

3 Course Lunch Menu - £9.95

STARTER

GOSHT KATHI ROLL

Pieces of lamb and dices of peppers rolled in roomali roti and fried.

MURG TIKKI

A mixture of chicken mince, mint, Indian spices flattened and deep fired.

BHARLOAN DHINGRI (v) (n)

Fresh mushrooms filled with Indian homemade cheese and chopped nuts, spices and fried.

PAPAD ROLLS (v)

Golden papadams with filling of spiced potatoes and green peas served with chutney.

MAIN COURSE

MURG-MASKAWALA (n)

Tandoori chicken pieces cooked in butter, tomato based gravy laced with cream.

MURG KADAI

Tender chicken prepared with Indian spices in an Indian wok.

BHUNA GOSHT

Boneless lamb pieces prepared in a 'bhuna' process which involved stir frying with spices in oil without adding much water in a thick gravy.

DAL PALAK GHOST

A speciality of 'Dhabba'. Tender lamb cooked in yellow lentil simmered along with shredded spinach. A taste you will relish!

ALOO GOBI MUTTER MASALENDAR

Florets of cauliflower, potato cubes and green peas toasted together with ginger, chillies and tomatoes.

PANEER ASHIANA (n)

Homemade Indian cheese dumplings filled with spinach and simmered in a rich cashew nut and onion gravy with exotic Indian spices garnished with pistachios.

ACCOMPANIMENTS

JEERA CHAWAL

Rice cooked along with cumin seeds and red chill powder in 'Dum'. Distinct flavour of cumin!

UBLA CHAWAL

Steamed rice.

PLAIN NAN

KHANAKTI ROTI

Unleavened wholemeal Indian bread. A traditional bread!

DESSERT

MALAI KULFI

Cardamom – flavoured rich frozen cream milk.

SHAHI KALA JAMUN

A North Indian speciality. Reduced milk dumpling fried and soaked in sugar syrup, served warm.
 (with Ice Cream - £1 supplement)

TEA/COFFEE

3 Course Lunch Menu - £9.95

STARTER

Popadams, Pickels and Chutney.

MAIN COURSE

THALI

A selection of items will be served on a large dish (Chef's choice).

VEG-THALI (v)

2 Vegetarian Curry, Dal, Dahi, Rice, Roti and Dessert.

or

NON VEG-THALI

Chicken or Lamb Curry, Dal, Dahi, Rice, Roti and Dessert.

TEA/COFFEE



A la carte menu is also available at lunch time. Does not include Seafood/Tandoori/Dum Pukht.
Lunch will be served between 12-2pm on weekdays and on weekends between 1pm-5pm.

(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.