

SET MENUS

(MINIMUM 4 PERSONS)

SET MENU 1

£19 PER HEAD

STARTERS

MEEN CUTLET

Seasonal fish with potato and Indian spices. *(contains fish & gluten)*

CHICKEN KOMAL

Marinated chicken supreme deep fried in gram flour batter.

VEG SAMOSA

A triangular savoury pastry fried in oil, containing spiced vegetables. Served with chickpeas. *(vegan)*

PANKAJ PYAZ

Onion dipped in flavoured gram flour batter and deep fried. *(vegan)*

MAINS

MURGI KADAI

Tender chunks of chicken tossed with the tang of tomatoes, an array of spices and onions and peppers.

SAAG GOSHT

Lamb cooked in a flavourful mustard leaves with traditional spices and herbs. *(contains dairy)*

AVIAL

It is an ultimate combination of fresh seasonal vegetables cooked and seasoned with coconut oil and curry leaves. *(contains mustard) (vegan)*

PEELI DAAL

Combination of toor dal, chana dal and masoor dal tempered with cumin and garlic. *(vegan)*

ACCOMPANIED BY

JEERA PULAO

Cumin infused pulav made with basmati rice. *(vegan)*

NAAN

Soft Indian flat bread made with flour and cooked in the clay oven. *(contains gluten)(vegan)*

SET MENU 2

£22 PER HEAD
(MINIMUM 4 PERSONS)

STARTERS

KANAVA 🍷

Pan fried baby squid with aromatic spices served with tapioca. *(contains fish & mustard)*

KATHI ROLL

Skewer-roasted lamb kebab and vegetables wrapped in a paratha bread. *(contains gluten)*

CHICKEN KOMAL

Marinated chicken supreme deep fried in gram flour batter.

PANEER AMRITSARI

Chunks of cottage cheese deep fried in gram flour batter. *(contains dairy)*

MAINS

NADEN MEEN CURRY 🍷

Spicy Scottish salmon curry with kokum, fenugreek, ginger, garlic and green chilli cooked in an earthen pot. *(contains mustard and fish)*

SAAG GOSHT

Lamb cooked in a flavourful mustard leaves with traditional spices and herbs. *(contains dairy)*

CHETTINADU KOZHI 🍷🍷

A classic South-Indian recipe of chicken cooked in flavourful roast coconut gravy finished with crushed peppercorn. *(contains mustard)*

PANEER MAKHANI

Indian cottage cheese cooked with butter cream based smooth tomato gravy. *(contains nuts & dairy)*

ACCOMPANIED BY

SURIYANI FRIED RICE

Premium basmati rice cooked and flavoured with fresh vegetable and spices. *(contains mustard) (vegan)*

GARLIC NAAN

Soft Indian flat bread made with flour and fresh finely chopped garlic. *(contains gluten) (vegan)*

SET MENU 3

£25 PER HEAD

(MINIMUM 4 PERSONS)

STARTERS

AJWAINI JHEENGA

King prawns marinated in carom seeds, ginger, garlic and spices dipped in batter and fried to perfection.

(contains crustaceans & gluten)

ERACHI THENGA FRY 🍛🍛

Lamb cooked in Indian spices finished with black pepper and coconut served with tapioca.

(contains mustard)

MURG AJARI TIKKA 🍛🍛

Chicken breast marinated in pickle flavoured marination cooked in the tandoor. *(contains mustard & dairy)*

PANEER AMRITSARI

Chunks of cottage cheese deep fried in gram flour batter. *(contains dairy)*

MAINS

FISH MOLEE 🍛

A unique Kerala fish delicacy of monkfish cooked in a rich flavourful coconut gravy. *(contains mustard and fish)*

THARAVU MAPAS

Traditional preparation of duck with the sharpness of spices and pepper well balanced with the richness of coconut milk. *(contains nuts)*

BHUNA GOSHT 🍛🍛

Lamb cooked in a typical Punjabi style with onions, tomatoes, green pepper and garam masala.

MURAGHU MAKHANI

Chicken breast cooked in cashew, butter, tomato and a cream based sauce. *(contains nuts & dairy)*

ACCOMPANIED BY

JEERA PULAO

Cumin infused pulav made with basmati rice. *(vegan)*

PESHWARI NAAN

Naan filled with powdered almond, cashew, pistachio and dry fruits, lightly sweet. *(contains gluten, dairy and nuts)*