed with spiced potatoes and dry fruits, baked in the tandoor

MAIN

Jheenga Joshila

Fiery exotic prawns prepared with onion, tomatoes and fresh lemon juice

Adraki Champ Masaledar

Lamb chop braised in delightful sauce and flavored with ginger

Murg Shanjahani

Tandoori chicken pieces cooked in a creamy tomato onion sauce with an extra touch of saffron

Methi Matar Malai

Green peas and fresh fenugreek simmered in rich cashew nut gravy with a touch of cardamom powder

ACCOMPANIMENTS

ZAAFRANI PULAO

Basmati rice cooked with a hint of saffron

Ajwaine Parantha

Multi layered whole wheat bread cooked with carom seeds

Pudina Naan

Unleaven flour bread topped with mint

DESSERTS

Gajur Ka Halwa

A sweet & traditional carrot cake pudding

£ 24.95

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