

# the chutney ry east

£27.95 per person

Minimum 4 persons

A portion of every item will be served and main dishes will be replenished as required.

## इवचुराई

### Poppadoms

Served with mango chutney, mint sauce and spiced onions.

## इतारई

### Chandi Malai Tikka

Morsels of chicken marinated with cream cheese, dill, coriander and mace. Finished in the Tandoor.

### Raunaq-E-Seekh

The traditional skewer of finely minced lamb delicately flavoured with fresh coriander, tomatoes, mint and spring onions creating an extraordinary play of aromas.

### Maachi Amritsari

Succulent chunks of white fillets of fish delicately spiced, coated in an ajwain and gram flour batter and deep fried until golden.

### Aloo Tikki

Indian potato cakes filled with tempered peethi of methi, curry leaves and mustard seeds.

### Mixed Vegetable Bhajia

Crisp nuggets of onion, seasonal vegetables and spices delicately coated in batter and deep fried.

## लहान चुराई

### Hyderabadi Chicken

Pieces of chicken simmered in yoghurt, pickled spices, tomato and fresh coriander.

### Muragh Tikka Makhni

Chicken tikka braised in smooth buttery gravy, enriched with redolent of cardamom, kasoori methi and fresh cream.

### Karahi Gosht

Lamb braised in a spiced masala of garlic, ginger, onions, tomatoes and peppers with a tempering of crushed coriander seeds and red chillies; a favourite of the tribesman of the Khyber Pass.

### Subzee Milloni

A selection of delicately spiced fresh vegetables brought together in a creamy spinach sauce.

### Daal Makhani

The finest black lentils cooked overnight on a slow fire, mixed with ginger, garlic, fresh cream and butter.

### Steamed Basmati Rice

Aromatic basmati rice; the perfect companion to any meal.

### Naan

Traditional Indian bread cooked in the tandoor.