

# CELEBRATE WITH OUR TASTING MENU

MAGNIFICENT DISHES ARRANGED IN SET MENUS FOR GROUPS OF FOUR OR MORE.

These are assortments of different dishes for all to share. This gives everybody an opportunity to savour — or indeed discover — the astonishing variety of North Indian cuisine enjoyed for centuries by kings, peasants, warriors and legends of the past.

## Firoza

Turquoise

20 per person

### TO START

#### Gosht Kathi <sup>[gl] [e]</sup>

This dish of pulled lamb and diced peppers comes in a wrapped roomali roti.

#### Hariyali Mokal <sup>[gl]</sup>

Chicken finely basted with basil and lemon. As tender as the dawn over a distant hill.

#### Aloo Tikki <sup>[v] [gl]</sup>

Delicate potato patties with herbs and aromatics.

### FOLLOWED BY

#### Bhuna Gosht

Sautéed lamb with onions, tomatoes, and peppers. Perhaps the most famous Indian lamb dish of all time. It is especially splendid at The Dhabba.

#### Dhabba Khas <sup>[gl] [e]</sup>

Traditional chicken dish with onion, tomatoes, ginger and garlic.

#### Murg Maskawala <sup>[d] [n]</sup>

Tandoori cooked chicken with cream, tomatoes, ground cashew nuts. Buttery, gentle with the strength underlying its superbly mild flavour. Long lasting and peaceful.

#### Subzi Miloni <sup>[v] [d]</sup>

A medley of seasonal vegetables, subtle spices and spinach. Soft and refreshing.

### SERVED WITH

#### Ubla Chawal <sup>[v]</sup>

Steamed basmati rice.

#### Jeera Chawal <sup>[v]</sup>

Cumin flavoured basmati rice.

#### Naan <sup>[v] [gl]</sup>

The quintessential Indian refined flour bread. Deeply satisfying.

#### Lehsuni Naan <sup>[v] [gl]</sup>

Naan topped with fresh garlic and herbs. For those who love garlic this hits the spot.

## Neelam

Sapphire

25 per person

### TO START

#### Anari Macchli

Pomegranate and carom helps this char-grilled Scottish prime salmon to burst with its native glory.

#### Boti Kabab Badami <sup>[d] [n]</sup>

This durbar of delight is a splendour of lamb fillet marinated with almond paste, yogurt and is mildly spiced. But enough for you to order again and again.

#### Achhari Tikka <sup>[d]</sup>

Very spicy coated chicken breast, baked over charcoal for a Sultan, (or a Sultana).

### FOLLOWED BY

#### Laal Maas <sup>[d]</sup>

Fiery lamb dish with caramelised onions, red chillies, laced with yogurt. For the most ferocious Bengal Lancer.

#### Dhania Gosht <sup>[d]</sup>

Lamb simmered with coriander. Fragrant, smooth and silky.

#### Murg Kadai <sup>[gl]</sup>

Every Dhabba throughout India, has this chicken tossed with mixed peppers and onions. Comfortably succulent.

#### Methi Murg <sup>[d]</sup>

Herby with fresh fenugreek and cream. Rather rich.

### SERVED WITH

#### Ubla Chawal <sup>[v]</sup>

Steamed basmati rice.

#### Jeera Chawal <sup>[v]</sup>

Cumin flavoured basmati rice.

#### Lehsuni Naan <sup>[v] [gl]</sup>

Naan topped with fresh garlic and herbs. For those who love garlic this hits the spot.

#### Peshawari Naan <sup>[v] [gl] [n] [s]</sup>

An unusual naan, this is stuffed with a sweet filling of fruit, nuts and fennel.

## Panna

Emerald

30 per person

### TO START

#### Anari Macchli

Pomegranate and carom helps this char-grilled Scottish prime salmon to burst with its native glory.

#### Adraki Pasliyan <sup>[d]</sup>

Marinated in pickled ginger and red chillies, these charcoal roasted lamb chops have an oriental exoticism which surprises.

#### Malai Murg <sup>[d] [n]</sup>

Cashew nuts, cream and cardamom make this soft succulent chicken dish into a tandoor dream.

#### Gol Gappa <sup>[v] [gl]</sup>

Enhanced with spicy tangy water — this crispy puffed bread filled with spiced potato, and chickpeas laced with freshly ground cumin. Splendidly refreshing.

### FOLLOWED BY

#### Ajwaini Macchli <sup>[gl]</sup>

Monkfish in a thick preparation with beautiful flavours of carom and onion.

#### Diwani Handi <sup>[gl]</sup>

Lamb on the bone, with aromatics & spices. Slow and fulfilling.

#### Murg Kadai <sup>[gl]</sup>

Every Dhabba throughout India, has this chicken tossed with mixed peppers and onions. Comfortably succulent.

#### Murg Maskawala <sup>[d] [n]</sup>

Tandoori cooked chicken with cream, tomatoes, ground cashew nuts. Buttery, gentle with the strength underlying its superbly mild flavour. Long lasting and peaceful.

### SERVED WITH

#### Ubla Chawal <sup>[v]</sup>

Steamed basmati rice.

#### Makai Aur Mattar Ka Chawal <sup>[v] [d]</sup>

Basmati rice with green peas, sweetcorn and coriander.

#### Lacchedar Paratha <sup>[v] [gl]</sup>

Whole-wheat, buttery, flaky, multi-layered bread.

#### Peshawari Naan <sup>[v] [gl] [n] [s]</sup>

An unusual naan, this is stuffed with a sweet filling of fruit, nuts and fennel.

## Maanik

Ruby

40 per person

### TO START

#### Zaffrani Nisha <sup>[d]</sup>

When you have fresh jumbo tiger prawns, a saffron marinade, a slight charring, you have a gust of the sea, of the very orient of Sinbad.

#### Macchi Tikka <sup>[d]</sup>

This is the best Scottish monkfish marinated in aromatics to bring out the special flavour. It almost bounces off the tongue.

#### Boti Kabab Badami <sup>[d] [n]</sup>

This durbar of delight is a splendour of lamb fillet marinated with almond paste, yogurt and is mildly spiced. But enough for you to order again and again.

#### Achhari Tikka <sup>[d]</sup>

Very spicy coated chicken breast, baked over charcoal for a Sultan, (or a Sultana).

### FOLLOWED BY

#### Sarsori Macchi <sup>[m]</sup>

Grilled Scottish salmon in a red pepper and mustard seed sauce.

#### Raan-e-Sikandari

This is leg of lamb cooked with dark rum, herbs and spices. A favourite of the great Sikh soldiers of the British Raj, now, much enjoyed by connoisseurs.

#### Murg-e-Changezi <sup>[d]</sup>

A whole grilled chicken breast slowly cooked in a masala with chicken stock. This sumptuous dish for Moghul kings of history is necessarily a slow affair.

#### Dhabba Khas <sup>[gl] [e]</sup>

Traditional chicken dish with onion, tomatoes, ginger and garlic.

### SERVED WITH

#### Jeera Chawal <sup>[v]</sup>

Basmati rice cooked with cumin seeds.

#### Makai Aur Mattar Ka Chawal <sup>[v] [d]</sup>

Basmati rice with green peas, sweetcorn and coriander.

#### Lehsuni Naan <sup>[v] [gl]</sup>

Naan topped with fresh garlic and herbs. For those who love garlic this hits the spot.

#### Peshawari Naan <sup>[v] [gl] [n] [s]</sup>

An unusual naan, this is stuffed with a sweet filling of fruit, nuts and fennel.

## BE A PART OF ROYALTY

Join the Bapu Hospitality Royalty programme and get access to special offers and discounts.

Best of all its free!

[www.bapuhospitality.com/royalty](http://www.bapuhospitality.com/royalty)

## LUNCH OFFER

Monday - Friday : 12pm - 2pm

Two Courses — 7.95

Three Courses — 9.95

North Indian Thali — 9.95

## TASTING MENU SUBSTITUTIONS

Vegan, vegetarian and gluten-free options are available on all tasting menus. Please ask your server for more information regarding any dietary requirements.