

GROUP MENU TWO COURSE €49.99

DISHES CANNOT BE SUBSTITUTED

STARTERS

(CHOOSE ONE)

Chowk Ki Aloo Tikki 8

Crispy potato cakes filled with cumin & ginger tempered green peas, 3 chutneys.

Tandoori Prawns 2, 8, 11

Jumbo prawns with Kashmiri chilli, lime leaf & purple garlic, raw mango chunda & avocado salad.

Achari Chicken Tikka 1, 8, 11

Manor Farm chicken (B/L thigh) in home made pickling rub, turmeric & Greek yoghurt marinade, lentil & ruby onion salad

Lamb Tasting Plate 8

Skewered lamb mince kebab, spring lamb chop charred in tandoor dusted with dry home made rub. roasted bell pepper chutney.

Game Tasting Plate 1, 3, 8

Tandoori Barbary duck tikka marinated overnight in red chilli, cinnamon & ginger paste, crispy pastry parcels stuffed with venison mince & juniper berries.

BREAD & RICE


(INCLUDED IN MAIN COURSE)

Tandoori Bread Basket 1, 3, 8, 9 ALMOND

3 Different flavours.

Basmati Rice

Best quality aged.

ALLERGENS 			
1	Gluten-Wheat	6	Soya beans
2	Crustaceans	7	Lupins
3	Eggs	8	Milk
4	Fish	9	Nuts
10	Celery	11	Mustard
12	Sesame Seeds	13	Sulphites
14	Molluscs		

MAINS (CHOOSE ONE)

All mains with two courses are served with rice and assorted breads

Tamater Fish Curry 4, 11

Stone bass fish with fermented garlic, Vin tomato & shallots sauce finished with tamarind, fresh coriander & pickled ginger.

Farmer's Butter Chicken 8

Old Delhi style chicken tikka with fenugreek, ginger, green chilli & cardamom flavoured - velvety tomato & onion masala, finished with fresh cream.

Nalli Roganjosh 8

Kashmiri lamb shank simmered for 12 hrs with caramelized onion, ginger, & tomato flavoured with Saffron & fennel.

Goat Keema Pao 8 | SIGNATURE DISH

Organic goat mince & diced, braised with onion, garlic & black cardamom with Maska pao (bread).

Dal Bukhara 8

36hrs slow cooked black lentil with tomato, kasoori methi finishes with cream & white butter delicacy of Punjab.

Saag Paneer 1, 8, 11

Cottage cheese stuffed with olive pickle & raisins tempered spinach & fresh mustard leaf puree with smoked red chilly & coriander seeds

Nathuram's Choley Bhature 1, 8, 11

Delhi special chickpea curry simmered in dry pomegranate, ginger & Buknu masala, puffed fried bread. Pickle & raita.

A 12.5% discretionary service Charge Will Be Added of groups of 5 & over. All gratuities are distributed to the entire team. We regret to inform you that a maximum of two credit cards can be debited as payment per table.

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. Fish may contain small bones. We import some of our spices directly from approved growers across India.