**APPETISERS**

- Soft thin wheat flour pancake cooked on a traditional Tava skillet.
- Unleavened wholemeal flour bread baked in a clay oven
- Wholemeal flour layered bread
- Leavened fine flour bread stuffed with a combination of nuts, coconuts and raisins
- Unleavened bread with cheese
- Unleavened bread with garlic

**MAIN DISHES**

- Murg chaat, lamb pasanda, vegetable curry, pilau rice, nan bread & coffee
- King prawn
- Lamb
- Vegetable
- Mushroom rice
- Saffron infused basmati rice
- Steamed plain long grain basmati rice

**SIDE VEGETABLES**

- Onions, tomatoes, cucumber, coriander & cumin
- Cucumber raita
- Kastha bhinda aloo
- Tarka daal or daal makhani
- Fragrant potatoes tossed with roasted whole cumin seeds and mild five spices
- Assortment of vegetables cooked in a curry sauce
- Flavoursome fresh green beans cooked in garlic butter
- Delicately spiced wilted fresh spinach with coriander
- Bhinda bhaji
- Aloo gobi

**CHICKEN**

- Kasa halwa gosta
- Kashmiri lamb korma
- Lamb rogan josh
- Lamb passanda
- Paneer adrakwala
- Cubes of homemade paneer cheese cooked in light spices, fresh spinach and tomatoes

**LAMB**

- spices
- Finished with a dash of cream.
- Tendriff slices of lamb simmered in a sauce of cultured yogurt, almond and cashew nuts, finished with a dash of cream.
- Tender slices of lamb simmered in a sauce of cultured yoghurt, almonds, cashews & finished with a dash of cream.
- Lamb passanda

**SAAG GOSTH**

- Pieces of lamb cooked in curried tomato and spices
- Medium dry spiced lamb with peppers tossed in an iron Karahi (wok)
- Tender lamb in a rich curried tomato based gravy with mild de-seeded red chillies and can be enjoyed for its aroma.

**SALAD AND RAITA**

**BIRYANI OF THE DAY**

**SIDE DISHES**

- Choice of mango chutney, onion & coriander, mixed pickle, yoghurt mint dip

**CHUTNEY / PICKLE**

- 50p PER PERSON