

# DIWALI MENU 2025

## STARTER

### Murgh Lal Pari \* (df) 🍗🍗

Succulent Chicken, marinated with Ginger, Garlic and Indian spices, finished in the Tandoor.

### Tunde ke Kabab \* 🍗🍗

Minced Lamb infused with soft Spices, Ginger, Garlic, served with Yogurt and Mint Dip.

### Malai Tandoori Salmon \* 🍗

Salmon steak marinated with Cheese, Green Chili and Cardamom cooked in clay oven

### Paneer Angara (v) \* 🍗🍗

Indian Cottage Cheese marinated with aromatic Spices with oriental flavours

### Aloo Tikka Chat (v) \* 🍗

Fried Potato Cake with Yogurt, Chickpea and sprinkled Pomegranate and Red Onion

## MAIN

### Murgh Mughalai Chuza \* 🍗

Tender Chicken marinated with Spices and cooked in Cashew Paste and creamy Dark Brown Onion Gravy

### Methi Gosht \* (df) 🍗🍗

Slow cooked tender Lamb with Fenugreek Leaves in rich Tomato Gravy

### Goan Fish Curry \* (df) 🍗🍗🍗

Tilapia Fish cooked with deeply aromatic Spices in Coconut and Tamarind Curry Sauce.

### Kadai Paneer (v) \* 🍗🍗

Indian Cottage Cheese sautéed with Pepper and tangy Onion Gravy with Coriander

### Vegetable Khumb Handi (v) \* 🍗🍗

Vibrant Indian Curry with Mushroom and Spinach with classic Spices

All Main Courses served with choice of Rice \*

Basmati (ve) | Pilau (v) | Jeera (v) | Pea (v) | Brown (ve) | Fried Mushroom

## BREADS

Plain Naan ☐ (v), £4.5

Garlic Naan ☐ (v), £4.5

Chilli Naan ☐ (v), £4.5

Paratha (v), £4

## SIDES

Ghobi Pakora ☐ (v), £6

Aloo Palak (v), £6

Bombay Aloo (ve), £6

Onion Bhaji \* ☐ (v), £6

Raita (v) \*, £4

Mint Yoghurt \* (v), £3

Mango Chutney \* (v), £3

Vegetable Samosas ☐ (v), £6

## DESSERT

### Gajar ka Halwa (v)

Traditional Carrot Halwa with Pistachios, served with Vanilla Ice cream.

### Falooda Pannacotta (v)

Fusion Indian dessert with Vermicelli, Rose syrup and enriched with European dish

### Mango Kulfi (v)

Classic Indian Parfait with Mango Pulp, Condensed Milk, Cream and Cardamom

**Two Courses, £37.00 | Three Courses, £45.00**



All Indian dishes Halal. All Indian dishes may contain traces of gluten.

🍗 Mild | 🍗🍗 Medium | 🍗🍗🍗 Hot

(df) – Dairy Free | \* – Gluten Free | (v) – Vegetarian | (ve) – Vegan | • – Gluten Free option available | ☐ – Vegan option available  
Menu price is per person. All dishes freshly prepared, allow 20 minutes per course at busy times. Please inform your server of allergies before you place your order. We cannot guarantee the total absence of allergens. A 10% service charge will be added to your bill.

Two course price includes a Main and Starter or Dessert. Three course price includes a Starter, a Main and a Dessert.