DIWALI FESTIVE MENU

Starters

Bhatti Ka Murg *(Hot) Chicken Breast | Turmeric | Yoghurt | Bird's Eye Chilies

Dum Ke Kebab *(Med) Lamb Mince | Smoked | Tamarind | Coriander Chilli Gel

Prawn 65 (Med) Shrimps | Black Mustard | Curry Leaves | Tomato Ginger Sauce

Rajma Ki Galauti (V) (Med) Red Kidney Beans | Mushrooms | Chilli Mango Sauce



Mains Goan Fish Curry * (Med) Tilapia | Turmeric | Tamarind | Coconut Milk

Kozi Kuzambu * (Med) Chicken | Roasted Split Gram | Sesame Oil

Laal Maas * (Hot) Lamb Leg | Fennel | Cloves | Dry Red Chilies

Paneer Lababdar (V) * (Med) Indian Cottage Cheese | Cashew Nuts | Creamy Onion Tomato Sauce

> All main courses served with choice of Rice Basmati | Pilau | Jeera | Pea | Brown



Buttered Naan £2.00 Poppadums * £2.50 Garlic Naan £2.00 Gobi Matar * £3.95 Paratha £2.00 Jeera Aloo * £3.95 Onion Bhaaji * £3.50 Vegetable Samosas £3.50

<u>Desserts</u>

Gajar Ka Halwa * Carrot | Raisins | Cream | Pistachio | Crème Fraîche Ice Cream

> Kesri Phirni * Pudding Rice | Saffron | Condensed Milk

> > Two Courses ~ £25.95 Three Courses ~ £30.95

A bottle of Cobra beer is recommended to supplement this festive menu. Cobra (330ml) - £3.90 and Cobra (660ml)- £6.30

