



CHRISTMAS



MENU

The India
— Best of the City —





MENU A

£ 26.95 (Minimum 2 person)

STARTER

MIXED PLATTER

Chicken Tikka, Onion Bhajee, Vegetable Samosa, Sheek Kebab and Paneer Tikka
All served on a platter to share

MAIN COURSE

(Please choose one main dish per person)

NAWABI KING PRAWN

Whole King Prawn cooked off the shell marinated with garlic, curry leaf and onion

TIKKA MASSALA CHICKEN

Exclusive recipe of succulent chicken tikka in smooth sauce, mild and cream

CHANA QABULI CHICKEN or LAMB

Medium spicy with chef's own special spice

LAHOORI GOSTH

Tender pieces of lamb cooked with garlic, fresh herbs and a slight hint of shatkora (citric vegetable)

SIDE COURSE

DAL MASALA (Thick Sauce)

Channa and red lentil preparation made into an exotic dish

Or

DESHI SHOBZI

Mix vegetable bhajee

PILAU RICE & NAAN

2X PILAU RICE & NAAN BREAD



Please note that some items may contain nuts. A suggested gratuity of 12.5% will be added to your bill



MENU B

£ 28.95 (Minimum 2 person)

STARTER

TANDOORI PLATTER

Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab and Fish Tikka
All served on a platter to share

MAIN COURSE

(Please choose one main dish per person apart from ROYAL ROAST CHICKEN)

SHAFRI GHUST

Diced lamb cooked with butternut squash with chef special spice. in a thick bhuna style
very exotic medium mouth watering dish,

MALA KING PRAWN

Whole King Prawn cooked off the shell marinated with garlic, curry leaf and onion

SIZZLING LAMB CHOPS

Tandoori grilled chops in a traditional recipe

ROYAL ROAST CHICKEN

(Minimum TWO people)

Full chicken cooked with the Chef's special ingredients; garlic, pepper, and a touch of tamarind sauce
(Naaga Hot)

CHANA QABULI CHICKEN or LAMB

Medium spicy with chef's own special spice

SIDE COURSE

DAL MASALA (Thick Sauce)

Channa and red lentil preparation made into an exotic dish

Or

NAVRATAN BHAJI

Cooked with okra, chick peas, and paneer, in a special bhuna suace think, and rich. spicy or medium.

PILAU RICE & NAAN

2X PILAU RICE & NAAN BREAD

Please note that some items may contain nuts. A suggested gratuity of 12.5% will be added to your bill

MENU C

VEGETARIAN CHRISTMAS SPECIAL

£ 23.95 (Minimum 2 person)

STARTER

(Please choose one starter per person)

PANEER TIKKA

ONION BHAJEE

VEGETABLE SAMOSA

MAIN COURSE

(Please choose one main dish per person)

VEGETABLE KARAH

Mixed vegetables cooked in a semi dry sauce with green and yellow peppers

GARLIC CHILI PANEER (HOT)

Paneer cooked with fresh green chili and garlic sauce

PANEER TIKKA MASALA

Paneer cooked in a smooth sauce, mild and creamy

SHOBZI TAWAA

Mix vegetable, cooked with aubergine and spinach

SIDE COURSE

NAVRATAN BHAJI

Cooked with okra, chick peas, and paneer, in a special bhuna suace think, and rich. spicy or medium.

Or

DAL MASALA (Thick Sauce)

Channa and red lentil preparation made into an exotic dish

PILAU RICE & NAAN

2X PILAU RICE & NAAN BREAD

Please note that some items may contain nuts. A suggested gratuity of 12.5% will be added to your bill









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