

3 Courses - £12.95

Sunday - Thursday Menu

Starters

- (v) **Tamatar Shorba** A fine purée of tomato simmered with cream, ginger, garlic, coriander and Indian spices.
- (v) **Dal Shorba** A delicate blend of Masoor Dal, ginger, garlic and freshly ground 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.
- (v) **Aloo Chana Chat** Chickpeas and boiled potatoes with chopped onion and coriander, flavoured with Indian ground spices and lemon juice.
Chicken Chat Marinated chicken cooked over the charcoal and mixed with chopped capsicum, onion, coriander and flavoured with chef's special masala and lemon juice.

Main Courses

- Murg Makhani** Shredded tandoori chicken cooked in an all time favourite mild makhani based gravy.
- (v) **Corn Methi malai** Sweetcorn simmered in ginger, garlic & mild spices infused with fresh methi.
- 🔥 (v) **Aloo Shole** Chick peas and potatoes cooked in indian herbs, ginger, garlic & garnished with fresh corriander.
- 🔥🔥 (v) **Subzi Kolapuri** A spicy preparation of fresh vegetables with capsicum & fresh chilli.
- 🔥 (v) **Chef's Dal** Head Chef's special preparation of ginger, garlic, Indian herbs & corriander flavoured dal.
- (v) **Paneer Saagwala** Julienne of cubed fried paneer cooked in a subtle flavoured spinach & cream sauce.
- 🔥 **Kadai Murg** Diced chicken cooked with chopped peppers and indian spices splashed with fresh chilli.
- Dheliwala Murg** A popular North Indian dish from the heart of Delhi. A mild fusion of butter chicken & freshly ground Indian spices
- 🔥🔥 **Kache Mirch ka Gosht*** A spicy preparation of lamb with fresh green chilli paste and black pepper.

Accompaniments Plain Nan / Tandoori Roti / Saada Chawal / Jeera Pilau

Desserts

- Kheer** Basmati rice cooked with milk, raisons, 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.
- Gajjar ka Halwa** Freshly grated carrots cooked with sweetened milk and garnished with pistachio.

Tea or Black Coffee with Chocolate Mint

(v) Suitable for vegetarians 🔥 Medium 🔥🔥 Hot

**A La Carte
always available.**

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. *£1.00 surcharge for Lamb dishes. T&Cs apply.