

APPETIZERS

VEGETARIAN

VEGETABLE PAKORA ☺

ASSORTED VEGETABLES MARINATED WITH MILD SPICES, GRAM FLOUR & DEEP FRIED

VEGETABLE COCKTAIL SAMOSA ☺

THE PERFECT CANAPÉ SINGLE BITE SIZED SAMOSA DELICATELY SPICED IN A CRISPY PASTRY.

VEGETABLE SAMOSA

SPECIAL PASTRY FILLED WITH SPICED VEGETABLE & DEEP FRIED

ONION BHAJI

FRESH ONIONS BATTERED & DEEP FRIED

HARA BHARA KEBAB ☺

MASHED POTATO & SPINACH FRITTERS WITH MINT & PEAS, DEEP FRIED WITH CORNFLOUR

CRISPY POTATO BHAJIA ☺

THINLY SLICED CRISPY POTATO PAKORAS

ALOO CHAAT

CUBES OF DEEP FRIED POTATOES MARINATED WITH TAMARIND SAUCE & CHEF'S SPECIAL SAUCE

ALOO TIKKI CHAAT

POTATO FRITTERS, FINISHED WITH CHANNA & YOGHURT & CHUTNEY DRIZZLE

ALOO TIKKI ☺

MASHED POTATO FRITTER, DEEP FRIED WITH CORNFLOUR

PANJABI CHIPS

FRIED POTATO CHIPS TOPPED WITH DELICIOUS PANJABI SPICES

PANEER SHASHLIK ☺

HOME-MADE COTTAGE CHEESE MARINATED IN YOGURT AND HERBS & GRILLED ON CHARCOAL

SPRING ROLLS ☺

PASTRY FILLED WITH BEANS SPROUTS & VEGETABLES AND DEEP FRIED.

PANEER PAKORA ☺

COTTAGE CHEESE, MARINATED WITH HERBS & GRAM FLOUR AND DEEP FRIED

CHILLI MOGO ☺

FRIED CASSAVA TOPPED WITH CHILLIES

GARLIC MOGO ☺

FRIED CASSAVA TOPPED WITH DELICIOUS GARLIC MIXTURE

PAPADI CHAAT

TRADITIONAL PASTRY WITH POTATOES TOPPED WITH YOGURT & SAUCE

NON-VEGETARIAN

JEERA CHICKEN ☺

FRESH DICED CHICKEN, MARINATED, MILDLY SPICED & COOKED WITH GROUND CUMIN SEEDS

CHICKEN TIKKA ☺

BONELESS CHICKEN PIECES ROASTED IN A TANDOOR

MALAI TIKKA ☺

BONELESS CHICKEN IN A MILDLY SPICED CREAM MARINATE

TANDOORI WINGS

CHICKEN WINGS MARINATED IN YOGURT & ROASTED IN TANDOOR

TANDOORI CHICKEN

HALF A SPRING CHICKEN, MARINATED IN YOGURT AND ROASTED IN A TANDOOR

CHICKEN SAMOSA ☺

BONELESS MINCED CHICKEN STUFFED INTO A CRISPY PASTRY

MEAT SAMOSA ☺

MINCED LAMB DELICATELY SPICED STUFFED IN A CRISPY PASTRY

CHICKEN HARYALI ☺

BONELESS CHICKEN GRILLED IN CHARCOAL OVEN WITH GREEN CHILLIES

SHEEKH KEBAB ☺

LAMB MINCE MIXED WITH ONIONS, HERBS, SPICES AND ROASTED ON SKEWERS

LAMB CHOPS *

LAMB CHOPS MARINATED AND ROASTED IN A TANDOOR

MURG PAKORA ☺

TANDOORI CHICKEN PIECES, BATTERED AND DEEP FRIED

FISH PAKORA ☺

BONELESS PIECES OF FRESH FISH MARINATED, BATTERED & DEEP FRIED

INDO-CHINESE

HONEY CHILLI CAULIFLOWER ☺

BATTERED FRIED CAULIFLOWER TOSSED WITH HONEY AND CHILLI SAUCE

HONEY CHILLI GARLIC BABY CORN ☺

BABY CORN DEEP FRIED, TOSSED WITH HONEY AND CHILLI SAUCE

CHILLI CHICKEN (BONELESS/WITH BONE) ☺

BATTERED FRIED CHICKEN BREAST PIECES, PEPPERS, GARLICS AND ONIONS TOSSED WITH DELECTABLE SPECIALITY SAUCE

GARLIC MUSHROOM ☺

GARLIC BATTERED DEEP FRIED MUSHROOM FINISHED IN A GARLIC AND TOMATO SAUCE

CHILLI PANEER ☺

COTTAGE CHEESE, SPRING ONIONS, AND PEPPERS TOSSED WITH SPECIAL SOYA SAUCE AND CHILLI SAUCE



MAIN COURSE

LAMB SPECIALITIES

LAMB JALFREZI

MEDIUM HOT LAMB COOKED WITH FRESH TOMATOES, CAPSICUM AND ONIONS

LAMB DO-PIAZZA

LAMB COOKED IN SPICES WITH ONION RINGS

LAMB MADRAS OR VINDALOO

PIECES OF LAMB COOKED IN EXTRA HOT SPICES

ROGAN JOSH

MEDIUM HOT LAMB COOKED WITH SPICES AND GREEN HERBS

LAMB METHI

TENDER PIECES OF LAMB COOKED IN METHI WITH TOMATOES AND SPICES WITH A TOUCH OF FRESH GARLIC

LAMB DANSAK

BONELESS LAMB COOKED WITH YELLOW LENTILS

LAMB BHUNA

BONELESS PIECES OF LAMB COOKED WITH HERBS AND SPICES

KEEMA MATTAR

MINCED LAMB COOKED WITH GREEN PEAS

LAMB KORMA

MILD LAMB CURRY COOKED THICK GRAVY WITH CREAM

SAAG GOSHT

SPINACH COOKED WITH TENDER LAMB IN A LIGHT SAUCE

KARAHI GOSHT

MEDIUM HOT DICED LAMB COOKED IN SPICES AND TOSSED DRY IN AN IRON KARAH

CHICKEN SPECIALITIES

CHICKEN TIKKA MASALA

CHICKEN PIECES COOKED IN CLAY OVEN & FINISHED WITH A SPICED GRAVY

CHICKEN KORMA

MILD CHICKEN CURRY, COOKED IN THICK GRAVY WITH CREAM

CHICKEN PASSANDA

BONELESS PIECES OF CHICKEN, FLAVOURED WITH ALMONDS AND COOKED IN FRESH CREAM

CHICKEN JALFRAZI

CHICKEN COOKED WITH GREEN PEPPERS, TOMATOES AND ONIONS

CHICKEN DANSAK

PIECES OF CHICKEN AND YELLOW LENTILS

JEERA CHICKEN

FRESH DICED CHICKEN, MARINATED, MILDLY SPICED AND COOKED WITH GROUND CUMIN SEEDS

CHICKEN DO-PIAZZA

CHICKEN COOKED IN SPICES WITH ONIONS RINGS

KARAHI CHICKEN

MEDIUM HOT CHICKEN COOKED IN SPICES AND TOSSED DRY IN AN IRON KARAH

SAAG CHICKEN

CHICKEN COOKED SPINACH, TOMATOES AND ONIONS

BUTTER CHICKEN (BONELESS/WITH BONE)

TANDOORI BAKED CHICKEN, COOKED IN ORIENTAL SPICES WITH CHOPPED TOMATOES

CHICKEN MADRAS OR VINDALOO

PIECES OF CHICKEN COOKED IN EXTRA - HOT SPICES

CHICKEN METHI

TENDER PIECES OF CHICKEN COOKED IN METHI WITH TOMATOES AND SPICES WITH A TOUCH OF FRESH GARLIC

CHICKEN BHUNA

BONELESS PIECES OF CHICKEN COOKED WITH HERBS AND SPICES

VEGETABLE SPECIALITIES

VEGETABLES JALFRAZI

SEVERAL FRESH VEGETABLES COOKED TOGETHER IN SPICES AND HERBS TO OUR OWN SPECIAL RECIPE

VEGETABLE KORMA

ASSORTED FRESH VEGETABLES COOKED IN MILD CREAMY GRAVY, SERVED WITH NUTS AND CREAM

BHINDI DO-PIAZZA

BABY OKRA COOKED WITH ONION IN A TOMATO BASED DRY SAUCE

ALOO GOBHI

CAULIFLOWER COOKED WITH POTATOES, SPICES & HERBS

ALOO BENGAN

AUBERGINE COOKED WITH FUNNEL SEEDS ACCOMPANIED WITH POTATOES

VEGETABLE KOFTA

FRESHLY GRATED VEGETABLES BATTERED, DEEP FRIED AND COOKED IN A VEGETABLE SAUCE

NAVRATTAN KORMA

VEGETABLE COOKED WITH FRUITS AND NUTS IN CREAMY SAUCE

METHI CORN

FRESH FENUGREEK LEAVES COOKED WITH CORN

MUSHROOM BHAJI

GREEN PEPPERS, MUSHROOMS, ONIONS AND TOMATOES.

MATTAR PANEER

GREEN PEAS COOKED WITH SPECIAL HOME-MADE SPICES, CHEESE AND HERBS

SAAG PANEER

SPINACH COOKED WITH SPECIAL HOME-MADE SPICES, CHEESE AND HERBS

PANEER JALFRAZI

COTTAGE CHEESE COOKED WITH FRESH TOMATOES, CAPSICUM & ONIONS

PANEER MIRCHA

PANEER IN SPICY CREAMY THICK SAUCE AND GREEN CHILLIES

KARAHI PANEER

DRY COTTAGE CHEESE WITH TOMATOES, ONIONS, PEPPERS, AND CORIANDER TOSSED IN A DRY IRON KARAH

PANEER KORMA

HOME-MADE CHEESE COOKED WITH TOMATO SAUCE, CREAM AND BUTTER

PANEER BHUNA

COTTAGE CHEESE, PEPPERS, TOMATOES AND SPICY SAUCE

PANEER TIKKA MASALA

CUBES OF CHEESE COOKED IN TOMATO, CREAM & BUTTER SAUCE.

TINDA MASALA

TINDA COOKED THE TRADITIONAL NORTH INDIAN WAY

TAWA VEGETABLE (BUFFET ONLY)

POTATOES, CAULIFLOWER, AUBERGINE, BHINDI AND SEVERAL OTHER VEGETABLES SPICED & SERVED ON A HEATED TAWA.

JEERA ALOO

A CLASSIC FAVOURITE OF POTATOES WITH ROASTED CUMIN, ONIONS AND SPICES

BOMBAY ALOO

PIECES OF POTATOES COOKED WITH TOMATO AND SPICES

SAAG MUSHROOMS

SPINACH COOKED WITH MUSHROOMS, SPICES AND HERBS

DAAL MAKHANI

BROWN LENTILS COOKED IN BUTTER AND MILD SPICES THE TRADITIONAL NORTH INDIAN STYLE

RAJMA RASMEY

KIDNEY BEANS COOKED IN THE TRADITIONAL WAY AUTHENTIC HERBS AND SPICES.

CHANNA MASALA

CHICK-PEAS COOKED WITH SPICES AND SERVED DRY

TARKA DAAL

LENTILS COOKED WITH SPICES AND ONIONS

KADHI PAKORA

GRAM FLOUR BASED CURRY SERVED WITH DEEP FIRED DUMPLINGS.



SUNDRIES

RICE / BIRYANI

PILAU RICE

SPECIAL BAKED BASMATI RICE TO OUR OWN RECIPE

CHICKEN BIRYANI

BASMATI RICE COOKED WITH TENDER PIECES OF CHICKEN, GARNISHED WITH ONIONS .

PEAS PILAU

SPECIAL BASMATI RICE COOKED TOGETHER WITH PEAS

LAMB BIRYANI

BASMATI RICE COOKED WITH BONELESS PIECES OF LAMB SAUTED WITH HERBS AND SPICES

STEAMED RICE

SIMPLY BOILED TO REVEAL A FLUFFY LIGHT RICE DISH

VEGETABLE BIRYANI

SPECIAL BASMATI RICE COOKED TOGETHER WITH SEVERAL FRESH VEGETABLES

INDIAN BREAD

ROTI

WHOLE-WHEAT DOUGH

NAAN

LEAVENED BREAD, FRESHLY BAKED

LACHEDAR PARATHA *

EXTRA LIGHT WHEAT BREAD, BUTTERED AND BAKED IN A CLAY OVEN

SIDE DISHES

BHUNDI RAITA

YOGHURT MIXED WITH TINY DUMPLINGS MADE FROM GRAM FLOUR MIXED WITH SPICES

CUCUMBER RAITA

YOGHURT MIXED WITH CUCUMBER HERBS AND SPICES

GREEN SALAD

KACHUMBER SALAD

FINELY CHOPPED SALAD WITH FRESH LEMON JUICE AND CORIANDER LEAVES

DAHI BHALLA RAITA

YOGHURT MIXED WITH SPICES WITH DUMPLINGS

MIXED RAITA

YOGHURT MIXED WITH CUCUMBER, TOMATO, ONIONS WITH HERBS AND SPICES

PLAIN RAITA

THICK NATURAL SET YOGHURT

DESSERTS

GAJAR HALWA

CARROTS COOKED DOWN TO RELEASE THEIR NATURAL SWEETNESS MIXED WITH MILK AND NUTS

GULAB JAMMUN

FRIED MILK CAKE DUMPLINGS SUBMERGED INTO A SUGAR SYRUP

KHEER TRADITIONAL

INDIAN DESSERT MADE WITH BASMATI RICE & FLAVOURED WITH ALMONDS, NUTS & RAISINS & TOPPED WITH PISTACHIOS

MOONGI KA HALWA

MADE FROM LENTILS INCLUDING SUGAR, BUTTER AND CREAM

MALAI KULFI

AUTHENTIC HOME MADE INDIAN ICE CREAM PREPARED FROM MILK, CREAM AND NUTS.

RASGULLAS

MILK CAKE BALLS IN A SWEET SYRUP

FRUIT DISPLAY *

EXOTIC FRESH FRUIT DISPLAY A SPECIALIST FRUIT CARVER WITH ICE SCULPTURE

FRUIT COCKTAIL

SERVED WITH FRESH CREAM

RASMALAI *

HOMEMADE CHEESE BALLS IN SWEETENED MILK AND FLAVOURED WITH ROSE WATER AND NUTS

ICE CREAM

VARIETY OF FLAVOURS

DESSERT TRIO *

A MIXTURE OF THE ABOVE DESSERT PRE-PLATED FINISHED WITH A MANGO COOLIE

© AVAILABLE AS A CANAPÉ

* EXTRA CHARGE