

PRE - SET LUNCH MENU

STARTERS

CHICKEN MALAI KEBAB

BONELESS CHICKEN, MARINATED IN YOGURT, WHITE SOFT CHEESE AND SPICES - COOKED IN TANDOOR

ONION BHAJI

SLIGHTLY SPICED CRISPY INDIAN FRITTERS, MADE WITH ONIONS, HERBS AND GRAM FLOUR , DEEP FRIED

SERVED WITH SALAD, MINT & MANGO CHUTNEY

MAIN COURSE

CHICKEN TIKKA MASALA

CHICKEN PIECES IN YOGURT AND SPICES, COOKED IN TANDOOR AND SIMMERED IN A TOMATO SAUCE

OR

CHICKEN JALFREZI

INDIA'S VERSION OF STIR - FRY, MADE WITH CURRY SPICES AND MIXED PEPPERS

OR

CHICKEN KORMA

NORTH INDIAN DISH, SIMMERED IN A CREAMY FRAGRANT SAUCE WITH ONION, GARLIC, GINGER AND CASHEW PASTE

ALOO CHOLE

BOILED CHICKPEAS AND FRIED POTATOES, COOKED IN ONION AND TOMATO MASALA

OR

DAL TADKA

RED LENTILS COOKED WITH ONION, GARLIC AND SPICES

OR

SAAG ALOO

DELICIOUS AND CREAMY SPINACH & POTATO CURRY

PILAO RICE

STEAMED BASHMATI RICE WITH TURMERIC & CINEMON STICK

MONDAY - SUNDAY: 12:00 - 18:00

2 COURSES - £ 14.95 / PP ● ONLY MAIN COURSES - £ 10.95 / PP