

## EASY BITES

(Inspired by Indian street food)

Aloo Tikki Chaat 	6.50
Potato patties and chickpeas with sweet yoghurt, mint and tamarind sauce dressing.	
Punjabi Veg Samosa 	6.50
Hand-made pastry with a unique spicy potato and green peas filling.	
Garlic-Chilli Paneer   	7.50
Diced Indian cottage cheese in a light corn flour seasoning, tossed in a garlic-chilli sauce.	
Chicken Pakora	7.50
Fried Chicken strips in a lightly spiced gram flour batter.	
Hariyali Chicken Tikka	7.50
Boneless Chicken in a green herb marinade, blend of coriander, mint, fenugreek and green chilli.	
Meat Samosa 	7.50
Crispy pastry with spicy minced meat and green peas filling.	
Tawa Lamb	9.50
Thinly sliced marinated lamb with black pepper grilled.	
Prawn Peri-Peri	9.50
King prawn tossed in a Peri-Peri sauce, enhanced with coastal spices.	
Easy Bites Platter 	12.50
Selection of Chicken Tikka, Sheekh Kebab & Veg Samosa.	

# LUNCH MENU

12:30PM - 3:00PM

## SET MEAL

Main Course Only 18.00

Two Course Meal 24.00  
(Pick a starter and a main course of your choice)

## STARTERS

Chicken Tikka	
Boneless chicken marinated in yoghurt, ginger-garlic paste and spices.	
Garlic Chilli Chicken  	
Marinated chicken pan fried and tossed with garlic chilli sauce.	
Sheekh Kebab	
Minced lamb kebab with garlic, garam masala, green chillies and fresh coriander	
Meat Samosa 	
Filling of minced meat and peas with roasted spices	
Paneer Shashlik  	
Marinated soft curd cheese chunks with mixed capsicum and onion	
Onion Bhajji	
Sliced onions flavoured with fennel seeds and gram flour seasoning.	


## MAIN COURSE

(Served with Rice and Naan)

Butter Chicken  	
Chicken Tikka in a rich buttery tomato and cream-based sauce	
Chicken Jalfrezi 	
Chicken cooked with roasted spices, green chillies and capsicum	
Lamb Korma  	
Lamb cooked in a mild creamy almond and pistachio based sauce.	
Karahi Gosht 	
Lamb in a tomato gravy of garlic and pounded spices	
Keralan Fish Curry 	
Tilapia fish cooked in special coastal hot Keralan spice	
Baigun ka Salan  	
Baby aubergine in a spicy peanuts flavoured sauce	
Mix Veg Makhani  	
Assorted vegetables in a buttery tomato and cream based sauce	

## CURRY IN A HURRY

(With Rice & Naan)

Matar Paneer 	10.50
Cheese and green peas	
Kadai Subz 	10.50
Fresh vegetables in semi-dry sauce	
Butter Chicken  	10.50
Chicken Tikka in rich buttery sauce	
Kadai Chicken 	10.50
Chicken in semi-dry sauce	
Lamb Korma  	10.50
Creamy/nutty mild lamb curry	
Lamb Roganjosh	10.50
A classic lamb curry from Kashmir	
Fish Curry 	10.50
Fish in a coconut milk base curry sauce	

## SALAD

Chicken Tikka Salad	7.50
Marinated and grilled chicken with home-style mixed salad.	
Paneer Tikka Salad 	7.50
Marinated and grilled Indian Cottage Cheese with home-style mixed salad.	
Bhel Mixed Salad 	6.50
Puffed rice, crispy savoury, roasted peanuts, red onion, coriander and pomegranate with mixture of tamarind-mint sauce.	



GLUTEN



DAIRY



NUTS



SOYA



CHILLI

12.5% Service Charge will be added to your bill.



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FEEDBACK

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