

MENU 2

Pappodams

Red Capcicum & Chicken Tikka Samosa

Triangular shaped pastry pockets, deep fried. Vegetable Pakora crisp nuggets of mixed vegetables dipped in batter and deep fried.

MAIN DISHES

South Indian Garlic Chilli Chicken (slightly hot)

Barbecued Chicken cooked with onions, fresh garlic, coriander & fresh green chillis.

Murgh Bemisal (Chicken) (mild)

A unique dish of smooth spicy tikka of chicken where the smoothness of the buttery tomato sauce is

followed by the spicy flavour of caramelized shallots.

A smooth, silky dish bursting with aroma.

Kohi - Avad (Lamb) (medium)

A Mughlai cuisine, speciality of cubed lamb in a velvety ginger garlic, laced brown onion sauce fragrances with mace,

Green cardamom and kewda water. Rich in taste and rich in tradition.

SIDE DISHES

Bombay Potato (medium)

Sabji Miloni (Vegetable) (mild)

Mixed vegetables cooked in a smooth tomato sauce and finished with cream.

Vegetable Pilau

Nan Bread

Salad & Mint Sauce

chutney & pickles

Price £ 12 Per Person

Please contact our catering manager Shamim on **07966 135769** to place your order or for further assistance

Desert : Kulfi (Indian Ice cream) of various flavors available on request price £1.00 per person

PLATES, CUTLERIES, NAPKINS, CATERING MACHINE TO KEEP FOOD HOT ETC. PROVIDED.

PRICE £12.00 PER PERSON MINIMUM ORDER 10 PEOPLE OR £100