

MAIN COURSE: VEGETARIAN

JANAT E NUMA - New potatoes spiced with cumin and tossed in a green herb massala.

SOOKHE CHANE - Spicy chick peas cooked with chilli, coriander and sprinkled with ground pomegranate.

DAHL MAKHANI - Black lentils and kidney beans simmered slowly with tomatoes and garlic tempered with chilli and browned onions.

SHIMLA MIRCH AUR PANEER MAKHANI - Curd cheese and bell peppers simmered in smooth makhani gravy with dried fenugreek.

SARSON DA SAAG - Tempered spinach and mustard greens flavoured with garlic and ginger.

GOBHI ALOO - Lightly spiced cauliflower cooked with potatoes.

PUNJ RATTANI DAL - Five different types of lentils cooked till tender tempered with black cumin and coriander.

HARE PATTE WALI DHAL - Lentils cooked with tomato, spinach and fresh herbs.

MAIN COURSE: CHICKEN

MURGH MUSSALAM - Chicken on the bone simmered slowly in a caramelised onion and yoghurt curry

DUM KI MURGH - Chicken spiced with green cardamom, cinnamon and cloves cooked in a smooth almond sauce (N)

DEGCHI SOOLA MURGH - Chicken thigh and drumsticks cooked in spicy reduced gravy soured with lemon and yoghurt.

NILGIRI MURGH KA KORMA - Chicken on the bone cooked in a smooth traditional korma sauce with spinach, mint, coriander and green chilli.

KASOORI MURGH - Aromatic chicken curry scented with fresh fenugreek

KALI MIRCH WALA MURGH KORMA - Chicken simmered in mild yoghurt and cream sauce flavoured with whole black pepper.

MURGH MAKHANI - Roasted chicken tikka simmered slowly in a smooth tomato and cashew nut gravy spiced with Deghi red chilli and dried fenugreek finished with a touch of honey. (N)

KOZI CHETTINAD - Chicken cooked on the bone in a coconut, star anise, red chilli, black pepper corn and curry leaf flavoured curry.

KORI GASHI - Chicken in a thick spicy coconut and chilli gravy with whole mustard and curry leaves

If you require an item which is not listed above please let us know we may be able to provide it for you. If a particular fresh produce is unavailable on the day, a suitable alternative will be offered.

Minimum order – 3 Starters & 3 Main course. Menu selection and or price may change without notice, please ask for current list at the time of order.

(V) Denotes Vegetarian (N) Contains Nuts (G) Contains Gluten
Other items may also contain gluten, traces of nuts and shell/fish bones.

HB0109

MAIN COURSE: MEAT

LAMB ROGON JOSH - Lamb slow stewed in yoghurt with cardamom, mace, nutmeg and roasted cumin seed scented with crushed rose petals and rose water.

RARA GOSHT - Lamb slithers cooked in a reduced spicy mince lamb sauce.

SAAG GOSHT - Lamb cooked in spicy spinach gravy.

KADHAI GOSHT - Lamb in a thick spicy sauce with peppers.

GOSHT AUR JEERA ALOO KA SALAN - Lamb and potato curry flavoured with cumin.

LAAL MAAS - Lamb cooked on the bone with tomatoes; spiced red chilli and black cardamom in hot curry gravy.

KHARA MASALA GOSHT - Lamb simmered in an onion curry spiced with fennel, cloves and cinnamon.

BADAMI GOSHT KORMA - Lamb braised in a yoghurt and almond sauce with green cardamom and saffron. (N)

MAIN COURSE: SEAFOOD

JHEENGA METHI - Juicy prawns cooked with fresh fenugreek leaves and spring onion shoots.

MACHLI NOORJAHANI - minced fish kofta's stuffed with quails egg simmered in a smooth cashew, almond and tomato curry. (N)

ALLEPY FISH CURRY - South Indian style preparation of Sea bass cooked in coconut milk tempered with mustard seeds, curry leaves, soured with raw mango and tamarind.

PRAWN JALFREZI – Prawns cooked in hot spicy bell pepper sauce.

MEEN VEVICHATHU - Fish stewed in a hot and sour sauce flavoured with chilli and cocum.

ERA KOZHAMBU - Juicy prawns cooked in a tomato and tamarind curry.

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