

VALENTINES

£55.00 PER PERSON

CHOOSE ONE STARTER, MAIN, SERVED WITH
TARKA DAAL, ALOO SAAG, RICE AND NAN

TO BEGIN

ASSORTED PAPADS & CHUTNEY

STARTERS

PAANI PURI VEGAN DF

Crispy semolina balls, potato onions filling, spiced cumin water

SAMOSA CHAAT V

Pastry, potato & pea filling, yoghurt & tamarind

ALOO TIKI VEGAN

Potato cakes, spiced chickpea ragout, mint & tamarind

MONK FISH TIKKA GF

ACHARI PANEER TIKKA V GF

Grilled cottage cheese pickle marinated

LAMB SHEEK KEBAB DF GF

KALE CHAAT

Crispy battered kale, sweet potato chips, yoghurt, tamarind

CHICKEN LOLLIPOPS DF

BANG BANG SHRIMPS

Indo – Chinese Spiced mayo Shrimps

CHICKEN TIKKA GF

GF = GLUTEN FREE DF = DAIRY FREE
V = VEGETARIAN

Please let your server know if you have any allergies, be aware that although some dishes do not contain certain allergens, they are prepared in a kitchen which handles allergens such as dairy and gluten. Our menu is now NUT FREE

MAINS

OLD DELHI BUTTER CHICKEN GF

Tandoor smoked chicken in a creamy tomato sauce

MALABAR GF

Tiger Prawn or Fish, lightly spiced tangy curry

RAILWAY LAMB GF DF

Earthy lamb & baby potato curry

SAAGWALA GF

lamb in spinach sauce

MOILEE GF

Salmon in a creamy coconut cream infused sauce

GUNPOWDER GF DF

Hot chicken curry with dried crushed chillies

KARAHÍ GF

Tender chicken with bell pepper sauce

CHICKEN TIKKA MASALA GF

CHICKEN KORMA GF

BRINJAL 16.00 VEGAN GF DF

aubergine Thoran

KARAHÍ PANEER V GF

Tandoor cooked Paneer in a medium spiced sauce

CHICKEN OR VEG BIRYANI

VEG SIDES / RICE / BREAD

TADKA DAAL and ALOO SAAG

PILAW RICE & NAAN

DESSERT TO SHARE

RAS MALAI - CREAMY SWEETY CHEESE DISKS SERVED IN A THICKENED MILK SAUCE

OR

MANGO KULFI (ICE CREAM)

