



CREATIVE INDIAN KITCHEN

TRANSPORT FESTIVAL SPECIAL MENU

£11.95 PER PERSON

STARTERS

(Choose any one)

FISH AMRITSARI

Famous batter-fried fish from Punjab with carom seeds, sprinkled with chaat masala.

CHICKEN '65')

Crisp batter fried boneless chicken with garlic, vinegar, chilli, yoghurt and curry leaves.

GILAFI SEEKH KEBAB)

The traditional seekh of minced lamb with bell peppers, onion and coriander.

KHAJOOR BHARI ALOO TIKKI (v)

Fried potato patties stuffed with a heady combination of spiced dates, ginger and cashewnuts, topped with mint and tamarind chutneys.

PUNJABI SAMOSA (v)

The original samosa, stuffed with cumin, ginger and green chilli tempered green peas and potatoes.

Onion Bhaji (v))

Shredded onions, potatoes and spinach, spiced with fennel, coriander and ginger.

MAINS

(Choose any one)

FISH CURRY)

Home style fish curry flavoured with 'panch-phoran' - a standard mix of five spices, freshly squeezed lime juice and abundance of coriander.

BUTTER CHICKEN

Chargrilled chicken boneless in creamy tomato gravy with ginger, 'garam masala' and a touch of honey.

SAAG GOSHT)

Chunks of lamb simmered with browned onion and tossed with spinach and garlic.

PALAK PANEER (v))

Cottage cheese tossed with spicy lababdar gravy and spinach, finished with a touch of cream.

AJWAINI CHIC-PEAS (v))

Soft chic-peas tempered with caraway seeds in a spicy curry, topped with coriander.

KADHI PAKODI CURRY (v))

Spicy yoghurt curry with gram flour and onion dumplings, mustard, fenugreek and coriander seeds.

SERVED WITH RICE OR NAAN