



MOTHER'S DAY MENU

£35.00 PER PERSON

A NON-ALCOHOLIC WELCOME DRINK
& 25% OFF FOOD TO MOTHER.

NON-VEGETARIAN

PAPADUMS WITH CHUTNEYS

STARTERS

AMRITSARI FISH PAKORA

Spicy gram-flour batter fried fish, garam-masala, carrom seeds, mint chutney.

ACHARI MURGH

Boneless chicken breast, tempered with pickling spices, chargrilled.

PANEER KE SOOLEY

Subtle cottage cheese, pickle-stuffed, marinated, gently charred with peppers and onion.

MAINS

CHICKEN JALFREZI

Grilled chicken tikka in spicy tomato - onion masala flipped with peppers, dried fenugreek and lemon juice.

OR

SAAG GOSHT

Chunks of lamb simmered with browned onion and tossed with spinach and garlic.

SIDES

JEERA ALOO

Baby potatoes, cumin and coriander.

PILAU RICE

Braised cumin rice with browned onions and whole spices.

GARLIC NAAN

With freshly chopped garlic and coriander.

DESSERT

STRAWBERRY CHEESECAKE

If you have a food allergy, intolerance or coeliac disease – please speak to our staff about the ingredients in your food and drink before you order.

Note: We use genetically modified SOYABEAN OIL in the preparation of all our food. SULPHITES are present in all the dishes of our menu.

Kindly let the restaurant manager know of any food intolerance you may have. Not all ingredients are listed in the descriptions of dishes on the menu. There can be traces of various allergens in all the dishes. Some ingredients are sourced 'ready to eat' from outside and are produced in factories handling various allergens. Though we take all precautions, where 'boneless' fish/meat is mentioned, a stray piece of bone can be there in the dish. We use genetically modified soya bean oil in the preparation of all our dishes.

A discretionary 10% service charge is added to your bill. All prices are inclusive of VAT.



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VEGETARIAN

PAPADUMS WITH CHUTNEYS

STARTERS

PANEER TIKKA SHASLIK (V)

Subtle cottage cheese, spicy mint stuffing, marinated, gently charred with peppers and onion.

'CHAAT GALI' KE SAMOSE (V)

In Agra, Chaat 'Gali'-by lane, is named for its street food. These mini samosas rest on spiced chickpeas, drizzled with tamarind-mint chutneys, crunchy vermicelli.

MAINS

AJWAINI CHANA

Soft chickpeas cooked in a tomato and onion sauce redolent with carom seeds.

OR

R ATTAN MANJUSHA

Spinach 'kofta'-dumplings stuffed with tangy Portobello and button mushrooms, in dill and black cumin flavoured gravy.

SIDES

JEERA ALOO

Baby potatoes, cumin and coriander.

PILAU RICE

Braised cumin rice with browned onions and whole spices.

GARLIC NAAN

With freshly chopped garlic and coriander.

DESSERT

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