

# Indian Menu

## Starters/Appetizers

#### Grilled lamb kebab (h)

Grilled halal ground lamb spiked with aromatic spices on a skewer

#### Chicken hariyali tikka (h, mwg)

Tender chicken morsels marinated with yogurt, fresh coriander, mint and aromatic spices

#### Vegetable samosa (v)

Bite-sized versions of the traditional triangular pastry filled with savory spiced potatoes, peas, and deep-fried until golden and crispy

#### Masala pakora (vg, mwg)

Batter-coated mixed vegetables deep-fried until golden and crispy

## **Entrées**

#### Butter chicken (h, mwg)

Tender pieces of chicken cooked in a creamy tomato sauce enriched with butter and various aromatic spices

#### Bombay goat curry (h, mwg, mwd)

Tender pieces of goat meat cooked in a spiced tomato and onion-based curry sauce

#### Shahi paneer (v, mwg)

Rich and creamy dish made with paneer cooked in a sauce of cashews, cream, and aromatic spices

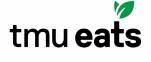
#### Navratan korma (vg, mwg)

Mildly spiced curry with a variety of nine vegetables, beans and nuts

#### Dietary and allergen symbols

vegetarian (v), vegan (vg), halal (h), made without gluten (mwg), made without dairy (mwd)







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## **Sides**

Steamed rice (vg, mwg) Steamed, long-grain basmati rice

Naan bread (v) Soft, leavened flatbread

### **Desserts**

Badam kheer (v, mwg)

Creamy dessert made with ground almonds, milk, sugar, and flavoured with cardamom

Mango kheer (v, mwg)

Dessert made with ripe mango puree, milk, sugar, and rice

### Dietary and allergen symbols

vegetarian (v), vegan (vg), halal (h), made without gluten (mwg), made without dairy (mwd)



