

SET MEAL DINNER

FOR A TABLE OF FOUR £19.95 PP

STARTER: Chicken Tikka

Pieces of spring chicken lightly spiced and grilled in a

tandoori oven

Lamb Samosa

Indian pastry stuffed with minced lamb

Onion Bhaji

Deep fried onion with lentils and battered herbs

MAIN COURSE: 1 Khala Lamb Bhuna

Cubes of New Zealand lamb slowly cooked with fenugreek, lentils, green peppers and tomatoes. This dish is cooked slowly to bring

out the smoky aroma

1 Chicken Dansak

Cooked with lentils, hot, sweet and sour

1 Chicken Tikka Massala

Chicken marinated in herbs and spices and grilled in charcoal oven, then re-cooked with tandoori paste and added spices, topped with fresh cream

1 Prawn Rogan

Prawns cooked in medium spiced sauce with fresh chopped tomatoes, onions and garlic

SIDE DISH: 1 Bombay Aloo

Cubes of tender potatoes cooked with onions, herbs in a spicy sauce

1 Vegetable Curry

Mixed vegetables cooked in a medium sauce

RICE & NAN: 1Pilau Rice

Basmati rice cooked with saffron

1 Plain Rice

Steamed

1 Special Fried Rice

Chickpeas, egg and onions

1 Peshwari Nan

Stuffed with nuts and almonds

1 Plain Nan



OUR SECRET TO DELICIOUS INDIAN CUISINE

FRESH INGREDIENTS

RESERVATION: **020 7407 2777**



All prices are inclusive of 20% VAT. Some dishes may contain nuts and other allergens. Please inform your server of any special dietary requirements.