



The India

— Best of the City —



CHRISTMAS MENU







MENU A

£37.95 Per Person (Minimum 2 Person)

STARTER

TANDOORI PLATTER

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

MAIN COURSE

MOGHUL MURGH ROAST BHUNA

This is an Emperor dish in India, Chicken marinade over night then roast in tandoor oven, cooked with Tomato, and chef's own spices and herbs, touch of ghee & malai cream, mouth watering dish.. must try..

TIKKA MASSALA CHICKEN

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

KING PRAWN GHEE ROAST MASALA

King prawn grilled in tandoor oven, then cooked with homemade ghee, and chef's special spices.

LAHOORI GOSTH

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

SIDE COURSE

DALL MASSALA

Lentils cooked with tomato, ghee & spices, with mustard seeds & green chillies.

ALOO JEERA JAAL

Baby potatoes cooked with cumin and green chillies and spices.

RICE OR NAAN

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



MENU B

£31.95 Per Person (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

SYLHETI ACHAR

Lamb / Chicken or King Prawn

Cooked with chosen protein along with Aromatic aged pickle and herbs & chefs Oli's Magic spices. Mouthwatering dish. Very popular in districts of Western Bengal.

BUTTER CHICKEN

Tandoori-grilled tikka of chicken simmered in smooth gravy, with honey, cream, powered almond and coconut, mild and creamy.

WINGERS TANDOORI SIZZLER

Tender Chicken Niblets Marinated overnight with special blend spices made by Oli chef, then grilled in Tandoor for Perfection, along with hot & sizzle onions & pepper. Served with salad & dips.

CHICKEN PAPRIKASH

Fresh strips of chicken cooked with juicy tomato & red peppers, with chefs olis special spices, in velvety thick suace, with green chillies and garnished with garlic & coriander, mouthwatering dish. Must try.

SIDE COURSE

DALL MASSALA

Lentils cooked with tomato, ghee & spices, with mustard seeds & green chillies.

SAG PANEER

Indian cheese cooked with spinach

RICE OR NAAN

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

£ 25.95 Per Person (Minimum 2 Person)

STARTER

VEGETARIAN PLATTER

Vegetable Samosa, Paneer Tikka, Onion Bhajee and Aloo Chat. All served on a platter to share.

MAIN COURSE

RAJMA MASSALA (Punjabi Style)

Authentic Punjabi style red kidney beans simmered in rich tomato base curry sauce, cooked with green chilli and chefs special authentic spice, mouthwatering dish, famous in district of Punjab.

BUTTER PANEER MASALA

Paneer cooked with butter.

GARLIC PANEER BHOON

Paneer cooked with fresh garlic sauce

SHOBZI KARAHI

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

SIDE COURSE

NAVRATAN BHAJI

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

DALL MASSALA

Lentils cooked with tomato, ghee & spices, with mustard seeds & green chillies.

RICE OR NAAN

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









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Merry
Christmas