

CHRISTMAS DAY SPECIAL MENU - £44.99

PRE-STARTERS

POPPADOM WITH CONDIMENTS TRAY (MU)

Poppadom served with mango chutney, kachumber salad and mixed pickle.

STARTER (Choose One)

CHICKEN TIKKA SHASLIK (M) //

Tandoori spices and hung yoghurt, marinated chicken breast, peppers and onions pieces cooked in tandoor

MURGH MALAI TIKKA (M)(MILD)

Chicken marinated with soft cheese, cream, lime juice and grilled in the traditional clay oven

SHAHI JEERA LAMB CHOP (M) //

Shahi jeera (Royal cumin) flavoured lamb chops marinated with ginger, garlic, yoghurt, mace and cardamom

KHUMANI DUCK SHEEKH KEBAB (M) //

Spiced and minced duck cooked with chopped apricot

KASUNDI KING PRAWN (M,CR,MU) //

King prawns marinated in kasundi mustard, Greek yoghurt

AJWAINI SEABASS TIKKA (F,M) //

Seabass fillet marinated with ajwain, garlic, yoghurt and lemon juice grilled in a tandoori clay oven

DAHI KE KEBAB (M,G)

Popular Mughlai vegetarian kebab made with hung curd, paneer and aromatic spices

ONION POTATO AND KALE BHAJI (M,G) //

Crispy onion, potato and kale fritters made with gram flour, fennel seeds and mixed Indian spices

KANDHARI PANEER TIKKA (M) //

Indian cottage cheese, pomegranate juice, marinated is spiced yoghurt

GARLIC CHILLI PANEER (M,SO,G) //

Seasoned Indian cottage cheese tossed with hot garlic and chili sauce

SAMOSA SEV CHAAT (M,G,N) //

Fried samosas served with flavoured yoghurt and tangy tamarind sauce, Mint yoghurt chutney, crispy sev and fresh coriander

DESSERT (Choose one)

GULAB JAMUN WITH VANILLA ICE CREAM (M,G,N)

KESARI RAS MALAI (M,N)

PISTACHIO KULFI (M,N)

MAIN (Choose One)

DELHI WALA BUTTER CHICKEN (M,N) //

An Original Old Delhi favourite. tandoori grilled chicken tikkas, cooked in fresh tomato & cream sauce with dry fenugreek, honey & herb butter

CHICKEN TIKKA JALFREZI //

A hot & spicy chicken speciality with fresh onions, green chillies, mixed peppers & tomatoes

MUGHLAI CHICKEN PASANDA (M,N) MILD

Chicken malai tikka simmered in mild cashew nut, saffron curry

AWADHI LAMB SHANK //

Originating from kitchens of Nawabs of Mughal Empire, lamb shank is cooked on a slow heat with unique Awadhi spices

KULAMBU LAMB CURRY (M,N) //

Kulambu is a traditional South Indian dish made with diced lamb, onions, tomatoes, ginger, garlic and spices

MANGALOREAN SEAFOOD CURRY (F,CR,MO,G) //

Sea bass fillet, prawns and squid cooked in tomato, ginger, coconut in Goan ground spices and coriander

KING PRAWN JALFREZI (CR) //

A hot & spicy king prawns speciality dish with fresh onions and green chillies, mixed peppers & tomatoes

DAL RANGMAHAL (M) //

Vegetarians delight with slow cooked mix lentil braised in cream, butter, tomato and fresh spices

PANEER KHURCHAN LABABDAR (M,MU) //

Indian cottage cheese, peppers, ginger, garlic and mustard seeds

KHUMB MAKKAJ SAAG (M,MU) //

Mushroom and sweetcorn cooked in spinach and mustard leaves

TANDOORI BREADS AND RICE

GARLIC AND CORIANDER NAAN (G,M,E)

NAAN (G,M,E)

BUTTER NAAN (G,M,E)

PESHAWARI NAAN (G,M,N,E)

CHEESE NAAN (G,M,E)

TANDOORI ROTI (G)

PILAU RICE

STEAMED BASMATI RICE

FRIES

G-GLUTEN, M-MILK, N-NUTS, E-EGGS, SO-SOYA, MU-MUSTARD, MO-MOLLUSCS, CR-CRUSTACEANS, F-FISH

FOOD ALLERGIES & INTOLERANCES ADVICE

Please speak to our staff if you have an allergy & about the ingredients in your meal, before making your order. They will be able to help you choose items which are safe for you. We cannot serve you any food if you have trace nut allergy as nuts are used in our premises and traces can be present in all our food.

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