

Menu

Valentines Menu
All 3 courses,
£19.50 per person

Complimentary Amuse-bouche: **Popadoms & sauces**

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Phudina Lamb Chops

Marinated in mint & homemade garam masala, grilled in tandoor.

Origin: North India

Prawn Moilee

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

Paneer Tikka (V)

Grilled Paneer cheese stuffed with pickled lime & sultanas.

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Kofta Chicken or Lamb

Flavoursome chicken or lamb meatballs in a thick, medium spiced Gujarati-style onion & tomato sauce. Served with basmati rice.

Origin: Gujarat

Moti-Mahal style Butter Chicken

Chicken Tikka in a rich, tomato sauce enriched with butter, cream & cardamom.

Mild. Served with basmati rice. Origin: Moti-Mahal Indian Restaurant, Delhi,

Sea Bream Machher Johl

Bream in an onion seed & fennel sauce. Medium. Served with basmati rice.

Paneer Kadhai (V)

Paneer cheese in a medium sauce with pepper and onions

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Gulab Jamun

Sponge balls soaked in a rose syrup, infused with cardamom.

Gajar ka Halwa

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

Kulfi

Traditional Indian Ice-cream **Mango or Pistachio**

Extras

Bread

Lachha Paratha £2.50

Multi-layered Indian flatbread.

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| Chapatti | £1.65 |
| Tandoori Roti | £2.20 |

Naans

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| Plain | £2.50 |
| Garlic & Coriander | £2.80 |
| Chilli Cheese | £2.80 |
| Peshwari (coconut & sultanas) | £2.95 |
| Keema (stuffed with lamb mince) | £3.25 |

Rice

NB: Some dishes come with rice or bread, please ask

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| Plain Basmati Rice | £3.00 |
| Pilau Rice | £3.25 |

Sides

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| Tarkha Dall | £3.50 |
| Bombay Aloo | £3.50 |
| Saag Khumb (Spinach & Mushroom) | £3.85 |
| Saag Paneer (Spinach & Cheese) | £3.95 |
| Saag Aloo (Spinach & Potato) | £3.75 |