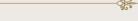


# KOKUM Indian Roast

## Tandoori Roast Chicken - 20

Chicken on the bone marinated in yoghurt, fresh ginger, garlic, lemon and a blend of aromatic tandoori spices. Cooked in the tandoor for a smoky, charred flavour. Served with roasted spiced potatoes, makhani gravy, raita, pickle, plain naan, papad & salad.



### Roast Gobi - 17

Charred cauliflower florets tossed with aromatic spices, roasted until crisp on the outside and tender on the inside. Finished with fresh herbs. Served with roasted spiced potatoes, makhani gravy, raita, pickle, plain naan, papad & salad.



### Roast Shank of Lamb - 25

Slow-roasted lamb shank cooked until perfectly tender, infused with warm spices and aromatics. Served with roasted spiced potatoes, nihari gravy, raita, pickle, plain naan, papad & salad.



# Roast Kingfish Steak - 22

Fresh kingfish steak marinated in coastal spices, gently roasted and cooked in banana leaf. Served with roasted spiced potatoes, a light creamy coconut gravy, pickle, plain naan, papad & salad.