STARTERS

Seekh Kebabs

Tender minced lamb or chicken with onions, herbs, fresh coriander and green chillies.

Roast Chicken

Spring chicken marinated in tandoori masala, fried and steamed to perfection

Chicken Niblets

Chicken niblets spiced in a yoghurt marinade with special spices

Chicken Pakora

Spiced chicken pieces deep fried in a spicy batter.

Chicken Tikka

Boneless chicken marinated in yorhurt, herbs and spices (ginger, garlic, fresh coriander, etc.)

Lamb Chops

Lamb chops marinated in spices

Masala Fish

Fish spiced with an exotic masala (special mixed spices)

Fish Pakora

Fish cutlets coated in a spicy batter and deep fried

Vegitarian Rolls / Samosas

Spicy mixed vegitables wrapped in a thin pastry

Aloo Tikka

Potato mixed with chillies, delicate spices, fresh corriander and shallow fried



MAIN COURSES

Pilau Rice

Birvani

White Rice

Chicken Jalfrazi

Tendered chicken cooked in a curry sauce mixed with herbs, capsicums and fresh chopped tomatoes.

Kaufta

Curry sauce cooked with meat balls added with sliced perfect pre boiled eggs.

Chicken Bhuna

Tender chicken cooked with ginger, onions, tomatoes, capsicums and chillies

Meat Bhuna

Tender succlelent meat cooked with ginger, garlic, onions, tomatoes, capsicums and chillies

Keema Korma

Cooked as above but with minced meat.

Tandori Korma

Tandori chicken cooked in a tandori curry sauce with fresh capsicums and chillies

Chicken & Spinach

Chicken cooked with spinach, ginger, garlic and delicate spices.

Lamb & Spinach

A very traditional combination of tender lamb and spinach cooked with carefully chosen delicate spices.



VEGETABLE CURRYS

Tarka Dhal

Lentils cooked with fresh ingredients.

Mixed Balti

Mixed vegetables cooked with onions, peppers, tomatoes, garlic, ginger and green chillies.

Chana Dhal

Chick peas cooked in a spicy sauce, garnished with coriander.

Palak Paneer

Indian cheese cooked in spinach, garnished with coriander

Alou Palak

Alou cooked in spinach

Chana Palak

Chana cooked in spinach.

Saag

Spinach cooked in spicy cream yogurt sauce.



DESSERTS

Tea or Coffee

Rasmali

Subject to availability

Gajar Ka Halwa

Fresh carrots grated in coyare

Zarda Mathunjan

Sweet rice

Kheer

Rice pudding

Firni

Pudding with pistachios and ground almonds

Both available with an Option to have diced fresh fruit mixed added or any other preferences

Kulfi Ice Cream

Ice cream available in 3 flavours. (vanilla, strawberry, chocolate) subject to availability



SUNDRIES

Naan

Bread baked in a tandori oven

Tandori Roti

Chapatti flour baked in a tandori oven

Raita

Chopped cucumber served in a home made yoghurt salad

Chilli Sauce

Chutney

Yougurt mixed with mint sauce

DRINKS

Coke

7UP

Pepsi

Mineral Water

Any other preference subject to availability

