



Set Menu Per Person

Includes:

Pappadom and Pickle Tray,  
Choice of Starter,  
Choice of Main Course,  
Choice of Rice or Nan Bread  
&  
1 Side Dish Per 2 Persons.

## STARTERS

### **Mix Starter**

Onion Bhaji, Samosa and Chicken Pakora

### **Onion Bhaji**

Sliced Onions mixed with Gram Flour, Herbs & spices, deep fried.

### **Vegetable or Lamb Samosas**

Mildly spiced Lamb or Vegetables stuffed in triangular shaped pastry.

## TANDOORI DISHES

Served with Salad, Mint Sauce & Chilli Sauce. The tandoor is barrel shaped, open-topped clay oven. The special feature of it is the flavour imparted to the Cooked item by the charcoal fired clay wall.

### **Chicken Tikka (Dry)**

Chunks of Breast Chicken, lightly spiced & herbed then Barbecued in Tandoor on a skewer

### **Lamb Tikka**

### **Tandoori Chicken**

Half Spring Chicken on the bone marinated in Herbs and Spices & Barbecued in Tandoor on a skewer

### **Chicken Tikka Massala**

A mild to medium curry dish. in a rich Tandoori Sauce

### **Lamb Tikka Massala**

(see Chicken Tikka Massala)

## BALTI SPECIAL

Cooked with fresh Herbs & some of our selected spices in a rich & aromatic sauce, served as medium.  
Can be made to the strength you like on request.

### **Chicken Tikka Balti**

### **Lamb Tikka Balti**

### **Chicken Balti**

### **Lamb Balti**

### **Vegetable Balti**

### **Tandoori Mix Balti**

Lamb Tikka, Chicken Tikka & Tandoori

## BIRIANI

Fried in spiced oil with onions and fresh herbs, cooked with Pilau Rice, garnished with salad, served with Vegetable curry.

### **Chicken Biriani**

### **Lamb Biriani**

### **Chicken Tikka Biriani**

### **Vegetable Biriani**

# SPECIAL CURRY DISHES

## Chicken Chilli Massala

Chicken tikka cooked with fresh green chillis, onions & tomatoes, with chef's selected spices in a thick sauce. A fairly hot dish.

## Chicken Moglai

A luxurious Indian delicacy cooked with cream and dried fruit, mild but full of flavour. A dish to try which gives all the Indian taste, but does not set your mouth on fire.

## Korai Chicken

A very tasty south Indian curry dish. Chicken marinated with herbs & spices and barbecued in clay oven, then cooked in a special pan with some of our special spices, onions and peppers. A well spiced medium dish.

## Korai Lamb (see Korai Chicken)

## Butter Chicken

Marinated chicken cooked with butter and cream in a sweet sauce flavoured with almond flour and flakes.

# JALFRAZI DISHES

**Chicken Jalfrazi (Tandoori chicken off the bone)**

**Chicken Tikka Jalfrazi**

**Lamb Tikka Jalfrazi**

**Vegetable Jalfrazi**

# CURRY DISHES

**Chicken Lamb Chicken Lamb Vegetable  
Tikka Tikka**

## CURRY

Medium & Spicy

## MADRAS

Spicy and fairly hot

## VINDALOO

Spicy and very hot

## KURMA

Very mild, sweet & coconut

## BHUNA

A medium spicy dish with onions and tomato, thick Sauce

## PALAK

Cooked dry with spinach

## DANSAK

Cooked with a lentil sauce, Sweet, sour and hot.

# MAIN VEGETARIAN DISHES

**Sag Aloo** (Potato and spinach)

**Chana Bhuna** (Chick peas in a garlic spicy dry sauce with onions and tomatoes)

**Vegetable Korai**

**Vegetable Tikka Massala**

## NAN BREADS

Special flavoured Bread, baked on the clay wall

**Plain Nan**

**Peshwari Nan** (Sultanas, coconut and almonds)

**Garlic Nan**

**Garlic & Cheese Nan**

**Cheese Nan**

## RICE & SUNDRIES

**Pilau Rice**

**Boiled Rice**

**Mixed Fried Rice** (Vegetables & egg)

**Mushroom Rice**

## SIDE DISHES

**Mushroom Bhaji**

**Bombay Aloo** (Potatoes)

**Aloo Gobi** (Potato and cauliflower)

**Sag Aloo** (Potato and spinach)

**Chana Bhuna** (Chick peas)