



Lucky's Taba Menu

Vegetarian Starters

Vegetable Samosa: Triangular filo pastry parcels filled with mixed vegetables

Paneer Samosa: Triangular filo pastry parcels filled with a spicy Indian style cheese.

Corn fritter Lightly coated sweet corn in chaat powder

Aloo Tikki: Lightly spiced potato cakes.

Hare Bare Kebabs: Spinach and fresh green vegetables marinated and cooked in Indian spices.

Spring Rolls: Filo pastry rolls filled with spiced vegetables.

Paneer Spring Rolls: Filo pastry rolls filled with lightly spiced Indian style cheese.

Mixed Vegetable Balls: Spicy balls, deep-fried to a crispy batter.

Onion Bhaji: Onions deep-fried in a spicy batter.

Mixed Pakoras: Potatoes and onions mixed in spicy batter, deep-fried with spinach.

Aloo Papdi Chaat: Aloo Channa with Chaat Masala with yoghurt and a tamarind sauce.

Paneer Tikka: Indian cheese cubed, marinated, cooked in tandoor.

Paneer Pakoras: Indian cheese mixed with spices and herbs then deep-fried in batter.

Chilli Paneer: Cubes of Indian cheese, cooked in a chilli Chinese style sauce.

Gobi Manchurian: mushrooms cooked in a Chinese style sauce.

Mexican vegetarian chilli: pepper, sweet corn, cooked in Mexican style

Masala noodles: mixed vegetables in noodles indo-chinese style

Arancini rice balls coated in bread crumbs

Non-Vegetarian Starters

Sheekh Kebabs: Spiced mince lamb

Chicken Tikka: Chicken marinated in spicy yoghurt.

Tandoori Chicken: Tender pieces of chicken marinated in fresh ground spices, on the bone.

Chicken Wings: Wings marinated in our own special sauces.

Chicken Pakora: Tender pieces of chicken deep-fried in batter with spices.

Fried Masala Fish: Codfish marinated in spices and fried in batter.

Meat or Chicken Samosa: Triangular filo pastry parcels filled with either chicken or lamb mince (*Available in Large and Cocktail sizes*).



Main Course-Vegetarian

Mixed Vegetables: Assorted fresh garden vegetables cooked in medium spices.

Mixed Vegetable Kofta: Minced vegetable balls served with a curry sauce.

Mixed Vegetable Jalfrezi: Mixed vegetables cooked with capsicums in a masala sauce.

Palak Paneer: Indian cheese cubes cooked in fresh spinach.

Mattar Paneer: Homemade cheese cubes cooked in onions and tomatoes with peas.

Paneer Jalfrezi: Indian cheese cubes cooked with mixed capsicum and baby corn in a light masalla sauce.

Shahi Paneer: Indian cheese cubes with fresh green chillies in a hot and spicy curry sauce and nuts.

Paneer Bhurji: Minced paneer cooked in Indian spices.

Aloo Baingan: Aubergine and Potato curry.

Saag Aloo: Fresh spinach with potatoes.

Aloo Gobhi: Potato and cauliflower cooked with herbs and spices.

Bhindi Masala: Bhindi cooked in Indian spices.

Bombay Aloo: Sautéed potato in hot spices.

Channa Masala: Chickpeas cooked with fresh ginger, herbs and spices.

Tinday Masala: Marrow vegetables cooked in a masala sauce.

Rajmah: Red kidney bean curry.

Tarka Daal: Lentils cooked with herbs and spices, flavoured with garlic.

Daal Makhani: Black lentils in a rich butter cream sauce.

Channa Daal: Split chickpeas in lentil curry



Main Course-Non-Vegetarian

Chicken Dishes

Karahi Chicken: Cooked with tomatoes and onions with fresh herbs and spices and prepared in a traditional Indian wok.

Balti Chicken: Chicken cooked with a mixture of ground spices.

Chicken Korma: Mild and creamy Chicken or Authentic Style Korma.

Chicken Jalfrezi: Tender succulent pieces of chicken cooked with capsicum.

Chicken Tikka Masala: Boneless Chicken Tikka cooked in a mild and creamy sauce.

Butter Chicken: Chicken cooked in a butter sauce.

Chicken Achari: Tender chicken cooked with lightly pickled ingredients.

Methi Chicken: Chicken cooked with fresh methi (fenugreek) in a medium curry sauce.

Lamb Dishes

Karahi Lamb: Hot and Spicy lamb in a tomato and onion sauce, prepared in an Indian wok.

Balti Lamb: Lamb cooked with a mixture of ground spices.

Lamb Korma: Mild and creamy Lamb or spicy Authentic style Korma.

Lamb Jalfrezi: Lamb cooked with Capsicum and onions in a spicy masala sauce.

Achari Gosht: Lamb cooked with lightly pickled ingredients.

Palak Gosht: Spinach and lamb cooked together in a mild curry sauce.

Aloo Gosht: Lamb with sautéed potato in hot spices.

Kofta Curry: Meat balls in a mild sauce.

Karahi Kofta Kebabs: Mini kebabs cooked in spices and prepared in a traditional karahi.

Kofta Palak: Lamb meatballs cooked with fresh spinach.

Seafood Dishes

Machi Masala: Fish curry cooked in various spices.

Prawn Curry: Prawns of your preference cooked in a curry sauce.

Bread & Rice

Tandoori Naan Bread: Freshly baked Indian style bread made in clay oven.

Roti

Plain Rice: Plain white boiled rice.

Jeera Rice: Plain boiled rice with cumin seeds.

Mixed vegetable rice: Rice cooked with mixed vegetables.

Biryani

Basmati rice cooked with a range of fillings:

Lamb Biryani

Chicken Biryani

Vegetable Biryani



Desserts

Rasomalai: Creamy milk cake with a milk dressing, served cold.

Fresh Fruit Salad: Assorted fresh fruits.

Ice Cream: Various flavours available such as: vanilla, strawberry and chocolate, served with wafers and chocolate or strawberry sauce.

Kheer: Rice pudding with traditional Indian flavourings.

Phirni: Semolina pudding with traditional Indian flavourings.

Gajer Ka Halwa: Carrots cooked in cream, served hot.

Zarda: Sweet flavoured Rice with yellow colouring.

Gulab Jamun: Warm dough ball, served in sweet syrup.