

INDIAN CLASSICS
Sunday to Thursday
2 COURSES FOR £20.00

STARTERS
(Choose any one)

Seafood Fritters

Finely chopped prawns, mussels and fish mixed with chopped lemon grass, ginger, spring onions and seasoning, egged, coated with blue poppy seeds, fried. Mint corriander chutney.

Bhatti Murgh

Cubes culled from grain-fed chicken thighs, reserved overnight in veritable symphony of exotic spices.

Gilafi Seekh

Lamb mince deftly coated with diced peppers, rolled on skewers, fresh mint chutney.

Hara Bhara Kebab V

Spinach, cashewnut and cottage cheese patty filled with yoghurt and onion duxelles, fried on 'tawa' - a flat iron griddle.

Papdi Chaat V

Mini crisp pooris topped with spiced chic-peas, potatoes, red onions, drizzled with chutneys.

MAIN COURSES

(Choose any one)

All main courses are served with Rice or Naan

Allepey Fish Curry

Fish simmered with mustard and raw mango flavoured, yoghurt, cashew and coconut based spicy gravy.

Chicken Tikka Makhani

Grilled chicken tikka in tomato gravy with ginger, dried fenugreek, a touch of honey.

Tariwala Murgh

Home style chicken curry, tempered with fresh ginger and whole spices.

Saag Gosht

Chunks of lamb simmered with browned onion and tossed with spinach and garlic.

Mashroom Hara Piyaz V

Garden fresh button mushrooms and spring onion greens tossed with ginger and green chilli spiced tomato-onion masala.

Paneer Jhalfrezi V

Batons of Indian cottage cheese flipped with peppers in spicy masala.

Ajwaini Chic-Peas V

Soft chic-peas tempered with caraway seeds in a spicy curry, topped with corriander.