



Specials

A selection of authentic dishes in celebration of National Curry Week

Starters

Phudina Lamb Chops £6.50 ●●

Marinated in mint & homemade garam masala, grilled in tandoor.
Served with a Jaipur 'slaw. **Origin: North India**

i Jaipur 'slaw A classic Gujarati salad called 'sambharo'- carrots, radish & red cabbage dressed with lemon juice.

● Mild
●● Medium
●●● Hot*

* Some dishes can be increased to hot, please ask

Prawn Moilee £6.95 ●

Prawns on a bed of spinach, served in a coconut & ginger infused moilee sauce. **Origin: Kerala, South India**

i Moilee A south Indian broth of ginger, coconut milk, green chilli, garlic, curry leaf & mustard seeds

Vegetable Samosa Chaat (V) £4.50 ●

Vegetable samosa in a lightly spiced chick pea chaat of chopped coriander & red onions & dressed with cool chutney's. **Origin: Delhi.**

Mains

Howrah Express Lamb £12.95 ●●

A rich, flavoursome curry famously served on the 26-hour Howrah Express train journey from Jaipur to Kolkata. Tender lamb in a tomato sauce infused with cinnamon.

Medium spiced. **Served with a lachha paratha** **Origin: Howrah, West Bengal, East India**

i Garam Masala 'Garam' = 'Warm', 'Masala' = Mix of spices: Ground Cloves, Cinnamon, Cardamom, Cumin and Nutmeg
We make our own garam masala from whole spices

Goan Fish Curry £14.95 ●●

Seabass in a mild coconut and tamarind sauce.
Served with bastmati rice. **Origin: Goa, Indian West Coast**

Vegetable Thali (V) £11.25 ●

Three home-style vegetable curries, lentil rice, chapatti, papad & chutney, served on a Thali. **Origin: Punjab, North India**

Dessert

Gajar ka Halwa

Grated carrot cooked in milk and nuts, flavoured with green cardamom.
Served with dairy vanilla ice cream & rose syrup sauce.