



ਚਰੀਟਲਾਡ ਬਾਨਕੁਏਟ ਲਣਨੁ

All the items listed will be served, and main course dishes will be replenished as required.

ਭਾਰਤਪੁਰੀਏ v

Poppadoms Served with mango chutney, mint sauce and spiced onions.

ਚਾਂਦੀ ਮਲਾਈ ਟਿਕਾ

Chandi Malai Tikka

Morsels of boneless chicken breast marinated overnight with soft cream cheese, dill, cardamom powder and finely chopped green chili, finished in the tandoor.

ਰਾਨਾਕ-ਏ-ਸੀਕ

A traditional skewer of finely minced lamb delicately flavored with fresh coriander, roasted cumin, mint and spring onions.

ਅਲੂ ਪਲਾਕ ਕੀ ਟਿਕੀ v

Pan fried Indian potato cakes filled with asafetida tempered with baby leaves of spinach and spices.

ਵੈਜਟੇਬਲ ਬਹਾਜ਼ੀ v

Crisp nuggets of onions, seasonal vegetables and spices delicately coated in batter and deep fired.

ਮਾਚੀ ਅਮਰਿਤਸਰੀ

Succulent chunks of Tilapia fish delicately spiced, served in a crisp coating of ajwain and gram flour.

ਲਾਈਨ ਟਿਕਾ ਮਸਾਲਾ

Chicken Tikka Masala N

An exciting twist to the ever-popular tikka of succulent chicken served in a smooth and velvety masala sauce.

ਚਿਕਨ ਜਲਫ਼ਰੀ

Morsels of chicken in spicy sauce of peppers, chilies, onions and fresh coriander.

ਲਾਮਬ ਰੋਗਨ ਜੋਸ਼

Finest cuts of lamb cooked on slow fire with finely chopped onions and tomatoes, enriched with whole spices and yogurt.

ਸਬਜ਼ੀ ਮਿਲੋਨੀ v

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

ਦਾਲ ਮਾਖਾਨੀ v

Black lentils cooked overnight on a slow fire, mixed with ginger, garlic, fresh tomato puree and a touch of fresh cream and butter.

ਰਾਈਸ ਅਤੇ ਨਾਨ v

Steamed Basmati rice, a perfect companion to any meal with a freshly baked Indian flat bread.

ਵੇਡੀਏਟਲਡ

A mixed platter of exotic fruit salad, Kulfi and ice cream.

£29.95 per person (Minimum 2 persons)

