

PREMIER – MENU 2017

Starters:

Aloo Tikki with Chana (v)

Small round lightly fried patty stuffed with potatoes, peas and natural spices served with chickpeas

Crispy Mogo (v)

In an aromatic garlic and spicy Masala Chunky Mogo deep fried tossed

Paneer Tikka (v)

Tandoori Masala and then grilled Chunks of Paneer

Vegetable Parcels (v)

Filo pasted parcels filled with vegetables

Hare Bare Kebab (v)

Kebabs made of green vegetables

Mini Spring Rolls (v)

Chinese light bites, filled with crisp vegetables wrapped in filo pastry

Vegetable Samosa (v)

Crispy triangular shaped pasties with a spicy vegetable filling

Cheese Balls (v)

Mashed potato mixture stuffed with cheese coated with breadcrumbs & fried

Paneer Pakora (v)

Cottage cheese with tomato and chutney fried in batter

Stuffed Jalapeño Pepper (v)

Large breaded jalapeño stuffed with Cream cheese

Achari Chicken Tikka

Diced boneless chicken marinated in yogurt with pickle spices, cooked on skewers in a charcoal fire clay oven

Chicken Tikka

Diced boneless chicken marinated in yogurt with subtle spices and herbs, cooked on skewers in a charcoal fire clay oven

Chicken Touk

Lebanese style chicken coated in spices

Malai Chicken Tikka

Diced boneless chicken marinated in yogurt and cream cheese and spices, cooked on skewers in a charcoal fire clay oven

Jeera Chicken

Chicken cooked with roasted cumin seeds

Jeera Hing Wings

Cumin and hing spiced, marinated buffalo wings

Lamb Chops

Lamb chops marinated in special spices and cooked over charcoal

*Surcharge for this item

Premier Spring Lamb Chops with Spicy Mash

Slowly braised succulent baby chops served with spicy mashed potatoes

*Surcharge for this item

Sheekh Kebabs

Tender minced lamb with onions, coriander and green chillies cooked over charcoal on skewers

Tava Kebabs

Tender minced lamb with onions, coriander and green chillies cooked over charcoal finished on Tava with special sauce, peppers and onions

Grilled Salmon Tikka

Chunks of salmon grilled, skewered coated in a taste bud marinade

*Surcharge for this item

Masala Fish

Fish marinated in delicious spices, then deep fried

Paneer Samosa (v)

Crispy triangular shaped pasties with a spicy Indian cottage cheese filling

Paneer Spring Rolls (v)

Crispy pastry filled with Indian cottage cheese

Aloo Papdi Chaat (v)

A mouth watering mixture of crisp flour crackers with chopped potatoes, chickpeas and onions topped with yogurt and tamarind sauce

Punjabi Vegetable Pakora (v)

Fresh mixed vegetables with herbs and spices, dipped in batter and deep fried

Paneer Pakora (v)

Cottage cheese with tomato and chutney fried in batter

Stuffed Jalapeño pepper (v)

Large breaded jalapeño stuffed with Cream cheese

Meat Samosas

Crispy triangular shaped pasties with a spicy meat filling

Beer Battered Tilapia

Tilapia fish fried in a lightly spiced golden super crispy batter

Achari Fish

Kenyan style fish coated in lemon, spices and pickles

Chilli Paneer (v)

Cured cheese coated with spices, herbs and gram flour, deep fried and tossed in a chilli sauce