

## *Starters*

### **MULLIGTWANNY SOUP**

Traditional peppered lentil soup

### **PAN FRIED TILAPIA**

Pan fried masala coated Tilapia

### **SCALLOPS ON PEPPERED CRAB**

Curry leaf scallops on peppered crab

### **CHICKEN TIKKA KALIMIRI**

Cracked pepper flavoured chicken, glazed in 'Tandoor'

### **SEEKH KEBAB**

Succulent skewered minced lamb kebabs

### **TRIO OF VEGETARIAN SPECIALS**

An irresistible assortment of paneer soola, sev batata puri and Subz tikki

### **SEV BATATA PURI**

Biscuit like puris topped with a Peruvian potato mix ,gramflour straws and chutneys

## *Main Course*

### **MASALA SEABASS**

'Chilean' sea bass on spinach and mushroom

### **'GOA' HALIBUT CURRY**

Halibut simmered in a tangy sauce made from coconut and red chillies

### **PRAWN BALCHAO**

Prawns cooked with goan vinegar and chillies

### **BHATTI KA PRAWN**

Tandoori chargrilled King Prawns

### **TANDOORI CHICKEN**

Half a spring chicken marinated with yoghurt and spices and broiled in the tandoor

## *Main Course*

### **(N) DUM KI NALLI**

Slow cooked lamb shanks in a delicate saffron curry

### **CHICKEN XACUTI (pronounced Shakuti)**

A Goan chicken curry made with a blend of several rare spices

### **(N)CHICKEN KHORMA LUCKNOWI**

Chicken flavoured with aromatic herbs and spices

## *Vegetarian Dishes*

### **GOBI METHI MUTTAR**

Cauliflower florets, fenugreek leaves and peas with onions and tomatoes

### **LASOONI PALAK**

Sauteed spinach with golden fried garlic

### **ALOO KATLIYAN**

Spiced potato slices

### **CHOLE**

Spiced chick peas

### **PANEER KHATTA PYAZ**

Freshly made cottage cheese vinegar shallots

### **DAL MASALA**

### **DAL MAKHANI**

## *Rice Dishes*

FLUFFY BASMATI RICE

VEGETABLE PULAO

CHICKEN BIRYANI

Traditional rice dish-chicken and basmati rice

## *ROTI*

*(Indian Bread)*

NAAN

TANDOORI ROTI

LACCHA PARATHA

MINT PARATHA

PIRI PIRI OLIVE NAAN

GARLIC NAAN

## *Dahi/Raita*

CUCUMBER AND MINT RAITA

YOGURT

KACHUMBER SALAD