

DUM PUKHT

The art of 'Dum Pukht' cooking traces its origins to the times of the 'Nawabs of Awadh' – rulers of the Northern Provinces of India during the 18th century. 'Dum Pukht' means 'to breathe' and 'to cook'. The cuisine owes its excellence to the fact that the food, sealed in a dish, is cooked in its own juices and retains all its natural aromas and flavours. Please allow 30-45 minutes for your Dum Pukht dish to be served.

JHEENGA DUM NISHA £16.95

Fresh King Prawns tempered in a creamy Ajwain marinade, Tandoor roasted before being cooked in the 'Dum' process.

MACHI DUM SUNEHRI £17.95

Pieces of Monkfish with assorted peppers in a garlic and cream sauce.

KUNDAN QALIYA £15.95

Tender lamb pieces simmered in an exotic golden yellow sauce laced with saffron and garnished with a disc of egg yolk.

MURG BEMISSAL £14.95

Boneless chicken tikka pieces simmered in a silky tomato sauce, redolent of cinnamon and cloves.

MURG KHUSK PURDAH £14.95

A resplendent of boneless chicken cured in marinade, grilled in Tandoor and finished in the 'Dum' process with a melody of vegetables.

QUSER-E-PUKHTUN (v) £10.95

Paneer sauteed in a tomato based sauce laced with cheddar cheese and cooked on 'Dum' encased in purddh of pastry.

DUM ALOO BHARWAN (v) £10.95

Spiced potatoes and peas cradled in a roast potato barrel, finished on 'Dum' with brown vegetable sauce.

(v) Vegetarian dishes (n) Contains traces of nuts

We do not accept responsibility for any allergic reaction from any dish, particularly as utensils are shared when cooking.

 Spicy  Hot