salaam | namaste

A New Sensation In Indian Dining



Starter (Shared)

Chicken Tikka Kathi Kebab Onion Bhaji

Main Course

Green Chicken Curry from Goa- Blend of fresh coriander, tamarind, green chillies and fresh mint, hot! or

Goan Style fish curry- medium hot, mustard seed, coconut & curry leaf flavoured from the sunny coast of Goa or

Chicken Tikka Massala- *UK's favourite dish!* or

Naryal-Ka-Gosht- diced lamb cooked slowly in coconut milk, tempered with mustard seeds and curry leaf

Kadhi Baby Aubergine V Gujrati style, cooked in mildly spiced yoghurt curry leaf and mustard seed. **or**

Rajasthan Laal Maas very spicy lamb with roasted red chillies from the land of Forts and Palaces or

Sabzi Paneer V- Indian Cheese chunks cooked with capsicum, tomatoes, green beans & baby corn in spicy sauce

SIDES (Shared)
Tarka Dal - lentil
Saag Aloo- spinach with potato

All main course are accompanied with naan bread and rice.

DESSERT Gajar Ka Halwa with Vanilla Ice Cream

£24.95