

## Vegetarian Starters

- 🍃 **Vegetable Samosa:** Triangular filo pastry parcels filled with mixed vegetables
- 🍃 **Paneer Samosa:** Triangular filo pastry parcels filled with a spicy Indian style cheese.
- 🍃 **Vegetable Parcels:** Filo pastry parcels filled with a spicy mixture of vegetables.
- 🍃 **Mixed Vegetable Cutlets:** Lightly fried spicy vegetable cakes.
- 🍃 **Aloo Tikki:** Lightly spiced potato cakes.
- 🍃 **Hare Bare Kebabs:** Spinach and fresh green vegetables marinated and cooked in Indian spices.
- 🍃 **Spring Rolls:** Filo pastry rolls filled with spiced vegetables.
- 🍃 **Paneer Spring Rolls:** Filo pastry rolls filled with lightly spiced Indian style cheese.
- 🍃 **Mixed Vegetable Balls:** Spicy balls, deep-fried to a crispy batter.
- 🍃 **Onion Bhaji:** Onions deep-fried in a spicy batter.
- 🍃 **Mixed Pakoras:** Potatoes and onions mixed in spicy batter, deep-fried with spinach.
- 🍃 **Aloo Papdi Chaat:** Aloo Channa with Chaat Masala with yoghurt and a tamarind sauce.
- 🍃 **Paneer Tikka:** Indian cheese cubed, marinated, cooked in tandoor.
- 🍃 **Paneer Pakoras:** Indian cheese mixed with spices and herbs then deep-fried in batter.
- 🍃 **Chilli Paneer:** Cubes of Indian cheese, cooked in a chilli Chinese style sauce.
- 🍃 **Mogo Chips:** Deep fried Mogo (Cassava) served crispy with seasoning.
- 🍃 **Mushroom Manchurian:** mushrooms cooked in a Chinese style sauce.

## Non-Vegetarian Starters

- 🍷 **Sheekh Kebabs:** Spiced mince lamb prepared in a traditional tandoor.
- 🍷 **Shami Kebabs:** Minced lamb cutlets with spices, fried in egg batter.
- 🍷 **Reshmi Kebabs:** Spiced mince chicken prepared in a tandoor.
- 🍷 **Chicken Tikka:** Chicken marinated in spicy yoghurt, cooked in a tandoor oven.
- 🍷 **Lasooni Chicken:** Chicken marinated in spinach, garlic and Indian herbs.
- 🍷 **Tandoori Chicken:** Tender pieces of chicken marinated in fresh ground spices, on the bone.
- 🍷 **Jeera Chicken:** Chicken made with roasted cumin seeds and ground black pepper.
- 🍷 **Malai Chicken Tikka:** Chicken marinated in cheese and cream, cooked with Indian spices in a tandoor.
- 🍷 **Chicken Wings:** Wings marinated in our own special sauces and prepared in a tandoor.
- 🍷 **Chicken Pakora:** Tender pieces of chicken deep-fried in batter with spices.
- 🍷 **Fried Masala Fish:** Codfish marinated in spices and fried in batter.
- 🍷 **Tandoori Lamb Chops:** Lamb chops, marinated and freshly prepared in a tandoor.
- 🍷 **Meat or Chicken Samosa:** Triangular filo pastry parcels filled with either chicken or lamb mince (Available in Large and Cocktail sizes).

## **Main Course-Vegetarian**

- 🍃 **Mixed Vegetables:** Assorted fresh garden vegetables cooked in medium spices.
- 🍃 **Mixed Vegetable Kofta:** Minced vegetable balls served with a curry sauce.
- 🍃 **Mixed Vegetable Jalfrezi:** Mixed vegetables cooked with capsicums in a masalla sauce.
- 🍃 **Palak Paneer:** Indian cheese cubes cooked in fresh spinach.
- 🍃 **Mattar Paneer:** Home made cheese cubes cooked in onions and tomatoes with peas.
- 🍃 **Paneer Jalfrezi:** Indian cheese cubes cooked with mixed capsicum and baby corn in a light masalla sauce.
- 🍃 **Shahi Paneer:** Indian cheese cubes with fresh green chillies in a hot and spicy curry sauce.
- 🍃 **Paneer Bhurji:** Minced paneer cooked in Indian spices.
- 🍃 **Sweet corn Masala:** Corn sautéed with spicy masalla sauce.
- 🍃 **Baingan Masala:** Fresh aubergine cooked with onions and spices.
- 🍃 **Aloo Baingan:** Aubergine and Potato curry.
- 🍃 **Saag Aloo:** Fresh spinach with potatoes.
- 🍃 **Aloo Gobhi:** Potato and cauliflower cooked with herbs and spices.
- 🍃 **Methi Gobhi:** Cauliflower cooked with fresh methi (fenugreek) and spices.
- 🍃 **Bhindi Masala:** Bhindi cooked in Indian spices.
- 🍃 **Bombay Aloo:** Sautéed potato in hot spices.
- 🍃 **Mushroom Masala:** Button mushrooms stir fried in fresh herbs and spices.
- 🍃 **Channa Masala:** Chickpeas cooked with fresh ginger, herbs and spices.

- 🍃 **Tinday Masala:** Marrow vegetables cooked in a masala sauce.
- 🍃 **Rajmah:** Red kidney bean curry.
- 🍃 **Tarka Daal:** Lentils cooked with herbs and spices, flavoured with garlic.
- 🍃 **Daal Makhani:** Black lentils in a rich butter cream sauce.
- 🍃 **Channa Daal:** Split chickpeas in lentil curry
- 🍃 **Tawa Vegetables:** A choice of vegetables (Arbi, Bengan, Bhindi and Karela) cooked on a tawa.

## **Main Course-Non-Vegetarian** (Meat dishes can be cooked on or off the bone.)

### **Chicken Dishes**

- 🍃 **Karahi Chicken:** Cooked with tomatoes and onions with fresh herbs and spices and prepared in a traditional Indian wok.
- 🍃 **Balti Chicken:** Chicken cooked with a mixture of ground spices.
- 🍃 **Chicken Korma:** Mild and creamy Chicken or Authentic Style Korma.
- 🍃 **Chicken Jalfrezi:** Tender succulent pieces of chicken cooked with capsicum.
- 🍃 **Chicken Tikka Masala:** Boneless Chicken Tikka cooked in a mild and creamy sauce.
- 🍃 **Butter Chicken:** Chicken cooked in a butter sauce.
- 🍃 **Tawa Chicken Keema:** Mince chicken cooked with herbs and spices.
- 🍃 **Chicken Achari:** Tender chicken cooked with lightly pickled ingredients.
- 🍃 **Methi Chicken:** Chicken cooked with fresh methi (fenugreek) in a medium curry sauce.

## **Seafood Dishes**

- 🍷 **Machi Masala:** Fish curry cooked in various spices.
- 🍷 **Prawn Curry:** Prawns of your preference cooked in a curry sauce.

## **Lamb Dishes**

- 🍷 **Karahi Lamb:** Hot and Spicy lamb in a tomato and onion sauce, prepared in an Indian wok.
- 🍷 **Balti Lamb:** Lamb cooked with a mixture of ground spices.
- 🍷 **Lamb Korma:** Mild and creamy Lamb or spicy Authentic style Korma.
- 🍷 **Lamb Jalfrezi:** Lamb cooked with Capsicum and onions in a spicy masala sauce.
- 🍷 **Lamb Chops Masala:** Marinated lamb chops cooked in ground masala.
- 🍷 **Achari Gosht:** Lamb cooked with lightly pickled ingredients.
- 🍷 **Palak Gosht:** Spinach and lamb cooked together in a mild curry sauce.
- 🍷 **Aloo Gosht:** Lamb with sautéed potato in hot spices.
- 🍷 **Kofta Curry:** Meat balls in a mild sauce.
- 🍷 **Karahi Kofta Kebabs:** Mini kebabs cooked in spices and prepared in a traditional karahi.
- 🍷 **Kofta Palak:** Lamb meatballs cooked with fresh spinach.
- 🍷 **Keema Curry:** Minced lamb cooked in herbs and spices.

## **Bread**

- 🌿 **Tandoori Naan Bread:** Leavened freshly baked Indian style bread made in clay oven.
- 🌿 **Tandoori Roti:** Whole meal bread baked in a clay oven.
- 🌿 **Freshly Fried Bhatoora:** Deep fried light puffed leavened Indian bread.
- 🌿 **Puris:** Deep fried unleavened bread

## **Rice Dishes**

- 🌿 **Plain Rice:** Plain white boiled rice.
- 🌿 **Jeera Rice:** Plain boiled rice with cumin seeds.
- 🌿 **Mixed vegetable rice:** Rice cooked with mixed vegetables.

## **Pilau**

- 🌿 **Lamb Pilau:** Pilau Rice cooked with lamb meat on the bone to give an authentic aroma.
- 🌿 **Chicken Pilau:** Pilau Rice cooked with Chicken on the bone to give an authentic aroma.
- 🌿 **Pilau Rice Zafarani:** Pilau Rice with garlic, flavoured with saffron
- 🌿 **Mattar Pilau:** Pilau Rice cooked with peas and cumin seeds.
- 🌿 **Channa Pilau:** Pilau Rice cooked with channa.

## **Biryani**

**Basmati rice cooked with a range of fillings:**

- 🌿 Lamb Biryani
- 🌿 Chicken Biryani
- 🌿 Vegetable Biryani
- 🌿 Prawn Biryani
- 🌿 Fish Biryani

## **Miscellaneous**

- 🌿 **Salad:** Assorted mixed salads, Iceberg lettuce, cucumbers, onions and tomatoes.

## **Yoghurts**

- 🌿 **Raita:** Plain Yoghurt.
- 🌿 **Cucumber and Tomato Raita.**
- 🌿 **Boondi Raita.**
- 🌿 **Jeera Raita.**
- 🌿 **Dahi bhalla**

## **Chutneys**

- 🌿 **Mint Chutney.**
- 🌿 **Imli Chutney.**
- 🌿 **Assorted Pickles : Achaar**

## **Afters**

- 🌿 **Tea and Coffee.**
- 🌿 **Mints.**
- 🌿 **Supari.**

## **Desserts**

- 🍃 **Kulfi:** Traditional Indian cone shaped ice cream available in various flavours, such as: *Malai, Pistachio, Almond and Mango*.
- 🍃 **Rasomalai:** Creamy milk cake with a milk dressing, served cold.
- 🍃 **Angoori Rasomalai:** Mini Rasomalai (as above).
- 🍃 **Fresh Fruit Salad:** Assorted fresh fruits.
- 🍃 **Ice Cream:** Various flavours available such as: vanilla, strawberry and chocolate, served with wafers and chocolate or strawberry sauce.
- 🍃 **Kheer:** Rice pudding with traditional Indian flavourings.
- 🍃 **Phirni:** Semolina pudding with traditional Indian flavourings.
- 🍃 **Gajer Ka Halwa:** Carrots cooked in cream, served hot.
- 🍃 **Zarda:** Sweet flavoured Rice with yellow colouring.
- 🍃 **Gulab jamun**

We also provide the following appetizer stalls:

- 🍃 Fresh fruit.
- 🍃 Gol guppa.
- 🍃 Papdi Chaat.