



**Menu served between Sundays and Thursdays
4pm till 6pm***
***order must be placed by 6pm**

Starters

MURGH MALAI TIKKA

Chicken marinated in Philadelphia cream cheese, hung Greek yogurt flavoured with cardamom and tender coriander stems. (GF)

MURGH HARIYALI TIKKA

Boneless chicken breast marinated overnight with fresh mint, coriander, ginger, garlic, lemon juice past with a touch of home ground garam masala. (GF)

GILAFI SEEKH KEBAB

The traditional seekh of minced lamb dons colorful attire with the singing flavours of bell peppers, onion and coriander, creating an extraordinary play of tastes (GF/DF)

ONION BHAJI

Seasoned crispy fried onion in gram flour batter (VEG/ GF/ DF)

DELHI WALI CHAAT (V)

Crispy pastry spiced vegetable mix, red onions, drizzled with chutneys, sweet yogurt, tamarind chutney, sev flakes

SET MEAL £15.95 PER PERSON
Arrival Papadams with chutneys, Starter , Main course dish
Naan bread or rice

Chicken Mains

PUNJABI BUTTER CHICKEN

Chargrilled chicken breast in creamy tomato gravy with ginger, garam masala' and a touch of honey, finished brown garlic. (GF)

MURGH TIKKA MASALA

A traditional Punjabi dish lip smacking dish is a delicious blend of aromatic spices, tender boneless chicken tikka, rich tomato-onion and mixed peppers, hint of coriander. (GF)

MURGH SHAHI KORMA

Boneless chicken breast robed in a mild cashew nut and onion gravy, fragrant with saffron and cardamom finished with cream. (GF)

Lamb Mains

LAMB ROGAN JOSH

An all time favourite – aromatic curry of diced leg of lamb with home ground spices, ginger powder and fennel, cooked in Kashmiri style. (GF/ DF)

LAMB KORMA RAMURI

Slow cooked lamb shoulder, fragrant with small cardamom and finished with cream.

LAMB BERLIRAM

The heavenly North Indian lamb dish is cooked using ginger, garlic, onion and melange of whole and ground spices

Vegetarian Mains

PANEER KURCHAN (V)

Julienne of Indian cheese, bell peppers, mustard seeds topped with rich tomato gravy, finished with a touch of cream. (GF)

KHUMB HARA PYAZ (V)

Button mushrooms stir-fried with spring onion in a spicy kadhai masala. (GF/DF)

MAKAI PALAK (V)

Spinach and sweetcorn cooked to perfection with hint of garam masala, ginger, garlic, tomato and a hint of cream. (GF) (can be Vegan)

PANEER BUTTER MASALA (V)

Indian paneer in creamy tomato gravy with ginger, 'garam masala' and a touch of honey, finished with brown garlic. (GF)

Palak Paneer (V) £8.50 Indian cottage cheese cooked with fresh spinach.

METHI PANEER (V)

Fresh fenugreek leaves tempered with garlic and cooked along with cottage cheese

Rice or bread

STEAMED RICE / PILLAU RICE

GF/DF/Vegan

OR

NAAN / ROTI /GARLIC NAAN