

PREMIER – MENU 2017

Main Course:

Kashmiri Dum Aloo (v)

Boiled baby potatoes cooked in a delicious gravy cooked over a very low flame in a sealed container

Aloo Gobi (v)

Cauliflower and potatoes cooked with garlic, onions, herbs and spices

Bombay Aloo (v)

Baby Potatoes cooked in tomatoes and Seasoned with mustard seeds

Aloo Mutter Curry (v)

Green peas and potatoes cooked in a traditional spicy sauce

Aloo Chana (v)

Chick peas cooked with potatoes & herb spices

Masala Aloo Bengun (v)

Fresh baby aborigines cooked with potatoes with herbs

Shahi Bengun Bhartha (v)

Aubergines baked in a tandoor & cooked with onions and spices

Rajmah (v)

Kidney beans steamed with tomatoes
Ginger, garlic, onions and spices

Tarka Bhurjhi (v)

Bhurjhi of Tofu, Paneer and assorted Veg with spicy tadka

Tarka Daal (v)

Split chick pea lentil curry cooked with herbs & spices

Makhani Daal (v)

Black lentils cooked with cream & butter with ginger, garlic & Fresh tomato sauce.

Vegetable Jalfrezi (v)

Fresh mixed vegetables cooked with Chopped tomato, bell peppers, Ginger, garlic, onion & herbs

Vegetable Kofta Curry (v)

Fresh vegetable balls fried garlic, ginger & coriander

Mixed Vegetable Makhani (v)

A selection of vegetables cooked in a garlic, onions, herbs and spices

Bombay Mushroom Masala (v)

Taka Tak dry spiced mushrooms

Masala Bhindi (v)

Fresh okra cooked with onions, garlic, ginger and coriander

Palak Paneer (v)

Cottage cheese and fresh spinach tossed in onion, tomatoes and ground ginger

Shahi Paneer Lababdar (v)

Homemade cheese cooked with cherry tomatoes in a fine garlic butter & a delicate creamy sauce

Mutter Paneer (v)

Special cheese and peas cooked with fresh ginger garlic, onions, and coriander

Dhaba dal (v)

Classic dhaba style dal as served in Indian road style cafes

Palak Daal (v)

Classic daal infused with spinach

Methi Chicken

Chicken cooked with fenugreek leaves & cooked in a Masala sauce

Chicken Madras

Chicken cooked with authentic herbs, green chillies and hot spices

Chicken Bhuna

A thick textured chicken dish with aromatic spices and herbs

Chicken Tikka Masala

chicken, ginger, garlic, green chillies, herbs in a thick sauce

Chicken Jalfrezi

A special combination of fresh onions, peppers and selected herbs and spices

Karahi Chicken

Medium hot chicken cooked with spices tossed in a Karahi

Goan Chicken Curry

Chicken mixed with Fresh coriander, and mint fused with exotic spices

16 spiced Butter Chicken

Boneless chicken in a traditional tikka marinade. Broiled in tandoor cooked in red deghi mirch and tomato gravy

Jhinga Malai Curry

King Prawns, cooked with authentic south indian roasted curry powder and coconut milk

* Sur charge for this product

Fish Madras

Tender fish cooked in onion and tomato gravy

Karahi Gosht

Medium hot lamb cooked in spices and Tossed dry in an iron Karahi

Rogan Gosht

Lamb cooked with tomatoes green, and served in a spicy sauce

Lamb Dopiaza

Lamb cooked with onions and spices

Palak Lamb

Lamb cooked with fresh spinach and special spices

Gohst Katta Masala

Succulent Lamb cooked with onion & garlic infused with Masala sauce with our own blend of garam masala

Red Fort Gosht

Diced lamb with a rich pepper based onion and yogurt gravy. A Delhi classic with afghan roots

Keema

Minced lamb cooked with green peas

Gobi Keema

Lamb Keema with Grated cauliflower cooked with spices