

LUNCH MENU

— Served Monday to Friday 12pm to 4pm —

— *Option 1* —

THALI TRAYS

SABZITRAY - £14.95

Daal Makhani, Chana Mushroom, Bombay Potatoes Jeera Rice, Plain Naan

MURGA TRAY - £15.95

Butter Chicken, Garlic Chilli Chicken, Daal Makhani Jeera Rice, Plain Naan

MEMANA TRAY - £15.95

Garlic Lamb Bhuna, Rogan Josh, Daal Makhani Jeera Rice, Plain Naan

MILA HUA TRAY - £16.95

Butter Chicken, Chicken Korma, Garlic Lamb Bhuna Jeera Rice, Plain Naan



— *Option 2* —

GRILL & CURRY FOR £13.95 PER PERSON

CHOOSE ONE FROM EACH SECTION

— One From the grill —

SMOKED CHICKEN TIKKA

Our own whisky chip smoked chicken, dowsed in our tikka dry rub served with homemade mint chutney.

TULSI CHICKEN TIKKA

Chicken pieces marinated with yoghurt, methi, ginger, garlic and basil, chargrilled over open coals.

TANDOORI PANEER TIKKA (V)

Take a skewer and pierce pineapple, capsicum & paneer, dip it in garam masala, vinegar and cumin then grill.

TANDOORI SPICED WINGS

As good as they get chicken wings, tossed in our Bombay house sauce.

SHAKAHARI (VGN)

Crispy fried veg pakora.

— Plus a humble curry —

DAAL MAKHANI (V)

Overnight cooked black lentils & red kidney beans on tandoor, tomato puree, fresh ginger and cream.

CHICKEN TIKKA MASALA

Tandoor chicken tikka with a mixed spice, tomato, coriander and creamy yoghurt sauce.

GARLIC CHILLI CHICKEN

A garlicky, spicy south Indian speciality, laced with curry leaves, garlic, tomato and onion.

ROGAN JOSH

Long cooked lamb, onions, peppers & tomatoes, Kashmiri style with yoghurt.

CHANA MUSHROOM (VGN)

North Indian chickpea, mushroom and tomato curry.

BUTTER CHICKEN

Tandoor chicken & tomatoes, cashews, green cardamom in mildly spiced butter sauce.

KORMA

From Turkish origin, braised chicken in mildly spiced sauce made with yoghurt and ground cashew.

PLUS A PORTION OF MASALA FRIES OR JEERA RICE