

TO START



CRISPY MIXED VEGETABLE PAKORAS, MIXED LEAVES AND A LIME AND CORIANDER DIP.

CHICKEN KATI ROLL, TENDER MARINATED CHICKEN STRIPS, ROASTED SWEET RED PEPPERS AND LEAVES, WRAPPED IN A TORTILLA AND SERVED WITH SPICED YOGURT.

SEAFOOD KATI ROLL, FRIED CRISPY KING PRAWNS AND CALAMARI, ROASTED SWEET RED PEPPERS AND LEAVES, WRAPPED IN A TORTILLA AND SERVED WITH SPICED YOGURT.

CRISPY POPPADOM'S AND SELECTION OF DIPS,  
HOT CHILLI, LIME AND CORIANDER, MANGO CHUTNEY, CUCUMBER CHUTNEY

MAIN COURSE



CHICKEN BIRYANI, LAYERS OF SPICY MARINATED CHICKEN, STEAMED RICE AND VEGETABLES.

LAMB ROGAN JOSH, TENDER ROASTED LAMB PIECES IN A HOT AND CREAMY TOMATO BASED SAUCE.

BEEF AND POTATO CURRY, SLOW COOKED TENDER BEEF AND BABY POTATOES,  
SPINACH, COCONUT MILK GRAVY.

SEAFOOD MAKHANI, FRESH IRISH SEAFOOD IN A RICH BUTTERY MAKHANI CURRY SAUCE.

ALL MAIN COURSES SERVED WITH STEAMED RICE AND WARM NAAN BREAD.

MIXED VEGETABLE CURRY

CAULIFLOWER. BABY POTATOES, FINE BEANS AND CARROTS, RICH TOMATO CURRY SAUCE.

ASSIETTE OF TRADITIONAL SWEETS

JALEBI, COCONUT BURFI AND SEMIYA PAYASAM



£30PP