

# **STARTERS**

## **CLASSIC ONION BHAJI (V) - £5.50**

The ever-popular Indian treat with sliced onions mixed with a selection of Indian herbs, spices and gram flour served with mint yoghurt

### **CHICKEN TIKKA - £6.00**

Tender chicken marinated overnight in yogurt and spices, roasted in oven with mint yoghurt

# **ALOO TIKKI (V) - £5.50**

Traditional crispy potato patties stuffed with lentils and spices

# **LAMB SEEKH KEBABS - £6.00**

Delicious minced Irish lamb, flavoured with nutmeg and mace, ginger, garlic and coriander. Cooked in the oven on skewers, with mint yoghurt

### **ACHARI JHINGA - £8.00**

Spicy, grilled prawns marinated in Achari spices

# **MAINS**

#### **CHICKEN MAKHANI - £14.50**

Similar to a butter chicken. Subtle makhani sauce flavoured with fenugreek

### **CHICKEN KORMA - £14.50**

A mild sauce with almonds, cream, coconut and cashew paste

#### PRAWN KARAHI - £15.50

Cooked in a thick tomato, ginger and garlic masala sauce

# **DAL TADKA (V) - £14.00**

Lentil cooked on a slow flame with spices, mustard seeds, cumin, garlic and tadka; Punjabi style

### **CHICKEN BALTI - £14.50**

Highly spiced with green chillies, onion, peppers and coriander in a thick sauce

# **LAMB DHANSAK - £15.50**

A hot, sweet and sour curry with lentil and pineapple

#### SIDE DISHES

£4.50 each

**PILAU BASMATI RICE** 

**PLAIN NAAN** 

GARLIC & CORIANDER
NAAN

2 pappadum with traditional dips - £3.50 Additional pappadum - £1.00