

Exclusive Special CHRISTMAS MENU

Christmas Special 1 courses for £24.95 per head

Christmas Special 2 courses for £29.95 per head

Christmas Special 3 courses for £34.95 per head

STARTERS

Please note: Groups of 10 people or more will have Mixed Starters
Vegetable Samosa, Paneer Tikka, Onion Bhajee, Sheek Kebab & Chicken Tikka

CHICKEN or LAMB TIKKA

Bite-sized chicken or lamb tikka marinated with yoghurt, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce

MOGUL LAMB CHOPS

Tandoori grilled Lamb chops with a traditional recipe.

SHEEK KEBAB

Char grilled sheek of minced kebab with a delicate sprinkling of fresh herbs and aromatic spices mix

GARLIC KING PRAWN

Jumbo King Prawns marinated in garlic & herbs, roasted in the tandoori oven.

VEGATABLE SAMOSA (V)

Flaky pastry stuffed with mixed vegetable.

SALMON TIKKA

Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.

ONION BHAJEE (V)

World famous snack of crisp onions deep-fried in a coating of gram flour batter.

GARLIC MUSHROOM (V)

Mushrooms, cooked with garlic, stirfry in pan with light spice, then garnish with corriander..

MAIN

NAWABI LAMB SHANK

Slow pot roast lamb shank, spiced and seasoned with an aromatic herbs and spices. A magnificent dish truly fit for Kings.

CHICKEN or LAMB TIKKA MASALA

We present our exclusive recipe of succulent chicken or lamb tikka in a smooth sauce, mild & creamy!

SHATKORA FISH BHUNA

Skatkora is a round shape green fruit, it comes from the Sylhet of Bangladesh. This unique fruit has a lovely fragrant and a sour flavour in the dish.

DUM GOST

(Hot and spicy) lamb of the bone cooked in handi oven over a slow fire with yogurt, sun-dry red chillies rich spices and fresh herbs. A very spicy dish.

SOUTH INDIAN GARLIC CHILLI CHICKEN

Barbecued pieces of chicken cooked in a fresh garlic and chilli sauce with coriander and crisp green chilli.

MOGUL LAMB CHOPS KARAHI

This is a dish from Rajasthan. Empire style grilled lamb chops cooked in exoric spices in a rich thick suace with black papper and green chillies. Served in Iron korai.

SIKANDARY MURGH RAAN

Chicken drumsticks cooked in a thick bhuna suace along with green pepper and grond spice can be cooked with hot spice or medium mouth watering dish for bhuna lovers.

MIXED GRILL MIRCHI MASALA

Tandoori chicken, chicken tikka, lamb tikka, and Sheek kebab cooked in a thick masala sauce with red and green chillies.

KING PRAWN MALABAR

King Prawn cooked with fresh green chillies, curry leaves, mustard seeds, mixed spices and coconut cream.

MANGO CHICKEN

Pulled chicken breast, cooked with almond, coconut and fresh cream, along with mango, delightful dish.

LAMB PASANDA

Sliced Lamb cooked with fresh cream ground cashew nuts and mild spices.

CHICKEN NAWBI

A superb eastern majestic dish of tender pieces of chicken highly flavoured

SIDE

One Per Person

BOMBAY ALOO (V)

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix

DESI SHOBI BHAJEE (V)

Seasoned Mixed veg, cooked with exotic spices, dry bhuna style.. Medium or hot.

BHINDI DOPIAZA (V)

Okra cooked with perrer and onion with tomato base bhuna suace. Farly dry

PALAK PANEER (V)

Indian cheese cooked with spinach.

PANEER JALFREZY (V)

Cubes of Indian cheese cooked with mixed peppers & toma-toes, garnished with fresh green chillies, lime leaf and coriander. (our own recipe)

SAAG MAKANEY (V)

Spinach cooked with lentils and butter, with touch of cream and garnish with coriander

SUNDRIES

One Per Person

PLAIN RICE

GARLIC RICE

MUSHROOM RICE

PLAIN NAN

CHEESE & CHILLI NAN

PILAW RICE

CHICKEN TIKKA RICE

KEEMA RICE

GARLIC NAN

KEEMA & CHILLI NAN

DESSERT

One Per Person

ANY DESSERT FROM
THE MENU

Each course comes with a rice or nan bread each & a side each.