

## A LA CARTE

### starters

Mulligatawny soup (the famous South Indian potage, simmered with lentils and spices served with a wedge of lemon) - £4

Murgh ka shorba (rich chicken roiled with a subtle flavour of whole spices and herbs) - £4

Sabzi kebab (made from assorted fresh vegetables and oriental spices, served with freshly cooked 'channa' chick peas - £5.50

Anarkali chaat (a delicious and juicy combination of the seasonal fresh fruits with the chef's special recipe sauce) - £6

Machli kebab (A unique blend of Indian ocean fish, delicately ground with a touch of potatoes and eggs mixed with very light spices and fresh spring onions, shallow fried and served with a fresh garden salad) - £8

### main

Sheesh kebab murgh (marinated pieces of chicken breast, roiled on the grill with fresh tomatoes, onions and peppers) - £11.75

Changezi chaanp (succulent lamb chops marinated in Nauratan sauce and served with grilled onions) - £12.50

Batair e khas (quails mildly marinated in oriental herbs and spices, barbequed over flaming charcoal, served with grilled onions) - £12.50

Gurda Kapoora (lamb kidneys and sweetbreads marinated in yoghurt, crushed ginger, garlic and freshly milled pepper, grilled to perfection) - £10.75

Murgh korma shahi (chicken delicately flavoured with saffron and gently simmered in yoghurt with a selection of spices) - £10.50

Haleem e khas (shredded lamb cooked in whole wheat germ, a rich variety of lentils and oriental spices) - £11.50

Karahi prawn (prawns cooked with tomatoes, capsicum and a combination of spices and fresh herbs served from the wok) - £11.75

Bangan ka bharta (delicately roasted aubergine in tandoor blended with chopped onions, ginger and other spices) - £7.50

### dessert

Dessert menu available on request

## Set Menu 1

### notes

£30.00 per person

### starters

- Murgh tikka lahori (spring chicken slightly marinated in spices and lemon juice)
- Seekh kebab (ground lamb blended with herbs and spices)
- Salad & raita

### main

- Chicken jholfraizee (boneless chicken or lamb cooked with chopped onions)
- Kofta kashmiri (a choice of kashmiri prepared with lamb mince delicately spiced and cooked in a specially prepared sauce)
- Tarka daal (a rich variety of lentils, each specially prepared full of flavour)
- Pulao rice
- Naan

### dessert

- Shezan kulfi

## Vegetarian Set menu 1

### notes

£30.00 per person

### starters

- Chana chaat (a delicious dish with our own recipe, recommended with confidence)
- Sabzi kebab (made from assorted fresh vegetables and oriental spices)
- Salad & raita

### main

- Paneer makhni(cubes of curd cheese cooked in special butter sauce)
- Bhindi bhaji (an interesting dish of fresh okra "ladies finger" cooked with onions tomatoes, coriander and green chillies)
- Tarka daal(a rich variety of lentils, each specially prepared full of flavour)
- Vegetable rice
- Naan

### dessert

- Shezan kulfi

## Set Menu 2

### notes

£40.00 per person

### starters

- Mulligataway soup(the famous South Indian potage, simmered with lentils and spices served with a wedge of lemon)
- Murgh tikka lahori(spring chicken slightly marinated in spices and lemon juice)
- Chapal kebab kabuli(grilled lamb dish, ground with carefully selected mild spices and fresh onions, lemon and coriander)
- Salad & raita

### main

- Chicken Jhofraizee(boneless chicken or lamb cooked with chopped onions)
- Muttar keema(ground lamb cooked with herbs and spices)
- Fish curry(following our unique style of marinating, we grill the fish in a traditional "Indus Valley" style)
- Tarka daal(a rich variety of lentils, each specially prepared full of flavour)
- Chicken/lamb Biryani
- Naan

### dessert

- Kulfi and Gulab Jaman

## Vegetarian Set Menu 2

### notes

£40.00 per person

### starters

- Mulligataway soup(the famous South Indian potage, simmered with lentils and spices served with a wedge of lemon)
- Tandoori vegetable(mixed vegetables marinated in spices, barbecued over flaming charcoal in the "tandoor")
- Tandoori tikka paneer (cubes of curd cheese marinated in spices and lemon juice barbecued over flaming charcoal in the "tandoor")
- Salad & raita

### main

- Paneer makhni(cubes of curd cheese cooked in special butter sauce)
- Sabzi kebab(made from assorted fresh vegetables and oriental spices)
- Bangan ka bharta(delicately roasted aubergine in tandoor blended with chopped onions, ginger and other spices)
- Tarka daal(a rich variety of lentils, each specially prepared full of flavour)
- Vegetable biryani
- Naan

### dessert

- Kulfi and gulab jaman