

d'yoga®

CONTEMPORARY INDIAN RESTAURANTS

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Lunch
Menu

Please choose 1 of the following:

2 Course or Veg Thali £7.95

3 Course or Non Veg Thali £9.95

Full Lunch Thali's

- (v) **Vegetable Thali** Dainty silver platter consists of 3 vegetarian dishes of chef's choice with salad, pappadum, tandoori roti, rice and Indian sweet.
- Non Vegetarian Thali** Head Chef's special. This platter consists of 1 chicken dish and 1 lamb dish chosen by the head chef, with salad, pappadum, tandoori roti, Rice and Indian sweet.

Starters

- (v) **Tamatar Shorba** A fine purée of tomato simmered with cream, ginger, garlic, coriander and Indian spices.
- (v) **Mix vegetable Pakora** A choice of seasonal vegetables and paneer dipped in seasoned gram flour batter, fried and served with pakora sauce.
- Gulfan Sheekh Kebab** Juicy minced chicken kebab rolled with finely chopped bell peppers and paneer and grilled in tandoor.
- Machli Amritsari** Fillet of fish pieces marinated in chef's home made masala and deep fried and served with pakora sauce.
- Achari Paneer Tikka** Homemade Paneer (Soft Cheese) marinated with pickled spices, chargrilled in tandoor.

Main Courses

- (v) **Gajjar Aloo Mattar** Cubed carrots & potatoes with green peas fused with fresh herbs.
- (v) **Sarson Ka Saag** Fine paste of mustard, spinach and fenugreek leaves tempered with ground spices.
- 🔥 **Kadai Gosht** Tender lamb pieces cooked with chopped peppers and indian spices splashed with fresh chilli.
- 🔥🔥 **Murg Angara** Cubes of chicken cooked with special red hot spicy masala.
- Murg Makhani** Shredded tandoori chicken cooked in an all time favourite mild makhani based gravy.
- Kali Mirch Murg Tikka Salad** Succulent chunks of chicken marinated in freshly crushed black pepper and spices on a crisp bed of salad.
- Chargrilled Chicken** Succulent chicken breast char-grilled and served with roasted vegetables and boiled potatoes.
- Accompaniments** Plain / Garlic Nan, Saada Chawal / Jeera Pilau

Desserts

- Kheer** Basmati rice cooked with milk, raisins, cashew nut, almond and flavoured with cardamom.
- Gulab jamun** Small dumpling made from thickened milk, deep fried and soaked in cardamom flavoured sugar syrup and served warm.
- Malai Kulfi** Thickened milk sweetened, frozen and flavoured and served with rose syrup.
- Fresh fruit Salad** Seasonal fresh fruits in a light sugar syrup.
- Tea or Coffee**

(v) Suitable for vegetarians 🔥 Medium 🔥🔥 Hot

Various nuts may be used in some dishes, Please inform waiting staff if you have an allergy. All dishes have been prepared in a production area that uses nuts therefore all dishes may contain traces of nuts. T&Cs apply.

**A La Carte
always available.**