

## WRAPS 5.00

(Stuffed Bread Rolls)

### Choose a base bread

- Butter Naan
- Roti (Wholemeal Bread)

### Choose a filling

- Chicken Tikka
- Garlic Chilli Chicken
- Lamb Kebab (minced lamb)
- Paneer Tikka
- Mix Veg

## EASY BITES

(Inspired by Indian street food)

**Aloo Tikki Chaat**  5.00  
Potato patties and chickpeas with sweet yogurt, mint and tamarind sauce dressing.

**Chilli Paneer**  5.00  
Diced Indian cottage cheese tossed in garlic chilli sauce with mixed peppers.

**Meat Samosa**  5.00  
Crispy pastry with spicy mince meat and peas filling.

**Sheekh Kebab** 5.00  
Minced lamb kebab with garlic, garam masala, green chillies and fresh coriander

**Chicken Pakora** 5.00  
Fried chicken strips in a lightly spiced gram flour batter.

**Garlic Chilli Chicken**  5.00  
Marinated chicken pan fried and tossed with garlic chilli sauce.

# LUNCH MENU

12:00PM - 3:00PM

## SET MEAL

Main Course Only 9.50  
Two Course Meal 12.50  
(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**  5.00  
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**  5.00  
Filling of minced meat and peas with roasted spices

**Paneer Shashlik**  
Marinated soft curd cheese chunks mixed with capsicum and onion.



**Onion Bhajji**  
Sliced onions flavoured with fennel seeds and gram flour seasoning.

## MAIN COURSE

(Served with Rice and Naan)

**Butter Chicken**   8.50  
Chicken Tikka in a rich buttery tomato and cream-based sauce

**Chicken Jalfrezi**  8.50  
Chicken cooked with roasted spices, green chillies and capsicum

**Lamb Korma**   8.50  
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**  8.50  
Baby aubergine in a spicy peanuts flavoured sauce

**Mix Veg Curry**  
Assorted vegetables in a medium curry sauce

## CURRY IN A HURRY

(With Rice & Naan)

**Matar Paneer**  8.50  
Cheese and green peas


**Kadai Subz** 8.50  
Fresh vegetables in semi-dry sauce

**Butter Chicken**   8.50  
Chicken Tikka in rich buttery sauce

**Kadai Chicken** 8.50  
Chicken in semi-dry sauce

**Lamb Korma**   8.50  
Creamy/nutty mild lamb curry

**Lamb Roganjosh** 8.50  
A classic lamb curry from Kashmir

**Fish Curry**  8.50  
Fish in a coconut milk base curry sauce

**Easy Bites Platter**  8.50  
Selection of Chicken Tikka, Sheekh kebab & Veg Samosa

## SALAD

**Chicken Tikka Salad** 6.50  
Marinated and grilled chicken with home-style mixed salad.

**Paneer Tikka Salad**  6.50  
Marinated and grilled Indian Cottage Cheese with home-style mixed salad.

**Bhel Mixed Salad**   5.50  
Puffed rice, crispy savoury, roasted peanuts, red onion, coriander and pomegranate with mixture of tamarind-mint sauce.



GLUTEN



MILK



NUTS



SOYA



CHILLI



PLEASE LET US  
KNOW YOUR  
FEEDBACK

We strive to improve your experience on very visit, hence we would love to know your feedback.

Please share your feedback on any of the following or alternatively you can write to us at [info@indian-gourmet.co.uk](mailto:info@indian-gourmet.co.uk)

