



The India

— Best of the City —

CHRISTMAS
MENU







MENU A

£39.95 Per Person (Minimum 2 Person)

STARTER

INDIA SPECIAL TANDOORI PLATTER

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

MAIN COURSE

LAMB CHAAP HANDI

Tender piece's of lamb chops cookind in handi for several hours to get perfection moghul taste, its very famous in northern india, miduim spice dish created by chef oli...

TIKKA MASSALA CHICKEN or LAMB

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

KING PRAWN MALABAR

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

SHATKORA CHICKEN or LAMB

Chicken or lamb cooked with shatkora, a citrus fruit native to the region. The dish is known for its tangy and aromatic flavors, with the shatkora adding a unique citrusy taste. The Chicken or lamb is slow-cooked with a blend of spices, onions, and garlic, resulting in a rich and flavorful curry.

SIDE COURSE

MATAR MUSHROOM DOPAYZA

Fresh garden peas & mashroom cooked with green chillie and tomatoes.

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

£34.95 Per Person (Minimum 2 Person)

STARTER

INDIA SPECIAL MIXED PLATTER

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

MAIN COURSE

TANDUR ROST GHEE BHUNA

This a mogul e azam dish, created by Oli chef, half of chicken deep freid, then cooked with aromatic bhuna creamy sauce, very delicious dish.. fit for the King..

BUTTER CHHICKEN

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.

KHODU GUSTH

Mutton cooked with butter nut squash with green chillie and chef oli's secret spices, very tasty & delicious dish..

SIDE COURSE

GOBI MATAR MALAI

Fresh coliflower, cooked peas, black pepper and fresh cream delightful dish..

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

£ 29.95 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

GOBI MATAR MALAI

Fresh coliflower, cooked peas, black pepper and fresh cream delightful dish..

DESHI SHOBZI KARAHI BHUNA

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

BUTTER PANEER MASALA

Paneer cooked with butter.

SIDE COURSE

CHANNA ALOO

Chick peas & potatoes cooked with special spice mix.

MATAR MUSHROOM DOPAYZA

Fresh garden peas & mashroom cooked with green chillie and tomatoes.

RICE OR NAAN

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







Other Locations:

Cannon Street

City Road

Monument

Fleet Street

Leicester Square

Barbican



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*Merry
Christmas*