

## Non Vegetarían - 29.95

Tawa Seared Scallops - served with spicy relish

**Gilafi Reshmi Chicken -** skewered kebab of ground chicken with ginger, green chillies, cheese & spices, finished with mixed peppers & green smith apple chutney

Tandoori Sholay Salmon - Home smoked salmon marinated with dill and mustard.

**Chicken Tikka Shashlik -** served with charred red peppers, red onions & tomatoes

**Lamb Barra Kebab -** Afghani style lamb cutlets marinated in spices and slowlY cooked in the tandoor

Gosht Biryani - Traditionally prepared rice along with lamb on dum method

Dhall Makhani - slow cooked black lentil - a speciality of North West Frontier

Assortment of Tandoori Indian Bread will be served

Dessert

Gajjar Halwa with ice cream – traditional carrot cake

## Vegetarían - 24.95

**Lazeez Paneer Tikka** – cottage cheese flavoured with cream, royal cumin, green cardamom cooked in tandoor

Tandoori Aloo Chatpate - Potatoes & sweet potatoes in medley of delicious tamarind.

**Tandoori Portobello Mushroom -** *filled with figs, cashew nuts, raisins, green chilli* & *homemade cheese.* 

**Tandoori Gobi –** marinated masala cauliflower grilled in tandoor

Subz Biryani

Traditionally prepared rice along with lamb on dum method

**Dhall Makhani** 

Slow cooked black lentil - a speciality of North West Frontier

**Bhindi Dopiaza** 

Assortment of Tandoori Indian Bread will be served

**Dessert** 

Gajjar Halwa with ice cream – traditional carrot cake